

Vintner's Best® Fruit Bases

All natural and made with real fruit juice, our fruit wine bases are crafted from the same formulations used by commercial wineries. Vintner's Best® Fruit Wine Bases make five gallons of high quality fruit wine at 10% ABV. Extremely easy and convenient to make, requiring no PH adjustments and no acid adjustments. Simply dilute one gallon of Vintner's Best® Fruit Wine Base with four gallons of water, pitch yeast and stir! Other benefits include:

- 6-8 weeks to finished product
- Shelf stable for up to one year
- No refrigeration necessary
- Scalable to any batch size
- Pre-blended - no straining out fruit pieces
- More inclusive – add only yeast and water
- Re-sealable jug with tamper resistant seal

Whether you're new or a seasoned wine maker, you can easily craft delicious fruit wines that are sure to be a hit with friends and family using Vintner's Best® Fruit Wine Bases.

Crafts 5 Gallons

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Continue Your Craft Journey with These Other Great Brands

B BREWER'S
EST. BEST 1992

The freshest ingredients, true-to-style beer recipes, conveniently packaged at an affordable price.

www.brewersbestkits.com

**CIDER
HOUSE
SELECT**

Cider House Select® cider making kits. Complete with everything you need to craft your best cider, these 6 gallon recipes are deliciously packed full of flavor and perfect for any level of brewing experience.

www.brewersbestkits.com

Go to www.ldcarlson.com to find a retailer near you.

vintner's
BEST®



Fruit Wine Base

Made With
Real Fruit
Juice



Varieties of Fruit Bases

Apple	Honey Dew
Apricot	Mango
Blackberry	Niagara
Black Cherry	Passionfruit
Black Currant	Peach
Black Raspberry	Pear
Blood Orange	Pineapple
Blueberry	Plum
Cherry	Raspberry
Concord Grape	Rhubarb
Cranberry	Sangria
Dandelion	Strawberry
Elderberry	Watermelon
Hazy Lemon	White Sangria
Hemp	

Varietal Fruit Bases

Hibiscus	Moscato
Lambrusco	Prosecco

Recommended Equipment and Supplies*

- Lalvin K1V-1116 or Premier Classique yeast sachet
- 7.9 gallon Vintner's Best® primary fermenter
- 6 gallon carboy (glass or plastic)
- Fermentation lock, bung and/or rubber stopper
- Auto-siphon or siphon kit
- Hydrometer and test jar
- Bottles, corks and corker
- Spoon or paddle, thermometer, bottle brush and carboy brush
- Easy Clean cleanser or equivalent and potassium or sodium metabisulfite

*Vintner's Best® Winemaking Equipment Kits make great starter kits and will contain most of the needed equipment.

Winemaking Process Overview



STEP 1.
Clean & Sanitize



STEP 2.
Add Ingredients & Mix



STEP 3.
Ferment & Monitor



STEP 4.
Transfer & Record



STEP 5.
Clear & Stabilize



STEP 6.
Sweeten & Bottle

The instructions above are an overview only. Detailed, step-by-step instructions are found on the Vintner's Best® Fruit Wine Base packaging.

