



A *girl's*
GUIDE TO
WINEMAKING

Peek inside to see how fun and easy personal winemaking can be...

SAVE THIS
GUIDE!



Catching up over a glass of wine is part of most girls' get-togethers.

**BUT WHAT IF YOU WENT ONE STEP FURTHER
AND TRIED MAKING THE WINE INSTEAD?**

*Making your own wine is the perfect way to have fun and learn
something new at the same time.*

Did you know that you can make great tasting wine in less than one hour? There's very little work involved and a knowledgeable and experienced wine-maker will guide you. It's all happening at your local personal winemaking store, which means you're not even responsible for the clean up!

Have a group of friends interested in wine? This is truly a case where the more is the merrier. Since a standard wine kit yields about 30 bottles, you can all share the wealth. If there are three of you, each of you takes home 10 bottles. With five friends and two kits, you can take home an even dozen – maybe six red and six white?

Just think – instead of going home at the end of your next outing with a big bar bill, you'll be well on your way to filling your wine rack (at least until the next girls' get-together).

Read on to learn more...

EASY AS 1-2-3

Some things in life are complicated.

Relationships. Navigating the corporate jungle. Mastering yoga's half moon pose.

Luckily, some things are blessedly simple. Like winemaking.

A wine kit is basically a winery in a box, and in three easy steps it can be transformed into bottles of your own personal vintage.

STEP 1:

Let's Get This Party Started

Making your own wine begins by visiting your local Fermenters Guild store. They're in almost every community – find one near you at www.fermentersguild.com.

- During this short visit, you select the wine and kick off the fermentation process. Your options are almost limitless – from Amarone to Zinfandel.
- Standard pricing ranges from \$100 to \$225, for a 30 bottle kit (so depending on how many friends are joining the fun, you may want to make multiple types, so you can share).

- Once you've selected your wine, you'll work with your personal winemaker to officially start the fermentation by adding the yeast. And voila - in about 15 minutes, you're on your way.
- For the next few weeks, your personal winemaker will care for your wine at the store, clearing and filtering it just like they do in a commercial winery. You're blissfully unaware of the many activities going on behind the scenes, until...



STEP 2:

The Fun Part

Four to six weeks later, you return to the store to bottle your wine. This part of the process takes less than one hour, and is the perfect excuse for a group get-together.

- Together, you sanitize and fill the bottles, then cork and label them - using either labels provided by the store or personalized ones you create yourself. Haven't you always wanted to see your name on the side of a wine bottle?
- You and your friends may also want to start another wine kit while you're there. The next thing you know you'll have your own wine cellar!

STEP THREE:

Patience...

Lots of things improve with age – and wine is one of them. The wine that you take home from the store may already be tasty, but it is not quite ready to be enjoyed.

- Depending on the type of wine you've made, it should age between two weeks to six months. It should be stored on its side in a cool, dark room.
- The most enjoyable way to experience the aging process is to try a bottle every few weeks. But be warned: many people find the last bottle tastes the best!



WINEMAKING PARTIES

Got a group of like-minded friends ready to try their hands at winemaking? Follow these five tips to host your own successful winemaking party.

PLAN AHEAD.

Remember that the wine you take home may not be ready to drink right away, so consider the season to come, not the one you're currently living through. If it's mid-January, ignore the snow blowing outside and choose a fresh white wine that you can enjoy in summer on a patio – or choose wines in spring and summer that you can drink during the holiday season.

BECOME AN AFICIONADO.

If you thought pulling out your own wine would impress the guests at your next dinner party, just wait until you pull out some little-known facts about its heritage. Ask the winemaker to say a few words about the varieties of wine you're bottling and hand out the information so that everyone can take it home with their wine.

PERSONALIZE YOUR WINE.

With your own special labels, you will all be reminded of your get-together each and every time you open a bottle of wine.

CONSULT WITH THE STORE.

Discuss any plans that you're making well in advance of your get-together. And remember that as a licensed Ferment on Premise Facility, there are certain guidelines your local store must follow. Be sure you're aware of them up front, and that you follow them throughout your event.

CHOOSE A THEME.

Maybe the last time you threw a party with a theme, the theme was "The Flintstones", so here are some ideas to get you going...



Think theme...

CIAO BELLA!

The Concept:

Celebrate the home of Leonardo Da Vinci, Roberto Benigni and fantastic wines with a winemaking party – Italian style.

The Wine:

Barolo, Valpolicella, Chianti, Pinot Grigio...your options are virtually limitless.

The Music:

Let Andrea Bocelli or Il Divo serenade you as you bottle your selections.

The Food:

Prepare a simple snacking plate of antipasti featuring olives, prosciutto and roasted peppers.

A BETTER BRIDAL SHOWER

The Concept:

Just imagine a wedding shower without bland party sandwiches and cooing over place settings. Better yet, picture sending the new bride home with a cellar full of future memories.

The Wine:

Since you'll likely be a larger group, this is the perfect time to select several kits, ensuring the bride (and guests) leave with a variety of wines – a trousseau she can really use.

The Music:

Crank up a medley of bridal tunes, from Neil Diamond's *Marry Me* to the ever-classic *Goin' to the Chapel*.

The Food:

Prepare a selection of cupcakes in wedding colours.

FOOD PAIRING NIGHT

The Concept:

Prepare to enjoy your wine to its fullest by learning a little more about the foods that will pair best.

The Wine and the Food:

Choose your favourite wine to bottle, and serve foods that will compliment the finished product.

For example, if you are making a Cabernet Sauvignon you may wish to sample some cheddar or gorgonzola cheese or mini skewers with grilled beef or grilled tuna or even some bittersweet chocolate, since these foods pair perfectly with this type of wine.

If you decide to make a Sauvignon Blanc, you may wish to serve some feta or goat cheese, grilled scallops or oyster appetizers since these foods compliment the crisp flavour of this type of wine.

The Music:

Since both of these wines are easy on the palate why not compliment them with some easy listening tunes from Diana Krall, Michael Bubl  and Sting – or for a little more nostalgia bring on the music of Frank Sinatra or Tony Bennett.

WHY A FERMENTERS GUILD STORE?

The Fermenters Guild is a professional association of owners and operators of Ferment on Premise stores in Ontario. Their motto is *People who care about our Customers, our Industry and our Craft*. As winemaking professionals, members are constantly given the opportunity to upgrade their skills and knowledge through training courses and peer interaction.

Your personal winemaker can provide more background on making your own wine, the winemaking process and hosting a winemaking party.

Cheers!

Find your own personal winemaker and more information on personal winemaking at www.fermentersguild.com/girls

