Transcript: Italian Grandpa Teaches Me How To Make Authentic Homemade Wine

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**[00:00:06]** okay no what are you what are you doing

**[00:00:08]** today well today I decide to make some

**[00:00:12]** wine okay the oldfashioned wi these are

**[00:00:16]** grape fresh grape from California what

**[00:00:19]** what are they called These are called

**[00:00:21]** Zinfandel red Zinfandel red

**[00:00:24]** [Music]

**[00:00:27]** Zinfandel where'd you even get this

**[00:00:29]** Barrel

**[00:00:31]** oh I had this for 30

**[00:00:35]** years has to be all

**[00:00:40]** clean so just to clarify for everybody

**[00:00:43]** the way we're going to make the wine

**[00:00:44]** today is a very old fashioned old school

**[00:00:47]** way the way my grandfather did as he was

**[00:00:49]** a child right right so we're going to

**[00:00:51]** leave the stems in when we crush them

**[00:00:53]** typically it's not what you would do but

**[00:00:55]** in this circumstance we're going to cuz

**[00:00:57]** this is the way he was taught so this is

**[00:00:58]** a really oldfashioned way to make red

**[00:01:00]** wine okay right all right let's get

**[00:01:03]** started we dump one case inside here but

**[00:01:07]** first I take my boots out now you can

**[00:01:10]** remove this

**[00:01:13]** here now we dump

**[00:01:21]** it now look for any

**[00:01:24]** mice anything unusual this kind of stem

**[00:01:27]** is okay but if it's thick you have to

**[00:01:30]** remove it little bit it smells so good

**[00:01:33]** these see this too big look see this

**[00:01:36]** yeah so you remove it but small one are

**[00:01:39]** okay now it's time to crush them the

**[00:01:41]** oldfashioned way where my

**[00:01:44]** boots are those boots clean very clean

**[00:01:47]** not anymore you put them on the ground

**[00:01:49]** doesn't

**[00:01:50]** matter you know how much dir is in those

**[00:01:54]** stems it's a good thing you don't sell

**[00:01:55]** this wine it's too expensive to

**[00:01:58]** sell

**[00:02:00]** go ahead

**[00:02:03]** Crush so like such in

**[00:02:07]** cups feet

**[00:02:13]** down Julian how old are you 27 how come

**[00:02:17]** you got gray hair it's I'm getting old

**[00:02:21]** it's the shift work it's the shift work

**[00:02:24]** yeah that's what it is I'm going to be

**[00:02:26]** fully gray by 30 is my prediction yeah

**[00:02:29]** you're going to be totally w totally

**[00:02:30]** white going to be like noo at 30 yeah

**[00:02:32]** that's what I think he said that's what

**[00:02:33]** happened to him too 30 years old that's

**[00:02:35]** good just leave it now now take a look

**[00:02:38]** at this because my sight is not too good

**[00:02:40]** anymore yeah you got to see where the

**[00:02:43]** way the sugar should be up to 22 grades

**[00:02:46]** if it's less than this it's not good

**[00:02:49]** then you got to add the sugar if it's

**[00:02:50]** more than this if it's 24 it's very good

**[00:02:53]** so we're going to measure

**[00:02:58]** now

**[00:03:01]** that should be enough okay now we got to

**[00:03:04]** look on the sugar content oh there it

**[00:03:07]** goes it's going up this got to be

**[00:03:09]** straight A L

**[00:03:11]** 22 Yeah 22 which exactly what you need

**[00:03:15]** right yeah 22 is good even though I

**[00:03:17]** prefer 24 wait it's going up a little

**[00:03:20]** bit oh 24 yeah it clears the red see

**[00:03:23]** that's good it's below the red see

**[00:03:25]** that's what I said

**[00:03:28]** before

**[00:03:30]** M grape juice wine grape juice is the

**[00:03:34]** best that's so sweet Zen

**[00:03:37]** fendel delicious now could you imagine

**[00:03:39]** we had to do all that by by a foot no

**[00:03:41]** way yeah in the old days be here all day

**[00:03:43]** the old days that's what we did but not

**[00:03:46]** just 5 Cas maybe 50 100 cases so we're

**[00:03:49]** going to do the rest of them with the

**[00:03:51]** machine when I came in Canada 1956 I

**[00:03:55]** bought this machine here which is a

**[00:03:58]** Crusher this crush is The Grapes so I no

**[00:04:00]** longer have to do with my boots I use

**[00:04:02]** the machine then in the in the 90 which

**[00:04:06]** is now I don't even use this anymore I

**[00:04:08]** buy juice ready made

**[00:04:15]** oh here now we do

**[00:04:18]** the now we do the ' 90s way no this is

**[00:04:21]** the 60s 60s so what was that one the the

**[00:04:24]** 50s the 1950 yeah holy cow so now we're

**[00:04:28]** going to do it the