TOW DOES THIS WORK?

Step 1: Find a suitable partner!

Take it seriously.

Step 1B: Make an appointment!

Plan at least two weeks ahead if you want specific wine kits. We schedule classes whenever we are open.

Step 2: Go to the appointment!

We really appreciate it if you arrive between 5 and 0 minutes before your scheduled time.

Step 3: Bottle your wine!

We will book this appointment for about two months after you make wine.

Step 4: Enjoy!

You know how this works. We can talk more about the details when you make and bottle your wine!

OTHER SERVICES

We can make labels for you!

Classy PVC shrink caps available!

In some cases, we can even hold onto your bottled wine until your wedding.

CONTACT

Phone: **207.992.4454**

On the Webs:

Email:

makewine@centralstreetfarmhouse.com

Or Pop Into Our Brick & Mortar: 30 Central St - Bangor, ME



@farmhousebangor



@centralstreetfarmhouse



@farmhousebangor



REASONS TO MAKE YOUR OWN WINE

1. Cause duh? I mean, wine.

2. Cost Effective.

Seriously. Price out any other wedding favors or an open bar. We're waiting. Or you can make almost 30 bottles of your favorite wine for under \$200. (And in most cases, bottle it and add some of them fancy do-dads.)

3. You get A LOT.

Did we mention the almost 30 bottles of wine part?

4. This isn't just for weddings. Wine is great for all occasions.



VARIETALS & BLENDS

How many are there? 'Cause we have, like, all of them.

Pinot Grigio

Riesling

Moscato

Chardonnay

Viognier

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

Merlot

Malbec

Shiraz

Tempranillo

Nebbiolo

Sangiovese

Amarone

Zinfandel

Plus, too many blends to name!

And that is just off the top of our heads.

All of these fine wine kits are made to professional standards and come from across the globe.

See a full list with prices at www.centralstreetfarmhouse.com