



Making Bubbly

Special Note

Before beginning, discard all packages except for yeast and package #1.

Method

- 1) Using the 4-week wine kit of your choice, measure 1 1/2 cup (12oz) of the concentrate from the foil bag. Store in sanitized glass container, seal and freeze for later use. Follow directions in kit to stabilizing step. If wine is still fairly cloudy, leave for an extra 7 days.
- 2) Once your wine has reached a fair degree of clarity naturally, and specific gravity is down to 995 or less, rack wine into sanitized and rinsed primary fermenter, avoiding sediment.
- 3) Thaw reserved grape concentrate and add to wine in primary. Stir thoroughly to mix.
- 4) Syphon wine into sanitized and rinsed champagne bottles. Place stoppers and wires.
- 5) Leave bottles at room temperature for 8 weeks. Shake the bottles upside-down for a few seconds, twice a week, to encourage in-bottle fermentation.
- 6) The wine will appear cloudy when bottled. When the wine is fully carbonated, it will clear and yeast sediment will develop. The longer the wine is left on the sediment, the more character it will develop.
- 7) Bottles should be stored in an upright position at all times. After full carbonization has occurred (8 weeks), you may move bottles to a cooler location.
- 8) Prior to serving, chill bubbly well and pour into chilled decanter or glasses. Pour carefully so sediment is not disturbed. The bubbly should be consumed within two (2) years.