six e way yeah there

**[00:04:30]** he

**[00:04:53]** goes remove remove

**[00:04:58]** the

**[00:05:11]** what is this sweat what is going did you

**[00:05:13]** make this this SOA this is a switch Yeah

**[00:05:16]** switch

**[00:05:24]** Yeah a dust

**[00:05:26]** [Music]

**[00:05:28]** pan what matter now I I leave it here

**[00:05:32]** for 4 days it starts to f ferment right

**[00:05:36]** away then twice a day I got to come here

**[00:05:40]** with this gadget I push it down because

**[00:05:44]** now what's going to happen all the grap

**[00:05:46]** is going to is going to as if ferment

**[00:05:49]** comes up and then you got to turn it

**[00:05:51]** over otherwise gets the air makx vinegar

**[00:05:55]** I cover it up so minimiz the mosquito

**[00:05:59]** that's why this will be full

**[00:06:01]** mosquito mosquitoes or bees both fruit

**[00:06:05]** flies fruit flies flies yeah see you in

**[00:06:08]** 4 days yeah all right everybody so we're

**[00:06:10]** back so since we crushed The Grapes it's

**[00:06:13]** been 5 days and now we are going to

**[00:06:15]** what's the next step press separate the

**[00:06:19]** the the stems from the juice and press

**[00:06:23]** the stems there okay so that's the next

**[00:06:25]** step and that's what we're going to do

**[00:06:26]** today yeah I left this open so for the

**[00:06:29]** fum to go out I did this every day three

**[00:06:32]** times a day I did this look I push it

**[00:06:36]** down because all of the stems come up

**[00:06:41]** right so no no is this is this the

**[00:06:43]** proper way to make wine well everybody

**[00:06:46]** that I know makes one differently yeah

**[00:06:49]** for me I was taught to do this way may

**[00:06:51]** not be the proper way but it's the way I

**[00:06:54]** do it could be wrong or right I don't

**[00:06:56]** know but comes out good every year so

**[00:06:58]** this is the way that you learned that's

**[00:07:00]** why I learned okay now we have to

**[00:07:02]** separate the stem from the juice watch

**[00:07:05]** your

**[00:07:16]** hands so which one becomes the wine the

**[00:07:19]** this or the this the juice right just

**[00:07:21]** the juice yeah this is all garbage after

**[00:07:23]** after when it's pressed yeah makes a

**[00:07:25]** good uh for the soil you know I was

**[00:07:29]** thought that each grapes attached to

**[00:07:32]** here the flesh around each grap stems

**[00:07:36]** there's meat on each stem that's meat

**[00:07:38]** and the meat has got lots tanon which

**[00:07:41]** you need to make wine tannin

**[00:07:44]** tanon that's why I do with the stems

**[00:07:47]** that's why you do with the stems yeah

**[00:07:49]** yeah okay go

**[00:07:53]** ahead this may be the last time I

**[00:07:58]** do

**[00:08:05]** now flaten this

**[00:08:10]** out I don't want the juice to

**[00:08:15]** [Music]

**[00:08:18]** spill here bring over there where do you

**[00:08:20]** want it inside of the juice go ahead DP

**[00:08:26]** [Music]

**[00:08:28]** it

**[00:08:32]** go move it moove

**[00:08:35]** it okay now start with the first one

**[00:08:38]** there for inside

**[00:08:43]** here jesz okay put the other one from

**[00:08:46]** the other side if it doesn't fit to just

**[00:08:48]** move this around a little

**[00:08:51]** bit the other yeah this is good you got

**[00:08:54]** to put it like right there the Cur yeah

**[00:08:56]** the Cur the Cur like that is good across

**[00:08:59]** CR it like that no if they break or

**[00:09:04]** something these are homemade

**[00:09:07]** see this way yeah that

**[00:09:10]** way this is

**[00:09:14]** [Music]

**[00:09:16]** crazy so why do you need this above here

**[00:09:18]** the wood what's the purpose above this

**[00:09:21]** because this does not go below this when

**[00:09:24]** this reach here it stops that's the I

**[00:09:27]** may I may need more because

**[00:09:29]** have so little there and it creates more

**[00:09:31]** pressure so this I may need more of

**[00:09:34]** these because pretty soon this reaches

**[00:09:36]** here and then doesn't press

**[00:09:42]** anymore now when you reach there stop

**[00:09:45]** spinning with one hand you hold the wood

**[00:09:49]** here yeah because you don't want enough

**[00:09:51]** to move right okay pretty soon it's

**[00:09:54]** going to touch it yeah it's touch okay

**[00:09:56]** now with one hand you hold this like

**[00:10:01]** this move this around like this

**[00:10:07]** see as they go down yeah that makes it

**[00:10:11]** turn

**[00:10:28]** see

**[00:10:29]** so