

Dandelion Wine

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This recipe produces one gallon of a white wine with a suggestion of Sauternes to it. It can be scaled up to larger quantities, depending on your diligence in gathering the petals, but is presented here in the basic 1-gallon form.

- 8 cups of dandelion petals (petals only; do not use whole heads or stalks)
- 3 pounds sugar
- 1 pound light raisins, chopped
- 4 teaspoons Acid Blend for white wine
- 1 teaspoon yeast energizer
- ¼ teaspoon potassium metabisulphite
- ¼ teaspoon tannin
- 1 gallon hot water
- EC 1118 yeast
- ¼ teaspoon ascorbic acid

Place all ingredients (except the yeast) in a primary fermenter.

Pour the gallon of hot water over them.

Stir to dissolve the sugar.

When cool, add the yeast.

Ferment for 3 days then strain off into a closed fermenter fitted with an airlock, leaving petals and raisin pulp behind.

First racking will likely be in 3 weeks, with second when the wine has thrown a deposit and is beginning to clear (about 3 months).

When clear and stable, fine if desired, add ¼ teaspoon ascorbic acid, and bottle.

The wine may be slightly sweetened to about 1% residual sugar if stabilizer is also added.