

Queen City Brewing

Guide to enjoying your wine!



This brochure will help you to get the most enjoyment from our Island Mist and Estate Series wines. Feel free to ask questions when you have finished.

Vinting

When you arrive to vint your wine, a clean, sanitized *Primary Fermenter* will be awaiting you (this is why appointments are important.) The BrewMaster will walk you through the steps which take about 30 minutes. Hint- You will be doing a lot of stirring- feel free to bring a friend!

Fermenting

This encompasses everything between the time you vint and your return to bottle in four or six weeks. At various times we will “Re-rack” your wine into a glass carboy, as well as stabilize, de-gas, clarify, and finally filter your wine.

Bottling

When you arrive to bottle, the BrewMaster will again walk you through the steps, which will take about 30 minutes. You will leave with between 28 and 30 bottles, depending on the amount of sediment left behind. When you are finished, the bottles will have a cork and capsule (that’s the plastic shield around the top of the bottle) and will look professional. If you wish to make up labels, at the end of this brochure we tell you how!

Enjoying Island Mist.

Island Mist is meant to be enjoyed from day one. It should be chilled (even the reds) and is a great tasting refresher wine. I personally have found that finishing the bottle is never a problem, and because of its lower alcohol content (6.5%) drinking the bottle doesn’t finish me off! The Island Mist wines will hold up fine for over a year, but they are so good, its hard to stretch them out that long! Hint- Remember to rinse out your bottle after you have finished so you can reuse it on the next batch.

Enjoying the Estate Series:

The Estate Series are rich, full-bodied wines that have all the complexities and nuances of expensive bottles of wine, at a fraction of the cost. It is by far the best way to begin building your own wine cellar inventory without breaking the bank.

The key word with Estate Series is time. The more time you can wait, the more reward for your taste buds. We recommend 6 months of aging in your bottle. Until I built up my inventory (see next page), I found the wait nearly impossible. If you are like me, and the thought of all that delicious wine sitting quietly by is unbearable, here is the solution. Let the wine rest for one month after bottling, and then try one bottle each month, keeping a log of its progression. You find that the wine will fully blossom within 6 months to a year and then began to benefit with age over the next several years.

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Building Inventory

The trick to having fine wine always available is to build an inventory. The best way to build an inventory, I found, is to imagine the holiday season of *next year*, and picture what I would want to enjoy with my family and friends. Do we gather around the fire with cigars and Port? Does Aunt Hilda, who moves in between Christmas and New Years, drink Reisling in quantities commensurate with her overall girth? Do I want to give Christmas gifts of Australian Shiraz to the neighbors instead of fruit-cake? Remember, this is top-notch wine, and everybody will want to try it because you made it. This means it will be drunk in greater quantities than you are currently consuming! Don't be afraid of getting ahead of the curve!!

Storing Wine

Yes, Virginia, there is a reason most wine cellars are in the basement! Wine ages at a rate that varies with temperature. Stick Your Cab-Sav in the frig to age it, and it may be ready when your grandchild retires. Leave it next to the furnace, and..., well, just don't do that. A cool, quiet place will be just fine. If your kids use the wine rack as a jungle gym, or there is an indoor trampoline nearby, you may want to find a better spot. Think of your wine as a hibernating bear - do not disturb. And one final suggestion, wine likes constant temperature, not just average temperature. It's better to be a little warmer or cooler all the time, instead of placing the wine directly overtop the air conditioning duct!

LABELS

One of the favorite parts of vinting your wine is designing your own label. Since most wine bottles are set on the table while being drunk, in plain view of everyone, Labels are a great way to further customize your wine. The best part is - all you need is a computer and color printer!

The easiest way is to go to a program like Corel Wordperfect or Microsoft Word. Click format and labels and select the Avery 5164 shipping label. (They come six to a page). Each label is then setup to accept whatever item you wish to put in it. You can import graphics, text box, family pictures, the sky is the limit. Once you have designed one label you can usually copy and paste it to the other label slots. Then, you can purchase the self stick labels at any office supply store, print them out and Voila!, you have your own production winery complete with your own brand of wine without going into debt to the tune of 1.6 million dollars to open up a real winery!

Quick Questions

Q - What is Bentonite?

A - Bentonite is a type of clay. It bonds with any suspended particles in the "must" and settles to the bottom. This allows the wine to be brilliantly clear. Because it settles out, it is long gone by the time you bottle.

Q - My arm is tired, why must I stir so long?

A - Stir, stir, stir! It's a matter of mixing up ingredients that need help blending (think oil and vinegar dressing). If you didn't stir, the heavier grape juice would settle on the bottom while the water "floats" on top. The yeast starves as it first starves through the water and then works hard once it hits the thick juice layer. And if the yeast ain't happy, ain't nobody happy! Give your yeast a hand, stir well, and they will reward you in the end.

Q- Why add Oak wood chips?

A - Some of our styles of wine benefit from the vanilla and toastiness Oak wood imparts. Oak is hydroscopic (it absorbs and releases water), and so its flavor is transmitted by contact with the wine. Rather than put the single batch of wine in a giant oak barrel, we put the oak chips in the wine, and achieve the same result!

Q- After all that stirring, why do I just sprinkle the yeast on top?

A - The yeast likes oxygen from the beginning of fermentation. We like happy yeast! So we give it everything it wants and in the end - Viola! - Great Tasting Wine!