the entire purpose of this press is

**[00:10:32]** just to squeeze every last drop out you

**[00:10:35]** got it that's it that's it no waste no

**[00:10:42]** [Music]

**[00:10:47]** waste

**[00:10:53]** try that is

**[00:10:55]** [Music]

**[00:10:58]** delicious M it's good juice that is very

**[00:11:00]** good juice yeah that means it's going to

**[00:11:02]** be good wine right yeah I hope so oh

**[00:11:06]** that's what that metal B was okay now

**[00:11:08]** see how easy it

**[00:11:11]** is oh this is like

**[00:11:14]** butter it's like enough you can move the

**[00:11:19]** finger let it catch and then you do this

**[00:11:22]** let it

**[00:11:23]** catch so you don't damage the

**[00:11:27]** beans

**[00:11:29]** por no good yeah I can't believe how

**[00:11:32]** much extra juice we squeeze out of these

**[00:11:34]** grapes oh yeah that's crazy so imagine

**[00:11:36]** if you have five five

**[00:11:39]** tons as many grapes how many juice you

**[00:11:42]** get now you turn this

**[00:11:46]** around now this comes up go ahead do

**[00:11:53]** it when it's e remove this and do by it

**[00:12:01]** right don't this goes up

**[00:12:07]** there okay now we have to remove this

**[00:12:12]** okay

**[00:12:15]** mhm yeah these are a little hard okay

**[00:12:18]** now do the same on the other side okay

**[00:12:20]** now we remove this these are

**[00:12:24]** [Music]

**[00:12:27]** heavy are big

**[00:12:35]** [Music]

**[00:12:46]** pieces all that is got to go inside

**[00:12:49]** here

**[00:12:51]** okay this what I

**[00:12:57]** do okay

**[00:12:59]** I got a big pieces look how it breaks

**[00:13:01]** apart e it's crazy you got to break it

**[00:13:03]** up like this going to press again oh in

**[00:13:08]** the old days we used to do this at least

**[00:13:11]** two

**[00:13:13]** times you got to

**[00:13:17]** get when you do this a second time it's

**[00:13:21]** so hard that you cannot do by hand you

**[00:13:23]** need a pick to break it up they're

**[00:13:26]** pretty dry you may think nothing comes

**[00:13:28]** out of it you're going to be

**[00:13:32]** surprised wash your

**[00:13:36]** hands you doing it right y

**[00:13:41]** [Music]

**[00:13:53]** [Music]

**[00:13:57]** okay

**[00:14:11]** so it's one day to crush it right you

**[00:14:13]** crush it and then you let forment

**[00:14:16]** usually I always did three days but this

**[00:14:19]** year I did five days okay because I like

**[00:14:22]** to try something different right and uh

**[00:14:25]** after 5 days we press it press it and

**[00:14:28]** that's a whole day event and that's a

**[00:14:29]** all day event when it's Lots when

**[00:14:32]** there's lots every every hour you leave

**[00:14:34]** it you go do something else then you

**[00:14:36]** come back and press it then you leave

**[00:14:39]** again so that's why your friends would

**[00:14:40]** play cards you'd hang out come back

**[00:14:43]** press some more it's a whole day drink

**[00:14:45]** we get drunk yeah it's it's it's the

**[00:14:47]** experience right that's right if you

**[00:14:49]** want to make sweeter then you crush the

**[00:14:53]** grapes and the the juice right away goes

**[00:14:56]** into the damage Johan you oh yeah so

**[00:14:58]** that make it sweeter wine that makees

**[00:15:00]** sweeter wine so the longer it sits the

**[00:15:02]** drier it is yes oh so this is going to

**[00:15:04]** be very dry wine then I hope so s for 5

**[00:15:06]** days that's why I want to try them so if

**[00:15:08]** I wanted it to be sweet we would press

**[00:15:10]** it right away and the same day you put

**[00:15:12]** it in Tommy John yeah oh really all in

**[00:15:15]** one day all one day oh that's called

**[00:15:18]** Vino Crudo that means it's not fermented

**[00:15:21]** with the stems I don't it one time I

**[00:15:23]** didn't like it so now we're going to

**[00:15:25]** bring this and the damage in the wine

**[00:15:29]** cell in the wine Celler and the big

**[00:15:31]** container so we got to First siphon it

**[00:15:33]** into these buckets right yeah and we're

**[00:15:35]** going to bring it downstairs that's

**[00:15:36]** right

**[00:15:40]** [Music]

**[00:15:56]** okay

**[00:15:57]** one

**[00:16:09]** okay

**[00:16:11]** easy little bit more okay that's

**[00:16:15]** enough okay what's going on here you got

**[00:16:17]** to keep it below because this still

**[00:16:20]** ferment so it's going to raise it's

**[00:16:22]** going to raise up okay this is a

**[00:16:24]** fermentation lock it's got water inside

