

## HOW IT ALL WORKS...

**Step One:** Call or email us to book an appointment with our wine maker during one of our convenient time slots during the week or on weekends. Each appointment is an hour long per batch allowing time for tasting and making. *(If making multiple batches please let your wine maker know while booking so they can a lot the proper amount of time for your experience.)*

**Step Two:** When you or your group arrive our friendly staff will guide you to the right selection of wine for your personal tastes. Samples are available of most of our offerings to make sure you will be happy with your finished batch. We will show you the different aspects of the wine making process as well as make your personal batch of wine. You will also schedule your bottling appointment 9 to 11 weeks from your first visit

**Step Three:** It is time to create your labels!!! You will work with our art director via e-mail and come up with a custom label design. Create something commemorative, classy or funny. We can design something for any occasion. *(This will need to be done at least ten days prior to your bottling appointment.)*

**Step Four:** It is time to bottle your wine!!! Your wine will be filtered and waiting for you to bottle it. You can come alone or make a party of it. With a few steps to this process we recommend a few extra hands to move the process along. You will get to learn all about how to wash, fill, cork, label and shrink wrap your wine. We can probably work some sampling in there too!

## YOUR WINE CELLAR

Call 440-239-8788 or email  
[yourwinecellarstrongsville@gmail.com](mailto:yourwinecellarstrongsville@gmail.com)  
to MAKE YOUR OWN WINE!

Wednesday-Friday 4:00pm - 9:00pm  
Saturday 12:00pm - 9:00pm  
Wine making by appointment only



### BOOK YOUR NEXT PARTY WITH US!!!

Schedule your next private party or corporate event in our winery. Great for showers, rehearsal dinners, bachelorette parties or work gatherings. Our space can hold 30 to 50 guests and offers your own private beer and wine bar. Catering options available from The BREW Kettle, as well as beer and wine packages to fit your party needs. Event questions or scheduling please call 440-239-8788 or email us at [yourwinecellarstrongsville@gmail.com](mailto:yourwinecellarstrongsville@gmail.com)



## YOUR WINE CELLAR



### DISCOVER THE FUN OF WINE MAKING!

Whether your looking for a sweet refreshing white, a bold robust dry red, or a crisp fruit wine, we have what your looking for. You can make it, cork it and drink it at Your WINE Cellar.

Let us take the everyday mess out of home winemaking while you enjoy a fun and unique experience!

Our wine maker will give you and your group a personalized wine making experience as they guide you through the wine making process. It's a one-of-a-kind experience located next door to and brought to you by, The BREW Kettle.

8385 Pearl Rd,  
Strongsville, OH 44136  
440-239-8788

Visit [www.yourwinecellar.net](http://www.yourwinecellar.net)  
for more information

# WHITE WINES

**Columbia Valley Riesling:** Fantastic oral aromas with crisp flavors of peach and apricot.

**\*Dry Creek Chardonnay:** Un-oaked so the citrus flavors and aromas are allowed to come through.

**Yakima Valley Pinot Gris:** Aroma and flavors of honeydew and green apple with a crisp, elegant finish.

**Marlborough Sauvignon Blanc:** A complex white with flavors of grass, grapefruit and a crisp, dry finish.

**\*Mosel Valley Gewürztraminer:** Fragrance of lychee, tropical fruit and rose petals, lusciously fruity and spicy.

**Mezza Luna White "Moscato Blend":** Clean, crisp flavor moving from sweet front to dry finish.

**California Moscato:** Lush, fruity and delightfully sweet with juicy peach and tropical fruit flavors.

**Australian Chardonnay:** Full, buttery and fruity, this wine delivers with a clean, lingering finish.

**\*Italian Pinot Grigio:** Fresh, fragrant and lively, flavors include hints of citrus and almonds.

**\*German Müller-Thurgau:** Crisp and clean, ferment with elder flower and a fragrant aroma.

# BLUSH WINES

**\*White Zinfandel:** This blush favorite has the trademark pink hue and soft, refreshing taste.

**Sangria Zinfandel Blush:** A sweet and easy-drinking summertime wine that can be enjoyed year around.

**Peach Raspberry Sangria:** Sweet raspberries mixed with peach, fruity, refreshing and easy to drink.

WINE	Juice	*750mL	*375mL
White	\$195.00	*\$259.00/ \$8.64	*\$333.00/ \$5.55
Red-A	\$195.00	*\$259.00/ \$8.64	*\$333.00/ \$5.55
Red-B	\$175.00	*\$237.34/ \$7.91	*\$311.34/ \$5.19
Blush	\$165.00	*\$226.51/ \$7.55	*\$300.51/ \$5.01
Fruit	\$145.00	*\$204.85/ \$6.83	*\$278.85/ \$4.65
Dessert	\$205.00	*\$269.82/ \$8.99	*\$343.82/ \$5.73
LE's	\$235.00	*\$302.31/ \$10.08	*\$376.31/ \$6.27
* Cost includes tax			

