

Welcome to Brew on Site

Don't have room at home to make wine? No problem - make it at Bacchus Winery!

- Purchase your wine kit at Bacchus Winery and use our space and equipment.
- Your wine remains at the winery until you bottle it and take it home.
- When your wine is ready to bottle, use our bottling equipment and corker to quickly and professionally bottle your wine.



Brew on Site Stations



Bacchus Winery And Home Wine Making

6320 Five Mile Centre Park, Suite 315
Fredericksburg, VA 22407

Phone: 540-903-0917
E-mail: Slip@BacchusVA.com
Web: www.BacchusVA.com

Bacchus Winery and Home Wine Making Supply

Your Wine—Your Way

Brew on Site Rules

- Must be 21 or over to make wine on site
- Pay Vintner's fee of \$40 before starting brew on site. Fee includes the cost of basic corks and use of space and equipment.
- Must have taken a wine making class at Bacchus Winery or be an experienced wine maker.
- All winemaking steps must be done by the customer.
- Top up wine, bottles, shrink capsules, oak, sugar and any other supplies required by the customer must be purchased by at full retail price in Bacchus Winery.
- All equipment used for making wine must be Bacchus Winery equipment.
- Must follow strict sanitization requirements of the winery—Rinse, Sanitize, Rinse.
- All clean up is the responsibility of the customer.
- No drinking or tasting wine before or while making wine on site.
- 10 weeks allowed from start to bottling—additional fee of \$6 per week for more time required.
- All damaged or broken equipment must be replaced by customer.



Wine Making on Site

Wine Making Process

- Day 1, start your wine

Begin the primary fermentation process for your wine. This process takes about 1 hour.

- After 7 days

Wine is transferred into a carboy for secondary fermentation. This step takes about 30 minutes.

- After another 14 days

Wine is degassed and stabilized using a drill-driven wine whip. This step takes over 1 hour depending on the kit and how much degassing the particular wine needs.

- After another 14 days

Wine is transferred into a clean carboy for polishing. This step takes about 30 minutes

- After another 14 days

Wine is ready for bottling. Bottling takes about an hour.

Bacchus Winery

Bacchus Winery and Home Winemaking Supply sets the standard for your home brewing experience! Onsite classes available: beginner to experienced. For home brewers: All the equipment needed to brew at home. Brew on Site option is available. Wine tastings are free. Bottled wine and sparkling wine available for purchase. Come visit and open your world to the art of home brew!



Bring This Trifold
to Bacchus Winery
and Pay for Brew
on Site and get

\$1 OFF

Vintner's Fee

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