

## **Making Dandelion Wine... in April & May**

You will need balloons, coffee filters, empty sterilized wine bottles, corks, “Easy” corker, & thermometer.

### **Ingredients:**

1 pkg. dried brewing yeast (7 g or 2 ½ teas.)

¼ cup warm water for dissolving yeast

2 quarts whole dandelion flowers

(using 2 qts. + of only petals can make a less bitter wine)

4 quarts water

1 cup orange juice

3 Tbsp. fresh lemon juice

3 Tbsp. fresh lime juice

8 whole cloves

½ tsp. powdered ginger

3 Tbsp. coarsely chopped orange zest – avoid any white pith

1 Tbsp. coarsely chopped lemon zest

6 cups sugar

### **Steps:**

1. Wash and clean blossoms well. Remove all green material.
2. Soak flowers for 2 days.
3. Place the blossoms in the 4 quarts of water, along with the orange and lemon juices.

4. Stir in the ginger, cloves, orange peels, lemon peels, and sugar. Bring the mix to a boil for an hour. This creates the infusion that will later become wine after fermentation.
5. Strain in a colander then *again* through a coffee filter. Let the infusion cool.
6. Stir in the dissolved yeast while the infusion is still warm but below 100 degrees.
7. Cover it and leave it alone. Let it stand overnight. (*I use a plastic bag over the covered pot.*)
8. Pour it into bottles, poke a few holes in a balloon and place it over the tops of the bottles to create an airlock to keep out unwanted wild yeasts. Store bottles in a dark place for at least 3 weeks so it can ferment.
9. Rack the wine several times, optionally. Racking means waiting until the wine clears then siphoning or pouring the liquid into another container leaving the lees (sediment) at the bottom of the first container.
10. Cork and store the bottles in a cool place. Allow the wine to age – 6 months to a year, preferably!

**Tips:**

To add body or strength, add a sweetener such as raisins, dates, apricots, figs, or rhubarb.

It may take more than 3 weeks for your wine to ferment if your storage area is cool but warmer room temperature may result in strong yeasty flavors, rancid odors, bacterial contamination, and higher levels of alcohol that can cause hangovers. Generally, fermentation should be done at room temperature or lower (50 to 75 degrees).

Always pick the flowers right before starting the wine preparation so the blossoms are fresh. Midday is when they are fully open. You can freeze the blossoms immediately after harvesting, then pull off the petals right before preparing the wine. Don't use a plastic bag to store the flowers while picking. They will wilt.

Harvest dandelions that are not from treated lawns, areas where dogs frequent, or 50 feet from the road.

**References:**

[www.wikihow.com/Make-D-wine](http://www.wikihow.com/Make-D-wine)

Corrado's Winemaking & Home Brewing Center 973-340-0848