

Wine has been enjoyed throughout the ages by people from all walks of life. And making it can be part of that enjoyment.



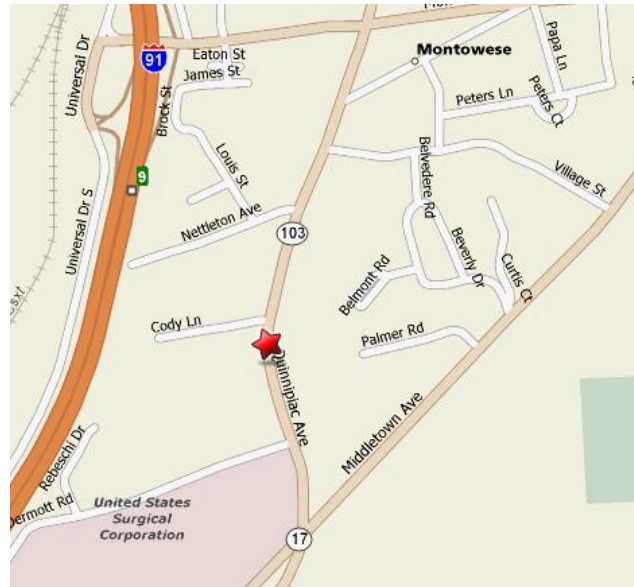
Starting with our grandfathers we here at the Wine Press have enjoyed the tradition of making wine for years. With eager anticipation we looked forward to the arrival of our grapes and the process that followed. The wine produced was a staple at our meals and special occasions. It is our desire for all to experience that same joy when making wine with us.

Now using the same techniques and equipment employed by wineries the world over you will be able to make award winning wine. We are confident that once you take the step to make wine with us it will become something you look forward to throughout the year.

Ray & Frank

Ask us about holding parties and corporate events at a real working winery!!

Map & Directions



Directions:

From NY/Fairfield County:

95N to 91N. Exit 9. Take a right off the exit. Take a right onto Quinnipiac Ave. About 1/2 mile on the right.

From Hartford:

91S exit 9. Take a right off the exit. Take a right at the light. Take your next right onto Quinnipiac Ave. About 1/2 mile on the right.

From Rhode Island / New London

95S to 91N. Exit 9. Take right off the exit. Take a right onto Quinnipiac Ave. About 1/2 mile on the right.



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Come Make Some Wine With Us At...



A Unique Wine Making Facility



*Enjoy the experience of making
Award Winning Wine*

A Unique Wine Making Facility

The Wine Press is a unique wine making facility where along with family and friends you can make **Award-Winning Wine**.

Imagine enjoying the experience of wine making without owning the vineyard. You will be involved in the production of your own wine as a seasoned wine maker.

It all begins with choosing your wine style. Freshly picked grapes from the vineyards of California will arrive between September and October to ensure a quality of fine wine.

Then The Fun Begins!!!

Under the guidance of our experienced staff you will begin a four step process, where you will crush, press, and bottle your own personal wine. You can choose from our extensive wine list or create a blend of your own. In our newly remodeled facility you will enjoy a hands on experience working with state of the art equipment.

Get ready for a truly memorable experience that will be cherished throughout the year as you enjoy making and drinking the wine of your choice!!



The Fours Steps Of Wine Making

1. **The Crush** — Between Sept. & Oct.

Crush and de-stem your grapes using state of the art equipment. This starts the primary fermentation process.



2. **The Press** — 1 to 2 Weeks Later

You return to press the crush. The juice produced in this process is then transferred to your oak barrel, where it is stored in our climate control barrel room.



3. **Racking** — February

In this process the wine is emptied from your barrel, the sediment is removed, and the barrel is cleaned. The wine is then returned to the barrel, and the barrel is topped off.

4. **Bottling** — July & August

The final step is to filter, bottle and cork your wine. Personalize labels, which you order in advance are now distributed for you to apply.



Your wine is now ready to pack and take home to enjoy!

Types Of Wine & Pricing

Listed below are some of our more popular wines along with pricing.

For a more extensive list of wine available please visit our website at www.thewinepressct.com

Reds

Barbera \$2,350.00
(An excellent table wine with a full body)

Merlot \$2,350.00
(A medium red with a spicy aromatic flavor)

Cabernet Sauvignon \$2,350.00
(Referred to as the king of the reds. Full bodied and rich in color. A classic)

Pinot Noir \$2,450.00
(Nobility describes this wine. A challenge to make but oh so worth it)

Petit Syrah \$2,350.00
(Robust and peppery. Great aging ability)

Whites

Chardonnay \$2,350.00
(Golden and buttery, a dry white that does well with light cuisine)

Pinot Grigio \$2,450.00
(Soft and subtle this crisp wine will be a favorite to all)

Sauvignon Blanc \$2,450.00
(Light and dry, clean and fresh on the palate)

The above pricing includes the use of equipment, grapes, bottles, corks, capsules and labels to produce a barrel of wine (244) bottles, as well as storage of your wine for a period of one year. Half barrels available. Please note that prices do not include barrel fees.

Barrel Fees

American Oak Barrels: \$350.00 Yields 244 Bottles.

French Oak: \$850.00 Plus a 20% premium above your wine choice. This is due to the fact that French Oak barrels yield 288 bottles.

Barrel Rental: \$100.00 Annually. (American Oak and half barrels only).

All prices subject to market change.