



Amateur Winemakers of Nebraska

October 2012

www.newwineclub.org

Annual Wine Club Picnic!! Saturday, OCTOBER 6, 2012

Herb and Joyce McCalla have offered their home for the annual picnic. Hooray!!!

It will be at their Oak Haven Vineyard in Plattsmouth, NE (oakhavenvineyard.com) Saturday, October 6 starting at 3PM with the grill fired up at 5. **Be sure to check out their website**

Agenda:

- Election of officers.
- Financial report
- Discussion of club wines.
- Ideas for future meetings & activities.
- Fall Wine Tour?
- March wine competition in Kearney
- Membership
- Anything else!!
- Eat and drink!!

Don't forget to present your membership card at Kirk's Brew for a 10% discount.



Oak Haven Vineyard

Where you can learn about vines and wines



Directions

We are located at 2115 Inman Dr. Plattsmouth, NE 68048. The best way to find us coming from the North is to take highway 75 south past Offutt AFB towards Plattsmouth. When you cross over the Platte River Bridge you should be in the right hand lane. You will see a sign that says Buccaneer Bay Road next right. When you cross the overpass take a right on Buccaneer Bay road. Go exactly 1 mile and turn left on 18th Street. (it is a gravel road to your left!) Go another mile and you will come to Inman Dr. It is a small gravel road to the right. There are 4 mailboxes next to it! Take a right on Inman drive and go up the hill and follow the road back. You will go left and then right. Our house will be on the left and our street sign will be at the drive entrance. From another direction Google their address. (402-830-6023)

Food: The club will supply hamburgers and hot dogs, so members can bring a dish and wine to share. Bring lawn chairs. The Husker game is at 7 and for those that want to watch Herb indicates a TV will be on.

Please reply to this email if you can make it so we can plan to have enough food.

Winemaking Notes

1. **Five 750ml wine bottles equals 1 US gallons.** They don't exactly equal a gallon. More like .99 gallons... just 1.2 ounces shy, but close enough for figuring out how many bottles you're going to need. If you have 10 gallons of wine, you're going to need 50 bottles.

2. **One pound of sugar will raise the potential alcohol of 5 gallons of wine must by 1%.** This is another handy bit of information. If you are getting ready to ferment 5 gallons of wine must, and it has a potential alcohol of 9%, just add 3 pounds of sugar to get it to 12%. Again, this is not exact but very, very close.



3. **2 cups of cane sugar equals 1 pound.** If you don't have a scale you can weigh your cane sugar by the cup. This is a little trick that came from cooking class, but is certainly helpful when making wine. It also ties in well with number 2.

4. **All wine contains sulfites, whether you add it or not.** This is because sulfites are a minor byproduct of the fermentation. A normal wine fermentation will produce sulfites in a wine on the order of 10 to 15 PPM (parts-per-million). When we add sulfites as a home winemaker or as a winery, we are shooting for about 55 to 75 PPM .

5. **Home winemaking was illegal until 1978.** When prohibition was repealed in 1933 all was still not right in the world. It was still illegal to make your own wine or beer at home. It wasn't until 45 years later, in 1978, when California Senator, Alan Cranston introduced a bill that was passed and later signed by President Jimmy Carter, that it was legal for U.S. citizens to make their own wine or beer at home.

6. **About half the sugar in a wine must is turned to CO2 gas, the other half to alcohol.** That is to say that if you add a pound of sugar to a wine must and it ferments completely, you will have added 1/2 pound of alcohol to the resulting wine. The other half floats away as CO2 gas. This division can vary a little depending on the wine yeast and fermenting conditions, etc. but almost always between 47% and 53%.

7. **Use Honey In Place Of Sugar:** If you're into a little experimentation, you can try using different honeys in place of any sugar called for in a wine recipe. Once the sweetness of the honey is fermented away, you are left with its herbal qualities. For every pound of sugar called for in a wine recipe, you will want to use 1-1/4 pound of honey in its place.

Picture Page

April 2012
Club Wine Bottling
Party & Pot Luck



August 2012

A few photos from the meeting to pick Brianna grapes, crush and de-stem them and make 4 carboys of 6 gal. Teams of club members are creating their best Brianna wine, all from the same batch, as a contest as to who can do it best!



UPCOMING EVENTS AND EXTRAS

A NOTE FROM CLUB MEMBER PAUL PAYTON

My book is finally complete !!!!!!!

Right now it can be ordered on: www.createspace.com/3875653

In a week or so it will be available on Amazon and in three weeks Kindle.

Please, pretty please order a copy and then forward this link to all your friends.

I am sure you will enjoy the book. Perhaps while having a glass of the club wine!

Thanks a bunch and best regards, (I bought mine today, Bart)

Paul