**[00:16:27]** the gas from the the fermentation goes

**[00:16:29]** up bubbles make a bubble but air cannot

**[00:16:32]** get in but air can get out this is

**[00:16:35]** called a fermentation lock put it

**[00:16:39]** in make it nice and tight now as the gas

**[00:16:43]** builds up you should be able to see a

**[00:16:46]** bubble coming up but because the heavy

**[00:16:49]** fermentation is done this is very slow

**[00:16:52]** fermentation so it may not be too many

**[00:16:54]** bubbles then when the fermentation is

**[00:16:58]** over

**[00:16:59]** you got to fill it in with you got to

**[00:17:02]** keep it at this level it's going to be a

**[00:17:05]** high level at all times all the time now

**[00:17:07]** after maybe 3 months from here goes to

**[00:17:11]** another one and then you got to keep

**[00:17:14]** some juice in a gallon like this one

**[00:17:17]** because next spring goes down even more

**[00:17:21]** and you have to refill it with the same

**[00:17:24]** juice right so I keep some just for

**[00:17:28]** refilling the top it off top it off but

**[00:17:31]** it's going to stay in there and the next

**[00:17:33]** one is going to stay in for one year

**[00:17:35]** then after that stays for one

**[00:17:37]** [Music]

**[00:17:54]** year it's not it's not for men you

**[00:17:59]** okay so now we're all done here

**[00:18:00]** everybody so now it's we're in October

**[00:18:03]** now it's going to stay in this what we

**[00:18:05]** call Tommy John this glass container

**[00:18:07]** until about Springtime you said right

**[00:18:09]** and before the the warm weather comes

**[00:18:13]** before the warm weather comes and then

**[00:18:14]** that's when you're going to put it in a

**[00:18:15]** different container yeah so cuz all the

**[00:18:17]** sediment going to go to the bottom

**[00:18:19]** that's right and then once it goes in

**[00:18:20]** that container it's going to stay in

**[00:18:21]** there until it's done how long do we

**[00:18:23]** drink the wine to we taste it oh we can

**[00:18:26]** we can taste the next Christmas so a

**[00:18:29]** year from this December basically yeah

**[00:18:31]** okay okay so stay tuned we'll be trying

**[00:18:33]** it then that's right this tast isn't

**[00:18:35]** right after like the cooking it's going

**[00:18:37]** to be a little bit

**[00:18:39]** [Music]

**[00:18:45]** longer thanks for watching Everybody

**[00:18:47]** I'll see you next year when we make a

**[00:18:49]** different type of wine for now goodbye

**[00:18:53]** and next year we'll be taste testing it

**[00:18:56]** but for now it's got to ferment don't

**[00:18:57]** forget to like comment and subscribe

**[00:18:59]** okay it really helps us out thank

**[00:19:05]** you

# Full Text (without timestamps)

okay no what are you what are you doing today well today I decide to make some wine okay the oldfashioned wi these are grape fresh grape from California what what are they called These are called Zinfandel red Zinfandel red [Music] Zinfandel where'd you even get this Barrel oh I had this for 30 years has to be all clean so just to clarify for everybody the way we're going to make the wine today is a very old fashioned old school way the way my grandfather did as he was a child right right so we're going to leave the stems in when we crush them typically it's not what you would do but in this circumstance we're going to cuz this is the way he was taught so this is a really oldfashioned way to make red wine okay right all right let's get started we dump one case inside here but first I take my boots out now you can remove this here now we dump it now look for any mice anything unusual this kind of stem is okay but if it's thick you have to remove it little bit it smells so good these see this too big look see this yeah so you remove it but small one are okay now it's time to crush them the oldfashioned way where my boots are those boots clean very clean not anymore you put them on the ground doesn't matter you know how much dir is in those stems it's a good thing you don't sell this wine it's too expensive to sell go ahead Crush so like such in cups feet down Julian how old are you 27 how come you got gray hair it's I'm getting old it's the shift work it's the shift work yeah that's what it is I'm going to be fully gray by 30 is my prediction yeah you're going to be totally w totally white going to be like noo at 30 yeah that's what I think he said that's what happened to him too 30 years old that's good just leave it now now take a look at this because my sight is not too good anymore yeah you got to