

Not Just a Hands on Winery



Organic Extra Virgin Olive Oil



Casked Aged Balsamic Vinegar



Beer Brewing



Cigar Events



Team Building



Holiday/Office Parties

EVENT HOSTING

Special Events

Have you or your company been looking for the perfect idea for your next surprise party, anniversary, family reunion, or company team building adventure? ..A new appreciation gift for that special client? Or perhaps an exciting outlet for business entertaining?

Grape Beginnings offers wine experiences designed to make your special occasion (engagement, anniversary, birthday, etc.) a truly memorable event! Meet with our event coordinators to plan an exceptional party, or work with our Winemakers to create a fine wine that will add a uniquely personal touch to your next celebration or event.

You can add Personalized labels to your wine bottles to display your company's logo, group name or anything you want.

Plan a memorable winemaking experience that your company, friends or family can enjoy.

Let our Passion Enhance your Experience



(732) 380-7356



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www.GrapeBeginningsWine.com



Experience the Fine Art & Science of Private Label Wine Making



"The raw materials, winemaking expertise and Intense focus on quality will result in a unique Wine that you will most certainly be proud to Call your own private-label wine."



Always wanted to make your own wine!



How about a wine that can compete in quality with wines made by some of the largest wineries in the world

- At a fraction of the cost
- Made in a fun social atmosphere
- In a clean "state-of- the-art" facility
- Using the same type of equipment that the giant wineries use

Grape Beginnings Hands on Winery was founded on this idea. At Grape Beginnings, you will be involved with the entire process of winemaking from crushing and pressing fresh wine grapes (from select vineyards throughout California, Italy, Chile & Argentina) to racking oak barrels and, finally, bottling your wine with your own personalized label.

Our staff of award-winning winemakers will guide you through the exciting process and provide you with everything you need to produce your own Premium Quality private-label wines at a reasonable cost

WINE MAKING We provides the wine enthusiast with a "hands-on" opportunity to learn the art and science of Private Label winemaking in a, "State-of-the-Art" Winemaking Facility. The complete Winemaking process runs approximately 10-months over 5 fun-filled "sessions" (about 1-2 hours each.)

Session #1

WINE SELECTION



Come to one of our Tasting, and sample previous Grape Beginnings award winning wines, and our Winemakers will assist you in making your selection. We offer Open houses before each wine making season. Check our website for upcoming tasting dates. www.GrapeBeginningsWine.com

Session #2

THE CRUSH



Wine grapes arrive between September and October (for California & Italian seasons) or late April/early May (for Chilean & Argentina seasons) and are crushed and de-stemmed using professional crusher/de-stemmer equipment just like the ones used at the giant wineries throughout the world.

Session #3

PRESSING



Approximately a week after the "crush" you will return to the winery to Press the "press juice" The transformation of grapes into wine continues as the aging and settling process now begins.

Session #4

RACKING



About mid-way through Barrel Aging, it's time to "Rack your wine". The wine is pumped out so the "Lees" can be washed out. It is then returned to the barrel for final aging. Racking for Fall season is done in February and March and July and August for Spring seasons

Session #5

BOTTLING



The last step! It's time to put your wine into bottles and adhere your own Private Label. Now you can "kick back" and enjoy the fruits of your labor. There is a great feeling of pride that comes from making your own wine.

BEER BREWING Come discover the Brew-On-Premises concept. We are New Jersey's premier Self-Brew facility for ALL GRAIN brewing. Save money while enjoying a variety of Ales, Lagers, Stouts, and Specialty Brews such as Bitters. No membership is required. It doesn't matter if you are a first-time brewer or a seasoned veteran looking for a new place to brew, Brew-U will provide everything you need to produce your own All-Natural, fresh, delicious Beers. The whole process takes about three weeks.

Session #1

BEER SELECTION



Choose a beer that closely resembles your favorite suds or something completely different. We have a huge selection to choose from. We can usually make a clone of any beer.

Session #2

BREW BEER



Gather and Weigh your ingredients and Brew in our custom-made Brew Kettles (staff will assist) utilizing the SMART system for Brewing control.

Session #3

BOTTLING



After 2 weeks of fermentation, it is time to Bottle your craft micro brew and take it home to enjoy.

OIL & VINEGAR BOTTLING Bottle your own Organic Extra Virgin Olive Oil and Aged Balsamic Vinegar. Join us for our "Bottle Your Own" events at our Hands-on Winery. Enjoy an exciting culinary event, that includes, tasting our carefully selected Olive Oil & Balsamic Vinegar, Bottling your Oil & Vinegar, as well as tasting our award winnings Wines

Each person gets to take home 2 bottles of premium 12 Year Aged Balsamic Vinegar (375 ml bottles) and 2 bottles of our Extra Virgin Olive Oil

EXTRA VIRGIN OLIVE OIL



Hand harvested organic Italian varietals olives from an organic orchards. The focus is on quality, not quantity The result is an intense flavor. -You must taste it to experience it.

AGED BALSAMIC VINEGAR



Cask-aged balsamic vinegar from Modena Italy, matured using the Solera method of blending. You will be able to taste and feel the difference between a real aged vinegar and the cheap substitutes.

*Oil and Vinegar are Available for purchase as well