



Located in the heart of Westchester County, we are a Winemaking School where friends, families and business colleagues learn about wine through informative and entertaining seminars, followed by hands-on winemaking sessions in our 5,100 square foot **climate-controlled facility**.



*Climate Controlled Barrel Aging*

**Here's how it works**

Your registration includes four sessions held throughout the year. The Fall winemaking schedule is as follows:

Session 1	Multimedia Seminar	Beginning of Sept.
Session 2	Crush / De-stem	Mid-Sept.— Nov. 15
Session 3	Pressing	Sept.—Nov. 23
Session 4	Bottling Your Wine	July

**Multimedia Seminar**

Your experience begins with a multimedia seminar held weeks before your grapes are harvested. We begin with an overview of the different varietals and regions where they grow. Additional topics include:

- ◆ **Testing Grapes** for sugar and acid levels
- ◆ **Crushing and De-stemming**
- ◆ Importance of **Cultured Wine Yeast**
- ◆ **Fermentation** and **Maceration** processes
- ◆ **Pressing** and **Pumping** techniques
- ◆ **Racking & Topping Off** techniques
- ◆ The **Bottling Process**

We enhance our seminar with guest speakers, videos and handouts providing interesting information on a wide range of topics such as:

- ◆ Wine Barrel & Bottle Manufacturing
- ◆ Cork Harvesting & Production
- ◆ Proper Wine Storage Techniques

Your hands-on wine activities begins when the grape varietals you select from **Chile** (Spring) or **California** (Fall) arrive at our facility.

**Hands-on Winemaking (~1 hour/session)**

Sessions are performed with the guidance of our staff during the week or weekends.

**Crushing / De-stemming** – You'll feed your grapes into our state-of-the-art equipment to automatically remove the stems then crush them forming "Must." Cultured yeast is then added to your starter batch.



**Pressing** – After seven days you'll pump your fermented juice into an oak barrel. Then you transfer your "must" into the press for pressing and also pump your "Press Juice" into an oak barrel.



**Barrel Tasting** — Around the time of Racking (performed by our staff) you're invited to visit the winery and evaluate the progress of your wine by sampling it from the barrel. Shortly after, you're provided with an access code for our website to **Make Your Own personalized wine label!**



**Bottling** – Chilean winemakers bottle their wine in January, while California winemakers bottle in July. Each enjoy the benefits of oak barrel-aging for a period of approx. 10 months or more! This step is considered the most fun, winemakers bottle the fruits of their labor then adorn each one with their own personalized wine label.



**Make Your Own Wine**

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### Corporate Events

**Make Your Own Wine** also offers a wide variety of one-night Wine Appreciation or condensed Winemaking Seminars. Top corporations in the tri-state area are raving about our unique Bottling Events, enabling participants to complete their experience by bottling & labeling barrel-aged wine to take home that day!

Learning about the fascinating world of wine is a unique experience for offsite meetings, team building activities and is also an effective destination for personalized client events. Our facility features two seminar rooms complete with LCD projectors to enhance presentations, videos and Wine Appreciation Seminars.

**Make Your Own Wine** is one of the most unique places in Westchester to conduct your next meeting!

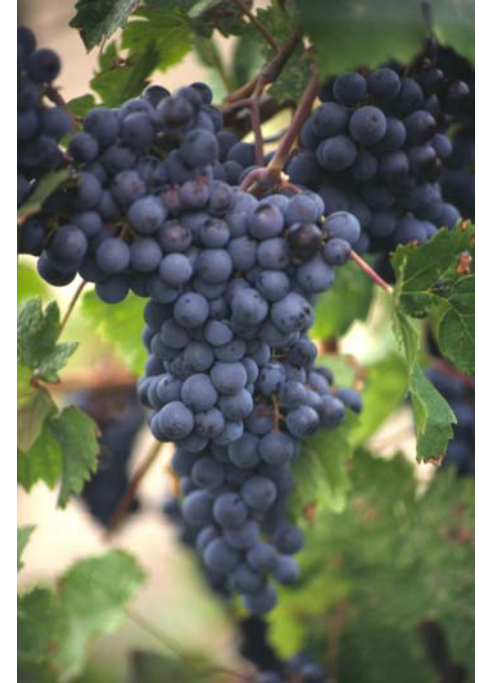
**Gift Certificates Are Available For All Occasions!**



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Enjoy the fruits of  
your labor!

**MYO Wine**  
**Westchester's School  
of Winemaking**