see where the way the sugar should be up to 22 grades if it's less than this it's not good then you got to add the sugar if it's more than this if it's 24 it's very good so we're going to measure now that should be enough okay now we got to look on the sugar content oh there it goes it's going up this got to be straight A L 22 Yeah 22 which exactly what you need right yeah 22 is good even though I prefer 24 wait it's going up a little bit oh 24 yeah it clears the red see that's good it's below the red see that's what I said before M grape juice wine grape juice is the best that's so sweet Zen fendel delicious now could you imagine we had to do all that by by a foot no way yeah in the old days be here all day the old days that's what we did but not just 5 Cas maybe 50 100 cases so we're going to do the rest of them with the machine when I came in Canada 1956 I bought this machine here which is a Crusher this crush is The Grapes so I no longer have to do with my boots I use the machine then in the in the 90 which is now I don't even use this anymore I buy juice ready made oh here now we do the now we do the ' 90s way no this is the 60s 60s so what was that one the the 50s the 1950 yeah holy cow so now we're going to do it the six e way yeah there he goes remove remove the what is this sweat what is going did you make this this SOA this is a switch Yeah switch Yeah a dust [Music] pan what matter now I I leave it here for 4 days it starts to f ferment right away then twice a day I got to come here with this gadget I push it down because now what's going to happen all the grap is going to is going to as if ferment comes up and then you got to turn it over otherwise gets the air makx vinegar I cover it up so minimiz the mosquito that's why this will be full mosquito mosquitoes or bees both fruit flies fruit flies flies yeah see you in 4 days yeah all right everybody so we're back so since we crushed The Grapes it's been 5 days and now we are going to what's the next step press separate the the the stems from the juice and press the stems there okay so that's the next step and that's what we're going to do today yeah I left this open so for the fum to go out I did this every day three times a day I did this look I push it down because all of the stems come up right so no no is this is this the proper way to make wine well everybody that I know makes one differently yeah for me I was taught to do this way may not be the proper way but it's the way I do it could be wrong or right I don't know but comes out good every year so this is the way that you learned that's why I learned okay now we have to separate the stem from the juice watch your hands so which one becomes the wine the this or the this the juice right just the juice yeah this is all garbage after after when it's pressed yeah makes a good uh for the soil you know I was thought that each grapes attached to here the flesh around each grap stems there's meat on each stem that's meat and the meat has got lots tanon which you need to make wine tannin tanon that's why I do with the stems that's why you do with the stems yeah yeah okay go ahead this may be the last time I do now flaten this out I don't want the juice to [Music] spill here bring over there where do you want it inside of the juice go ahead DP [Music] it go move it moove it okay now start with the first one there for inside here jesz okay put the other one from the other side if it doesn't fit to just move this around a little bit the other yeah this is good you got to put it like right there the Cur yeah the Cur the Cur like that is good across CR it like that no if they break or something these are homemade see this way yeah that way this is [Music] crazy so why do you need this above here the wood what's the purpose above this because this does not go below this when this reach here it stops that's the I may I may need more because have so little there and it creates more pressure so this I may need more of these because pretty soon this reaches here and then doesn't press anymore now when you reach there stop spinning with one hand you hold the wood here yeah because you don't want enough to move right okay pretty soon it's going to touch it yeah it's touch okay now with one hand you hold this like this move this around like this see as they go down yeah that makes it turn see so the entire purpose of this press is just to squeeze every last drop out you got it that's it that's it no waste no [Music] waste try that is [Music] delicious M it's good juice that is very good juice yeah that means it's going to be good wine right yeah I hope so oh that's what that metal B was okay now see how easy