

Making Wine from Frozen White Juice
Based on notes from Joe Palla, January 2011

- During the process of freezing, the sugar and other grape components are forced to the center of the container. During the thawing process, the partially frozen sugars settle to the bottom of the container. It's important to stir the thawing juice.
- If juice is brown or dark yellow, do not be alarmed. It is because of oxidized phenolics. Do not add SO₂ (sulfur). Phenolics will fall out during fermentation.
- Monitor thawing juice. At 45° F, prepare the yeast strain, following instructions. Use GoFerm during rehydration.. Allow 20 minutes after mixing yeast in H₂O before adding to must. Yeast and must should be within 15° F of each other before adding yeast, to minimize the effect of sudden temperature changes on the yeast.
- On day 2, add Fermaid (yeast nutrient), 1 gram per gallon.
- On day 3, add pectic enzyme. Try to keep fermentation at 55° F.
- Check SG daily. When juice reaches 5° Brix, rack out of fermenter into carboy. Make sure carboy is topped up.
- In approximately 3 weeks, when airlock shows no activity, rack off lees and add 45 ppm SO₂ (0.25 g/Gallon) and fine with fining agent according to directions. Suggested fining agents include Sparkolloid and Super-Kleer.
- After wine is crystal-clear, rack off sediment. Add 45 ppm SO₂. If possible, cold stabilize two weeks at 33° F. After cold stabilization, rack wine off the tartaric acid crystals. Wine should now be ready to bottle.
- If sweeter wine is desired, add potassium sorbate (0.5 to 0.75 g/Gallon) and another 45 ppm SO₂, before adding sweetener.

Suggested Additives:

Potassium meta-bisulfite (SO₂)

Tartaric Acid (to increase acidity if needed)

Go-Ferm (yeast nutrients for rehydration)

Fermaid, Fermaid K (yeast nutrients for fermentation)

Pectic Enzyme

Tannin Galalcool (colorless soluble tannin for white wines. Adds soft full-mouth feel)

Oak cubes (if appropriate to the style of wine – about 2.5 oz per 5-gallon carboy)

Oak Staves – (if appropriate to the style of wine – leave in carboy for at least 3 months)

Suggested Yeast Varieties:

Premier Cuvee: Chardonnay, Gewürztraminer, Sauvignon Blanc

Cotes des Blancs: Riesling

Lalvin D-47: Chardonnay