



**Oak Barrel  
Winecraft, Inc.**  
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## **Making Wine Vinegar**

Make your own wine vinegar by adding a vinegar culture (mother) to your choice of red or white wine. Vinegarmaking is easy and requires minimal attention.

Blend the following in a clean glass container (wide mouth jar). Cover it with a porous material (cheesecloth, etc.) to let air in but keep out fruit flies, etc. Oak barrels can also be used but the recipe should be large enough to fill the barrel  $\frac{1}{2}$  to  $\frac{3}{4}$  full.

- 1 part wine vinegar culture
- 1 part water
- 2 parts wine\*

Key factors for a timely and successful conversion of wine to vinegar are:

1. Plenty of exposure to air.
2. As large a surface area of the vinegar as possible.
3. Warm temperature (75–85 degrees F) for quicker conversion.
4. Keep glass container out of direct sunlight or covered.
5. Keep container and all utensils clean.

After the initial conversion is completed (4-8 weeks), remove some vinegar for use and save a portion for continuing the process. The more you save, the larger the next batch can be. The saved portion becomes “1 part” of mother for the next recipe. Smell and taste the vinegar to determine when the conversion is completed.

The vinegar removed for use contains vinegar culture and will continue to develop a layer of film or gel on the top if it's not disturbed. The growth does not affect the taste of the vinegar. To stop the growth, heat the vinegar to 150 degrees F. and hold for 30 minutes.

The container should be cleaned when the gel from several recipes drop to the bottom. Remove the vinegar and separate the gel, which can be discarded. Flush the container with water to remove any remaining debris and return the vinegar (liquid only) to the container. The gel is a by product and is not necessary to continue the process. However, there is no harm in adding a piece of the gel to the vinegar (an old tradition).

***\* After the initial recipe, the ratio between water and wine can be adjusted to achieve the acidic character you desire.***