it is oh this is like butter it's like enough you can move the finger let it catch and then you do this let it catch so you don't damage the beans por no good yeah I can't believe how much extra juice we squeeze out of these grapes oh yeah that's crazy so imagine if you have five five tons as many grapes how many juice you get now you turn this around now this comes up go ahead do it when it's e remove this and do by it right don't this goes up there okay now we have to remove this okay mhm yeah these are a little hard okay now do the same on the other side okay now we remove this these are [Music] heavy are big [Music] pieces all that is got to go inside here okay this what I do okay I got a big pieces look how it breaks apart e it's crazy you got to break it up like this going to press again oh in the old days we used to do this at least two times you got to get when you do this a second time it's so hard that you cannot do by hand you need a pick to break it up they're pretty dry you may think nothing comes out of it you're going to be surprised wash your hands you doing it right y [Music] [Music] okay so it's one day to crush it right you crush it and then you let forment usually I always did three days but this year I did five days okay because I like to try something different right and uh after 5 days we press it press it and that's a whole day event and that's a all day event when it's Lots when there's lots every every hour you leave it you go do something else then you come back and press it then you leave again so that's why your friends would play cards you'd hang out come back press some more it's a whole day drink we get drunk yeah it's it's it's the experience right that's right if you want to make sweeter then you crush the grapes and the the juice right away goes into the damage Johan you oh yeah so that make it sweeter wine that makees sweeter wine so the longer it sits the drier it is yes oh so this is going to be very dry wine then I hope so s for 5 days that's why I want to try them so if I wanted it to be sweet we would press it right away and the same day you put it in Tommy John yeah oh really all in one day all one day oh that's called Vino Crudo that means it's not fermented with the stems I don't it one time I didn't like it so now we're going to bring this and the damage in the wine cell in the wine Celler and the big container so we got to First siphon it into these buckets right yeah and we're going to bring it downstairs that's right [Music] okay one okay easy little bit more okay that's enough okay what's going on here you got to keep it below because this still ferment so it's going to raise it's going to raise up okay this is a fermentation lock it's got water inside the gas from the the fermentation goes up bubbles make a bubble but air cannot get in but air can get out this is called a fermentation lock put it in make it nice and tight now as the gas builds up you should be able to see a bubble coming up but because the heavy fermentation is done this is very slow fermentation so it may not be too many bubbles then when the fermentation is over you got to fill it in with you got to keep it at this level it's going to be a high level at all times all the time now after maybe 3 months from here goes to another one and then you got to keep some juice in a gallon like this one because next spring goes down even more and you have to refill it with the same juice right so I keep some just for refilling the top it off top it off but it's going to stay in there and the next one is going to stay in for one year then after that stays for one [Music] year it's not it's not for men you okay so now we're all done here everybody so now it's we're in October now it's going to stay in this what we call Tommy John this glass container until about Springtime you said right and before the the warm weather comes before the warm weather comes and then that's when you're going to put it in a different container yeah so cuz all the sediment going to go to the bottom that's right and then once it goes in that container it's going to stay in there until it's done how long do we drink the wine to we taste it oh we can we can taste the next Christmas so a year from this December basically yeah okay okay so stay tuned we'll be trying it then that's right this tast isn't right after like the cooking it's going to be a little bit [Music] longer thanks for watching Everybody I'll see you next year when we make a different type of wine for now goodbye and next year we'll be taste testing it but for now it's got to ferment don't forget to like comment and subscribe okay it really helps us out thank you