OUTLINE FOR PREPARATION OF CHERRY WINE
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Because of urgent and repeated demands for information regarding the preparation of cherry wine the following outline has been prepared:

1. Cherries are sorted and washed. (Cherries that are in advanced stages of fermentation are undesirable if controlled fermentation is to be attempted. All moldy fruit should be discarded.)

2. The juice is pressed out. (The most efficient method to obtain the juice is to tear the pulp loose from the seed mechanically. An apple grater set to pass the seeds will serve to tear up the cherries, or some other means may be used, but few seeds should be broken. Then the cherries should be pressed with a rack-and-cloth type hydraulic press. If a hydraulic press is not available, a screw-type cider press with the cherry pulp in clean, heavy, undyed cotton bags will serve.)

3. The juice is bag-filtered with or without the use of filter aid. (If unfermented cherry juice of the clear type as well as the fermented product is not desired, filtration may be dispensed with and all sediment removed at the racking of the wine.)

4. The juice is run into new charred wooden (oak or hickory) barrels for fermentation or, on the large scale, large wooden fermentation vats are used. Considerable head space should be allowed for fermentation and addition of starter.

5. The juice is treated with 1 ounce of potassium metabisulfite per 28 gallons of juice or 8 ounces per ton of juice. If contamination of the cherries with microorganisms is high, this treatment should be increased 50 to 100 percent.

6. A pure high-alcohol Burgundy yeast starter is prepared by adding sterilized (freshly boiled and cooled) cherry juice to the culture. (Pure yeast cultures may be obtained from the Fruit Products Division of the University of California at Berkeley, Calif., or from the Division of Chemistry of the New York Agricultural Experiment Station at Geneva, N.Y.) When fermentation is active the culture is poured into a cotton-plugged gallon jug of sterile juice. This starter may be increased to 11 gallons by adding this gallon in active fermentation to 10 gallons of sterile juice in a sterilized container. This yeast starter should be prepared and in active fermentation so that it may be added to the cherry juice after treatment of the juice with potassium metabisulfite.
7. Fermentation should be carried on between temperatures of 65°F and 80°F. Several thicknesses of clean gauze should be tacked over the upright bung.

8. Juice from Colorado sour cherries approximates 8 percent fruit sugar. It requires 100 pounds sugar to produce about 48 pounds alcohol. Corn sugar (glucose or dextrose as it is also called) should be added from time to time as fermentation proceeds until 12 to 20 percent alcohol content is obtained, according to what is desired. (Table sugar may be used but the yeast will not use it so readily.)

9. After sufficient alcohol content is obtained to preclude the growth of spoilage organisms (around 12 percent or more), the yeast is allowed to use up the sugar present and the batch is allowed to stand 60 to 90 days to settle. It is then racked off the sludge of yeast cells, etc., and returned to clean sterile charred barrels to age. If the wine is not yet clear, the racking must be repeated after a sufficient interval.

10. After about 8 months aging the wine should be sampled occasionally in the dry (sour) state to follow the loss of bitterness until the desired degree is obtained.

11. The wine is sweetened to the desired amount and bottled in sterile containers. (Table sugar should be used here.) The wine is stored in a cool dark place.

   It should be noted that this outline in no way advises the manufacture of cherry wine nor does it set forth the government regulations under which such manufacture may be carried on. For these regulations and conditions you are referred to the Alcohol Division of the Office of Internal Revenue of the Treasury Department at Denver, Colo.