



MAKE YOUR OWN WINE

Want to make your own wine, but aren't sure how to do it?
Let Vintner's Circle guide you using their equipment!
Create your own 100% customized wine in just a few visits.

STEP 1 - FERMENTING

Select the varietal or blend to make. Choose from over 40 red, white, or fruit wine juices. No grape stomping required. First and second visits to Vintner's Circle complete the primary and secondary fermentations.

STEP 2 - CLEARING & AGING

Rack the wine into clearing and aging containers, such as our oak barrels or carboys. Make approximately 30 bottles with the 23L batch and approximately 270 bottles with the 200L batch.



Vintner's Circle

YOUR WINE. YOUR WAY.

STEP 3 - BOTTLING & LABELING

Once you've chosen a bottle, select one of our standard preprinted labels to customize, or ask us about our professionally designed labels.



Vintner's Circle in-store display and web site are great sources for ideas and examples of custom labels and designs. Be sure to ask about our wedding, anniversary and birthday themes.

For our 23L customers, Vintner's Circle recommends you enjoy a few bottles right away, age one case for 3-6 months and the second case for 6-12 months. Production durations for 23L batches are six to eight weeks and six to eight months for 200L batches. Please enjoy your wine responsibly. You must be 21 years of age to make wine.

(908) 979-0700

www.VintnersCircle.com