



KENNEDY CELLARS

The School of Wine

2017 Fall Harvest Order Form

Welcome to the Wonderful World of Winemaking! Now that you're ready to become a winemaker, let's get all of your essentials in order. Please fill out this form to order your grapes for the 2017 Fall Harvest, and email the completed form to holly@kennedycellars.wine or call 609-941-2000 to place your order. For a list of grapes that we import, please refer to our Wine Menu located in this packet, on our website, or pick up a catalog from our location.

Student Name: _____

Additional group members' names: _____

Mailing Address

Street: _____

City: _____ State: _____ Zip Code: _____

Email Address: _____

Phone Number(s): (cell) _____ (home/work) _____

Is it OK to receive text messages or notifications to your cell phone: Yes No

Grape Varietal Information:

I would like to make: Full Barrel 1/4 Barrel Both

First Choice of Grapes for Full Barrel: _____

Second Choice of Grapes for Full Barrel: _____

Desired Quality Level of Grapes: Standard Premium

The quality level of the fruit does effect cost, please refer to our wine menu for details.

Yes, I would like to join the Specialty Tank and make a 1/4 Barrel:

Pinot Gris: # of shares: _____ (1 share: 60 bottles @ \$600.00)

Malbec: # of shares: _____ (1 share: 60 bottles @ \$600.00)

Chardonnay (Oaked): # of shares: _____

Chardonnay (Unoaked) # of shares: _____



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Barrel Information:

All barrels are 53 Gallon/200 Liter American Oak Barrels. The cost to purchase a new barrel is \$395.00. The cost to rest a used barrel is \$95.00. For white wines, we use stainless steel tanks, unless you wish to oak age instead. The cost to rent a tank is \$85.00. You also have a choice to extend the oak aging on your wine. We refer to these wines as "Reserve". If you choose to extend the oak aging for longer than 9 – 10 months, the cost for additional time is \$250.00/year for owed barrels and \$345.00/year for rented barrels. This covers the cost of barrel maintenance and usage, top-off wine, racking, and lab fees.

Do you own a barrel at the wine school: Yes No

* Please list the name or names on your barrel(s):

Please use my owned barrel at the facility for this wine: Yes No

*If yes, we will use the newest barrel available that you own, unless otherwise noted.

I would like to: Purchase a new barrel Rent a used barrel Rent a SS

Tank

If you are purchasing a new barrel, please write the name you would like us to permanently stencil onto your barrel on the line below (example: this can be your last name or the name you and your group wishes to call itself): _____

Yes, I would like to make my wine a Reserve. Please age my wine for an additional:

9 months 18 months No thanks!

I have read and agree to the Winemaking Rules on the Course Outline & Compliance page.

➤ Sign Here: _____

For Office Use Only:

Grape Cost: _____

Barrel Cost (taxable): _____

Bottling Costs (taxable): _____

Tank Shares Cost: _____

* ABC Fee: \$15.00/person

7% Tax: _____

TOTAL: _____

Payment Method: CASH CREDIT
CARD CHECK # _____

Deposit Amount Paid: _____

Date of Deposit: _____

Date of Final Payment: _____

* The ABC fee is required to make wine in the state of New Jersey.