

Vino Divino

School of Wine

Bring your family and friends and join in our fun-filled winemaking sessions.

We provide the equipment and the knowledge and, with the assistance of experienced winemakers, you too can make your own "award winning" wine.

Session 1 (Sept & Oct)

- Crushing the grapes
- Preparation for fermentation

Session 2 (Sept & Oct)

- Pressing the grapes
- Filling the barrel

(7 to 10 days after crushing the grapes)

Session 3 (Jan)

- Racking the wine
- Topping off the barrel

Session 4 (Jun & Jul)

- Bottling the wine
- Labeling the wine

The same grapes that are shipped to the finest wineries in the US are now available to home winemakers from Italy and California

These grapes are shipped cold and produce wines of exceptional flavor and quality and have produced award-winning wines.

Labels for your wine are no longer included in the price of the winemaking. They may be purchased separately from www.gerikenproductions.com

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As promised, we are now able to offer you authentic *Italian grapes* with which to craft your wine.

Grapes are grown in almost every part of Italy, with more than one million vineyards under cultivation.

But the grapes of Puglia, where our grapes are imported from, are considered by some to be the most flavorful of all.

We're now able to offer a wide variety of grapes such as Merlot, Cabernet Sauvignon, Shiraz, Sangiovese, Trebbiano, Lambrusco and Montepulciano.

In the past, we have made Italian wines from 100% pure Italian grape juice. While this resulted in a delicious, easy-to-drink wine, there's nothing that compares with using the real thing.

And it's a *Vino Divino exclusive*.

Contact the wine school for more information.

www.vinodivinoschoolofwine.com

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2009

PRICE LIST



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