

Amateur Wine Makers of Nebraska

Next Event Friday Oct 28th – Mark Your Calendar

Annual Picnic with the Paytons and the start of the new batch of our clubs Wine!

Chris & Paul were great hosts for our annual picnic. We enjoyed some great food and wine. We had a good size crowd too. After we all ate, we went out to divide up the 100 gallons of grape juice that Tom Zumpfe so generously donated to our club. The juice is 80% Frontenac and 20% Seyval.

We used 60 gallons of the juice for club wine, which at the end of production will be made available to paid members of our club. Then we gave each of our 3 teams 6 gallons to make wine for our annual team competition. The rest was divided up and sold to those who wanted it.

Chris Payton is going to take care of our club wine. She did a great job last time. Here is her report on our wine is doing:

- The temp of the juice was 73 degrees for the tanks and the carboy. For those who weren't there the juice was put in to two 30 gallons tanks and then add juice to a carboy, which will be added to the 60 gallons later.
- The first tank, which consisted of the first pumping of juice and mixed with the bottom juice was at 21 brix, SG was 1.095, pH was 3.1. She then pitched the yeast in the next morning, 5 packets of 71B.
- The second tank which was all the first pumping of juice, brix was 17, SG was 1.070, pH was 3.1. She added 21 cups of sugar to get the brix up to 21, then pitch in the yeast the next day.
- The carboy for topping off, the brix was 16, SG was 1.072, pH was 3.14. She added 3 ½ cups of sugar to get the brix up to 21. The batch started ferment that so and she added K-meta and pitched the yeast in the next day, 1 packet.
- She reported that she didn't check the TA but judging by the pH, it's on the higher end, but didn't think it was too bad.
- She reported her bucket for the team wine had a brix at 24 and wonders what the other teams had to start with. Hers was near the bottom of the tank and it appears most of the juice sugar was at the bottom. The color of the juice was also deeper.

We did have a meeting while we were there. We went through the Treasurer's report, discussed future meetings and ask for suggestions to help us make sure we are covering everything needed and wanted by our members. I took several pictures, which are in a separate attachment.

=====

October 28 (Friday) at 6:30 is our next meeting at Glacier Till at 344 S. 2nd Road, Palmyra, NE. John Murman will be our featured speaker and will talk about Wine Fault Testing.

There will not be a meeting in November.

December 2nd – Annual Holiday Party

To be held at Chuck & Rhonda Berens' Home – 7615 Erin Ct., Lincoln, NE
More details to come.

When we were working on the wine juice everyone was impressed with Chris' cleaning spray bottle. She uses Alconox which is a detergent cleaner concentrate that works perfect for your wine equipment. I may not be the best source to describe, but you can find all kinds of information on-line. It comes in a 4 lb box and appears to sell for around \$33.



Another tip from Chris. She recommends Techniques in Home Winemaking. She said it has a lot of great tips. Amazon sells it for around \$18.



If you have any tips you'd like to share, just let us know.

Please let the Jim Skinner (jmskms52@gmail.com), Chuck Berens (crbvikings@windstream.net) or the John Lange (JTLange@windstream.net) know if you have any questions about any of this or if you have suggestions for future meetings. We are very flexible on what we do.

Don't forget to check our website. Butch is doing a great job of keeping it up to date with pictures and events.