



KENNEDY CELLARS

The School of Wine

~ Spring 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 Spring Harvest and email the completed form to holly@kennedycellars.wine. You can also call Holly at 609-941-2000 or visit our new website at www.kennedycellars.wine 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 pickup a catalog from our winery located at 839 13th Street, Hammonton, NJ.

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** **¼ BARREL** **BOTH**

Desired Grapes for FULL BARREL

Please list your **FIRST CHOICE**:

If your 1st choice is not available, please list your **SECOND CHOICE**:

Desired Quality Level of Grapes (the quality level of the fruit does affect cost): **STANDARD** **PREMIUM**

YES, I would like to join the Specialty Tank and make a ¼ BARREL:

ALBARIÑO # of shares: _____ (1 share: 48 bottles + 1 Magnum @\$500.00)

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

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

~ 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 **RENT** 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 the 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 months, the cost for additional time is \$100.00/year for **OWNED** barrels and \$250.00/year for **RENTED** barrels. This covers the cost of barrel maintenance and usage, top-off wine, racking, and labor.

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 mo

18 mo

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 per person** _____

7% Tax: _____

TOTAL: _____

Payment Method: CASH CREDIT CARD CHECK # _____

Deposit Paid: Amount: _____

Date of Deposit: _____

Date of Final Payment: _____

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