

# WHO NEEDS WEDDING WINE?

*I Do, I Do, I Do*

Packages  
include  
custom  
labels!



## *Wedding Packages*

### **BRONZE**

starting at

**\$154** +tax

4 week wines

### **SILVER**

starting at

**\$218** +tax

6 week wines

### **GOLD**

starting at

**\$260** +tax

8 week wines

\*each package makes 30 bottles and includes wine, winery fee, 30 clear or green 750 ml bottles shrink tops, corks & custom labels \*prices subject to change without notice

# *Congratulations!*

## It's your special day

### *Wedding wine tips*

#### Wine Recommendations

With so many wines to choose from, selecting a wine or wines that will complement your meal that your guests will love can be a bit daunting. However, we will help you choose just the right wines.

##### Whites

- Pinot Grigio
- Sauvignon Blanc
- Riesling

##### Reds

- Merlot
- Cabernet Sauvignon
- Valroza

#### When to make your wedding wine

Your wine will be quite enjoyable on the day it's bottled, however, we recommend you leave whites about one to two months and reds two to three months before serving them at your wedding. Tell us the date of your wedding and we'll make sure you have a winemaking appointment far enough in advance to make the best-tasting wine.

#### Serving Guidelines

Follow these steps to estimate your needs:

1. Calculate how many people will be drinking at the event.
2. Multiply this number by four (to give you the maximum number of standard drinks per person you will need).
3. Divide number of standard drinks by five per bottle
4. Divide number of bottles by 30 to determine the number of batches and then round up