

# wineUdesign

Providing the best in fermENTERTAINment®

## Make Wine With Us

Learn to make your own wine with our simple, step-by-step, hands-on process



1



### Crush your own grapes

Grapes arrive in April & September



2



### Press and barrel the juice

Press your grapes one week after you crush



3



### Rack and age your wine

For 10 months, your wine will age in oak barrels



4



### Bottle and cork your wine

Your wine is ready! Finish it off with a custom label.

### PRIVATE BARREL WINEMAKING

Make wine with friends/family, co-workers & clients. You dictate the grape selection, choose a time from the winery's available selections and have a blast making wine with the best people you know!

#### American Oak Rental

Full - 240 BOTTLES  
Half - 120 BOTTLES

#### French Oak Ownership

270+ BOTTLES  
Barrel is YOURS

### COMMUNITY BARREL WINEMAKING

Don't know what to do with a barrel worth of wine? Want to purchase a gift for that good friend or client?

Our Community Barrels are the best experience gift

#### ONE CASE MINIMUM

### FULL BARREL

240 BOTTLES

**STARTING AT \$3,850**

(\$16.04/bottle)

Up to 10 people

### HALF BARREL

120 BOTTLES

**STARTING AT \$2,650**

(\$22.08/bottle)

Up to 10 people

#### FOR TWO PEOPLE

1 CASE / 12 BOTTLES - **\$275** (\$22.92/bottle)

2 CASES / 24 BOTTLES - **\$495** (\$20.63/bottle)

3 CASES / 36 BOTTLES - **\$695** (\$19.31/bottle)

