

**Winemaking is a fun way to
meet people and enjoy
handcrafted beverages with
good friends.**



**Wine and beer make
great personalized gifts!**



Winemaking is an adult hobby, for participants over the age of 21. Due to space limitations in our center we ask that children not be brought along during your appointments, to permit your full attention during the winemaking process.



Home Winemaking Center

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Fermentations Home Winemaking and Homebrew Center

*Enabling
home winemakers
since 2011*

*Learn to Make Your Own
Wine and Beer -
at your home, or in our
winemaking center.*



Five Easy Steps to Making Great Wine in 6 to 8 Weeks

Lesson dates and times are tailored to fit your schedule.



Step One: Begin!

Transfer premium grape juice from your wine kit into the Primary Fermenter. Add water to 6 gallon mark, add oak chips & pitch the yeast.



(30 to 45 minutes)



Step Two: Secondary Fermentation

After two weeks, transfer your wine to the Secondary Fermenter, where it completes the fermentation process and your wine clears as the yeast flocculates to the bottom of the fermenter.



(10 minutes)



Step Three: Stabilization

After checking Specific Gravity to verify fermentation is complete, add Stabilizers. Potassium Metabisulfite prevents oxidation, Potassium Sorbate prevents renewed fermentation, and Kieselsol, Chitosan or Isinglass are proteins that when added will help solids precipitate so your wine becomes clear. Vigorous stirring “de-gasses” your wine by removing excess carbon dioxide. (15 minutes)



Step Four: Clarifying

Transfer your wine to a clean “carboy,” leave sediment behind and finish clearing. Fermentations uses a vacuum pump to rack the wine, de-gas and prevent oxidation. (10 minutes)



Step Five: Bottling!

Transfer your wine to a clean carboy, then fill sanitized bottles, cork them and apply shrink capsules and labels to each bottle. We print your custom-designed labels, personalized by you.



(90 minutes)

Winemaking as a Hobby

Federal and Colorado laws permit individuals of legal drinking age to make up to 100 gallons of wine and beer for personal consumption, either at home or in a Home Winemaking Center. Two adults per household can make up to 200 gallons per year, tax-free.

Awesome Gift Idea

Fermentations offers gift cards and gift certificates you can give to your family and friends.

Great Social Activity

Winemaking sessions can be as small as one or two people making one kit at a time, or groups up to six (6) kits at a time. Larger groups may be accommodated by working in “shifts” to make wine in sub-groups while other group members mingle and talk about what kind of wine to make next.

Cost-Effective

Wines you make personally in our store for an average cost of \$7 to \$10 per bottle rival expensive commercial wines costing 2-5 times more, and they're naturally low in sulfites.



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