

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 allot 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 8 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
to MAKE YOUR OWN WINE!

**Wine making by appointment only.
Each session allows up to 8 people.**



YOUR WINE CELLAR



DISCOVER THE FUN OF WINE MAKING!

Whether you're looking for a sweet refreshing white, a bold robust dry red, or a crisp fruit wine, we have what you're 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
for more information**

WHITE WINES

Dry Creek Chardonnay: Un-oaked so the citrus flavors and aromas are allowed to come through. [C]

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

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

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

Italian Pinot Grigio: Fresh, fragrant and lively, flavors include hints of citrus and almonds. [B]

RED WINES

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

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

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

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

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

Australian Shiraz: Delicious, ripe aromas that deliver right through to the full, zesty finish. [B]

FRUIT WINES

Peach Apricot Chardonnay: Subtle, dry Chardonnay balanced with hints of citrus and stone fruits. [A]

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

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

Strawberry Watermelon White Shiraz: Mouthwatering juiciness of strawberry and watermelon, light and sweet. [A]

Black Cherry Pinot Noir: A tangy, sweet burst of blackberry combines with cherry spice flavors [A]

BLUSH WINES

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

Blood Orange Sangria: Sweet and citrusy notes of juicy blood orange and ripe peach blend with crisp apple undertones. [A]

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. [D]

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

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

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 - \$30

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

Labels

Basic Requirement Labels (30) \$5 (60) \$10

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

If you have any questions or would like to book an appointment, contact us at yourwinecellarstrongsville@gmail.com Or call us (440).239.8788

PRICING

GROUP A \$150

GROUP B \$200

GROUP C \$250

GROUP D \$300

WINE	Juice	*750mL	*375mL
[A]	\$150	*\$216.27/\$7.21	*\$294.27/\$4.90
[B]	\$200	*\$270.41/\$9.01	*\$348.41/\$5.81
[C]	\$250	*\$324.55/\$10.82	*\$402.55/\$6.71
[D]	\$300	*\$383.54/\$12.78	*\$461.54/\$7.69
*Total cost of the wine making packages based on bottle size, Cost includes tax			