

# PRESQUE ISLE WINE CELLARS

“Serving the Winemaker Since 1964”

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## Making Vinegar Using a Culture

White or Red Wine Vinegar Culture:

Materials Needed:

- Vinegar Stock – the wine that will be used to make the vinegar.  
The wine should be dry and have a low SO<sub>2</sub>.
- Vinegar Culture.
- Water.
- Container (suitable size for your batch size).
- Cotton cloth, wool or some material with which to stopper the container(s) opening such that air is allowed to enter but unwanted material or organisms are kept out.

Procedure:

- All containers must be thoroughly clean (wide mouth allows better aeration).
- Into two parts of sound dry wine (50ppm SO<sub>2</sub> max.) mix:
  1. One part water.
  2. One part of the vinegar culture.
- Fill container not to exceed  $\frac{3}{4}$  full.
- Loosely stopper or cover the container with closure/covering material that will allow air passage.  
If using a barrel, additional holes may need to be drilled in order to allow adequate air flow.
- Store in a warm place. Ideal temperature is in a range of 80<sup>o</sup> to 90<sup>o</sup>F.
- In four to eight weeks, this wine vinegar (your new culture) can be used to start another batch of vinegar by follow the same process explained above. Use the same 2-1-1 proportions as stated above.
- In six weeks to six months, depending on temperature, SO<sub>2</sub> level, etc, the conversion will be complete.
- After conversion is done, the vinegar can be filtered or pasteurized and transferred to airtight bottles (containers).
- Notes:
  1. Filtered or pasteurized vinegar cannot be used as a starter culture.
  2. When following the above procedure, the vinegar culture will work all through the wine and will not form a ‘mother of vinegar’ or thick film on top.
  3. Vinegar can be drawn off from time to time and replaced by an equal amount of sound wine.
  4. Check the Internet or purchase a book on making vinegar to learn even more about this enjoyable endeavor.