



Winemaking Course and Compliance Page

At The School of Wine at Kennedy Cellars, 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 four 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: \$3,906 – \$4,113 depending on grapes, season, region and aging. Price is subject to change based on grower's pricing.

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 \$150.00 (this covers a 9-month period) OR you can purchase a brand new American Oak barrel for \$525.00. 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 – Custom labels can be purchased at <http://rdllabels.com/>. We recommend ordering them 4-6 weeks prior to bottling.



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 8 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 payable to Kennedy Cellars.
- Mail payment to:

The School of Wine at Kennedy Cellars
Attn: Ronnie Starr
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.



KENNEDY CELLARS

The School of Wine

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 upcoming harvest and email the completed form to ronnie@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:

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 affect cost, please refer to our wine menu for details.



KENNEDY CELLARS

The School of Wine

Barrel Information:

All barrels are 53 Gallon/200 Liter American Oak Barrels. The cost to purchase a new barrel is \$525.00. The cost to rest a used barrel is \$150.00. For white wines, we use stainless steel tanks, unless you wish to oak age instead. The cost to rent a tank is \$90.00. 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:

Date of Deposit: _____

Grape Cost: _____

Date of Final Payment: _____

Barrel Cost (taxable): _____

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

Bottling Costs (taxable): _____

Tank Shares Cost: _____

* ABC Fee: \$15.00/person

7% Tax: _____

TOTAL: _____

Payment Method: CASH CREDIT
CARD CHECK # _____

Deposit Amount Paid: _____