

## Lecture 13 – Winery Establishment

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### **Growing a Winery**

### **Assumptions**

- Oriented toward development of smaller wineries
- Grow from the ground up to production
- Decisions are needed before you start
- Equipment considerations
- How to maintain the winery

### Who, What, Why, Where, How

- Small winery = 5,000 cases
- Why are you investing in this industry?
- What kind of wine do you want to make?
- What is the source for your grapes?
- What kind of wine will sell?
- How much will you charge?

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### Site Considerations

 Winery Location City vs. County • Electric Service Voltage, Phase, kW Water Supply Municipal vs. Well • Waste Stream Municipal vs. Private

### Conversions

- 70 cases per ton of grapes1
- 175 gallon wine per ton of grapes (73cases)
- 1 ton refrigeration per 20 ton grapes<sup>2</sup>
- 4 BTU per gallon-hr of wine<sup>2</sup>
- 1 ton refrigeration per 600ft<sup>2</sup> of cellar<sup>2</sup>
- 1 hp = 1 ton refrigeration (air conditioning) <sup>2</sup>
- 1 hp = 0.7 ton refrigeration (glycol) <sup>2</sup>
- 1 hp = 746 Watts<sup>3</sup>

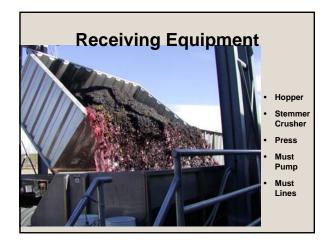
<sup>1</sup>Follwell, RJ, TA Bales and T. Ball. 2002. Investment and operating costs of a winery. Dept of Ag Economics, WSU. <sup>2</sup>RTI Inc

3Storm, DR. Winery Utilities, Planning, Design and Operation. 2000.

### **Equipment Inventory**

- Receiving
- Cellar
- Refrigeration
- Cooperage
- Bottling
- Material Handling
- Office and Labs

 Tasting Room Follwell, RJ, TA Bales and C Edwards. 2000. Cost of Investment and Operation In Various Sizes of Premium Table Wine Wineries in Washington. WSU XB1038.











### Refrigeration

- Receiving
- Cellar
- Refrigeration
- Cooperage
- Bottling
- Material Handling
- Office and Labs
- Tasting Room

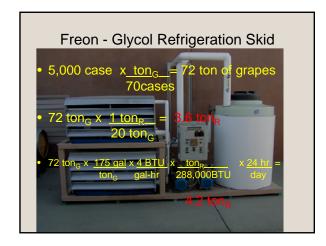
- Freon/Glycol System
- Tanks:

 $\begin{array}{ccc} \underline{1 \ ton}_R & x \ \underline{1 \ ton}_G \\ 20ton_G & 70 cases \end{array}$ 

- Cellar
  - 1 ton<sub>R</sub> per 600ft<sup>2</sup>
- Match the System

20% oversize maximum

Refrigeration Technology Inc. Middletown, CA.



# Cooperage Barrels (60.4 gal) 1 or 2 vintages? 25.4 cases per barrel Racks 2 Barrels per Rack 1 Bung per Barrel Aging vs Fermentation Refrigeration





## Handling Equipment Pallet Jack Hand Cart Fork Lift Bin Dumper Truck

Offices,	Labs,	Utilities

- Receiving
- Cellar
- Refrigeration
- Cooperage
- Bottling
- Material Handling
- Office, Lab, Utility
- Tasting Room

- Office
- Furnishings
- Land
- Building Insulation
- Communications
- Electric Service
- Natural Gas Service
- Water and Waste

Follwell, RJ, TA Bales and C Edwards. 2000. Cost of Investment and Operation In Various Sizes of Premium Table Wine Wineries in Washington. WSU XB1038.

### Tasting Room



- Site
- Furnishings
- · Cold Storage
- Stemware
- Catering
- Dishwasher

### **Details**

- Functionality
- Waste Water Management
- Grading Floors and Drains
- Corrosive Resistant Fixtures
- Safety: Railings, Stairs, CO<sub>2</sub> Monitors
- Services for Future Expansion
- Study Other Wineries

Courtesy of Jean François Pellet, Pepper Bridge Winery





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