

## Jostaberry Wine

### Ingredients:

3 lbs ripe jostaberries  
2 lbs finely granulated sugar  
7 pints water  
1/8 tsp grape tannin  
1 tsp yeast nutrient  
wine yeast

May use fresh or frozen jostaberries. For fresh, strip jostaberries of stems and leafy matter. Discard any that are not completely ripe. Wash thoroughly and crush well in primary fermentation vessel. For frozen, defrost thoroughly and crush well in primary fermentation vessel. Boil water and add sugar, stirring to dissolve while returning to boil. Pour over jostaberries and when lukewarm (70-75 degrees F.) add tannin, yeast and nutrient. Cover well and set in warm place for 5-7 days, stirring daily. Strain in nylon straining bag and press pulp well to extract liquid. Discard pulp. Pour juice into secondary fermentation vessel, fit airlock, and let stand two months. Rack, top up and refit airlock, then repeat in two months. After additional two months, rack into bottles and store in dark place to preserve color. May taste after one year, but improves remarkably with age (3-4 years).