



KENNEDY CELLARS

The School of Wine

Winemaking Course and Compliance Page

Here at Gino's School of Wine, you will learn all about the winemaking process while creating your very own wine! Whether you are a beginner, intermediate or an advanced student, your winemaking skills will continue to evolve, just as your wine does! Our passionate and enthusiastic staff will teach and guide you through 4 entertaining and educational production classes throughout a 9-month period. The best part is that student winemakers take home their own wine on the day of bottling.

Types of Winemaking Courses

Full Barrel:

- Make 200 liters of a single varietal or co-fermented blend of wine.
- Red or White wine is available, and whites can be aged in stainless steel or oak.
- Private classes are held for each individual group.
- Take home 240 bottles (that's 20 cases!!!) of wine on the day of bottling.
- Cost: \$2,400 – \$2,850 depending on grapes, season, region and aging. Price is subject to change based on grower's pricing.

1/4 Barrel:

- Make a minimum of 50 liters of a specialty varietal that the school chooses to produce as a collaborative effort.
- Classes are held in a group setting for all students involved in the specialty varietal.
- Specialty varietals can be barrel aged (reds) or stainless steel aged (tanks).
- Each share equals 60 bottles of wine (that's 5 cases) unless it is a limited-edition varietal, which can vary depending on supply.
- Cost: \$600.00 – Special Introductory Price is available for a limited time!

Prices include the following:

- Cost of grapes
- Bottles, caps, corks
- Fermentation, stabilization, and cellaring additives
- Class time
- 1-ounce sample of school-produced wine per student at crushing, pressing, and bottling

Additional Costs:

- Barrel fee: You can rent a school barrel for \$95.00 (this covers a 9 month period) OR you can purchase a brand new American Oak barrel for \$395.00. Recommended usage of a barrel is 6 years for oak nuances to influence your wine.
- ABC Winemaking License: \$15.00 fee that is valid for 1 year. Every student making wine is required to have a license.
- Labels –



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Winemaking Rules (Yes, winemaking DOES rule!)

- 4 winemaking classes throughout the 9 month period: Crushing, Pressing, Racking, and Bottling
- Dates and times for each class will be scheduled ahead of time, due to the fact that the grapes and wine dictate the entire process. Since production dates are not flexible, please plan accordingly. Our team will do our best to give you all information regarding scheduling in advance.
- Private classes are limited to 4 students per session.
- Each student must have a valid license if they are participating in the production and carrying wine off of the premises.
- Class sessions are typically 1 hour in length.
- Wine will be bottled 9 months after pressing unless it is a Reserve* wine.
- Any wines that are not bottled on the scheduled bottle date will be considered a Reserve wine and students will be charged a barrel rental fee along with the aging fee.
- In the event you cannot make a prescheduled class time, our team will hold open sessions, in which you can learn the process and sample the progress of your wine.

Payment:

- Payment can be split into 2 payments – 50% due the day you place your grape order (this is to order and reserve your grapes) – 50% due at crushing date.
- You may pay by credit card, check, or cash.
- If paying by check, please make the check out to Kennedy Cellars.
- Mail payment to:

The School of Wine at Kennedy Cellars
Attn: Holly Malfitani
839 13th Street
Hammonton, NJ 08037

Please see the attached order form and grape menu for further details and to place your order! Our team is happy to help answer any questions or recommend varietals to you at any point in the process.

Thank you!

*Reserve = additional aging in barrel. Please see order form for details.