# RED WINES

## Group A

**Lodi Old Vines Zinfandel:** Deep and rich with bold, zesty aromas and ripe berry fruit flavor.

**Lodi Cabernet Sauvignon:** A big bold Cab with abundant black currant and cherry flavors.

**Stag's Leap District Merlot:** Dry and medium-bodied with a soft, fruity palate of plums and berries.

**Sonoma Valley Pinot Noir:** Silky tannins with notes of truffle, black cherry, raspberry and black spice.

**Mapocho Chilean Carmenere:** Full bodied, flavors of fresh blackberries, plums and vibrant spice notes.

**Diablo Rojo:** Nose of blackberry jam with creamy vanilla aromas and a toasty finish.

**Argentine Malbec:** A dry red wine with firm acidity, rich tannins and long soft flavor.

## Group B

**\*Grenache Shiraz Mourvedre:** Aromas of ripe berry and subtle spice, plum and black fruit, dry.

**\*Australian Cabernet/Shiraz:** This robust Aussie blend is big, approachable, and ages very well.

**\*Australian Shiraz:** Delicious, ripe aromas that deliver right through to the full, zesty finish.

**\*Italian Sangiovese:** Red cherry and strawberry notes with hints of violets and white pepper.

**\*Washington Merlot:** Ruby red with flavors of redberry, spice, and plum with a smooth finish.

# DESSERT WINES

**\*\*We recommend 375ml bottles for this wine.**

**\*Riesling Ice Wine Style:** Prized as a complex and unique sweet wine, with a rich and lingering body.

**\*Port:** This full-bodied classic style is rich, warm and generous in character.

**Cabernet Franc Red Ice Wine Style:** Notes of spice, honey, strawberry, tart rhubarb and cranberry.

**\*Juice needs to be pre-ordered for these styles of wine.**

# FRUIT WINES

**\*Peach Apricot Chardonnay:** Subtle, dry Chardonnay balanced with hints of citrus and stone fruits.

**\*Exotic Fruits White Zinfandel:** White Zin with blackberry, strawberry, passion fruit and black currant.

**\*Wildberry Shiraz:** A combination of wild Field berries blended with big, red shiraz.

**\*Kiwi Pear Sauvignon Blanc:** Crisp, tart and fruity with flavors of pear, kiwi, pineapple and banana.

**\*White Cranberry Pinot Gris:** A spectacular white wine bursting with sweetness from early harvest berries.

**Pomegranate Zinfandel:** The delicate, spicy sweetness comes from earthy fruit and robust grapes.

**\*Strawberry White Merlot:** Bright and refreshing, with aromas and Flavors of fresh strawberries.

**Green Apple Riesling:** Crisp & crunchy with a pleasant initial tartness and delicious juicy finish.

**Blueberry Pinot Noir:** A tangy sweet burst of blueberry combines with cherry-spice flavors.

**Strawberry Watermelon White Shiraz:** Mouthwatering juiciness of strawberry and watermelon, light and sweet.

**\*Pineapple Pear Pinot Grigio:** Juicy sweet pears, succulent, ripe pineapple, and a bright flowery fragrance.

**\*Raspberry Dragon Fruit Shiraz:** This blush wine has a sweet dragon fruit finish with a gently splash of tangy cool raspberries.

# GENERAL INFO

## Bottles

A batch should make (30) 750mL bottles with a guarantee of 28 750mL bottles. Wine bottled in previously used bottles is not guaranteed.

Set of 30 bottles 750 ML - Green or Clear - \$25

Set of 60 bottles 375 ML - Green or Clear - \$81.00

## Labels

Basic Requirement Labels (30) \$3 (60) \$6

Custom Color Labels (750ml) \$15 (set of 30)

Custom Color Labels (350ml) \$30 (set of 60)

## Additional Services

We make it for you - \$25 per batch

We bottle/label it for you - \$25 per batch

Wines to go - \$9 to \$16 + tax

Volume discounts - 5% half case, 10% full case

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