



Goose Lake  
FARM & WINERY



## ***Make Wine from your fresh fruit!***

Class size is limited to 5 people

### ***What you need:***

- ***15 lbs. of fresh fruit, examples; strawberries, raspberries, blueberries, peaches or plums.***
- ***10 lbs. of sugar (cane sugar is fine)***

*We supply the use of the equipment, testing and expertise you will need to make your own wine from your fresh fruit.*

***\*NOTE: August 5 through the 12 every day at 9am.***

**Day 1 Thursday, August 4, 9 am**

*Bring 15 lbs. of fresh or thawed fruit to start your wine. Crush the fruit and add the other needed ingredients*

**Day 2 Friday, August 5, 9 am**

*Test wine for specific gravity and adjust if necessary, then pitch the yeast*

**Day 3 Saturday, August 6, 9 am**

*Check your wine specific gravity and stir the crust*

**Day 4 Sunday, August 7, 12 pm**

*Stir and test*

**Day 5 Monday, August 10, 9 am**

*Stir and test*





**Day 6 Tuesday, August 11, 9 am**

*Stir and test*

**Day 7 Wednesday, August 12, 9 am**

*Stir and test*

**Day 8 Thursday, August 13, 9 am**

*Test and press to secondary fermentor*

**Day 9 Thursday, September 1, 6 pm**

*Test, rack and test for sulfites*

**Day 10 Thursday, November 3, 6 pm**

*Test, sweeten to taste and add necessary ingredients*

**Day 11 Thursday, January 12, 6 pm**

*Rack your wine and add clarifier*

**Day 12 Thursday, February 2, 6 pm**

*Sweeten if necessary- bring sugar.  
Rack your wine and add clarifier*

**Day 13 Thursday, March 1, 6 pm**

*Bottle your wine!*

*Price for the class is \$115.00 per person and includes bottles, caps, and corks.  
Participants are responsible for all prep work and clean up.*

**Internet: [wine@gooselakefarm.com](mailto:wine@gooselakefarm.com) 763-753-9632**