

Cost Estimate for Establishment of a Five Thousand Gallon Winery

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Assuming land acquisition and construction of a suitable production facility has been completed, costs for raw product, equipment and supplies are estimated as follows:

Raw Product Materials:

A combination of whole grapes and pressed juice is assumed.

Whole grapes - 20 tons (sufficient for 3000 gal.) @ \$800/ ton ---	\$ 16,000.00
Pressed juice for an additional 2000 gallons @ \$4.50/gal. ---	9,000.00
Material subtotal ---	\$24,000.00

Production Equipment:

One Sorrento crusher/de-stemmer -----	\$ 600.00
One bladder press model B-70, 40 gal. Capacity -----	2,300.00
One Wine/juice pump model JPF 13, 13 gal. /min. -----	450.00
One filter pump, 10" membrane - 100 gal. /hr. -----	440.00
Filter cartridges, .45 micron - 12 @ \$34. -----	408.00
Filter cartridges, 1 micron - 10 @ \$28. -----	280.00
Hose - 1" I.D. - 50 feet @ \$1.50 -----	75.00
Equipment subtotal ---	\$4,553.00

Cooperage:

Six 2000L. (528 gal.) Variable capacity S.S. Tanks	7,200.00
Three 1000L (264 gal.) Variable capacity S.S. Tanks	3,300.00
Two 500L (132 gal.) Variable capacity S.S. Tanks	1,400.00
One 300L (79 gal.) Variable capacity S.S. Tank	550.00
One 200L (53 gal.) Variable capacity S.S. Tank	450.00
Ten American Oak 225 Liter barrels @ \$250 -----	2,500.00
Eight 125 gallon white poly primary fermenters @ 140. -----	1,120.00
Eight 16 gal. S.S.	
Six 5 gallon glass carboys @ \$ 12. -----	60.00
Cooperage subtotal ---	\$16,580.00

Bottling Equipment:

One 264 gallon variable capacity S.S. tank -----	\$ see *
One stand 4.5 ft. for above tank -----	200.00
One GAI six bottle filler, gravity fed type -----	1,400.00
One Ferrari Corker, hand type -----	76.00
Four 8 ft. folding tables for bottling line -----	160.00
One bottle washer, model SR 3 -----	12.00
One bottle drainer, wood -----	35.00
One heat tunnel for shrinking capsules -----	265.00
One Label Pro 5.5 label gluer -----	510.00
Two gallons resin glue -----	26.00
OR: One Dana crank label applicator -----	1,100.00*
(if you choose to use pressure sensitive labels)	
Bottling Equipment subtotal --	\$ 2,684.00
OR: *	2,983.00*

Laboratory Equipment:

One Kerns model 25-30 pH meter -----	\$ 317.00
One Refractometer , ATC (temperature compensated) -----	122.00
One acid test kit with stopcock burette and flask -----	88.00
One hydrometer and glass cylinder jar -----	30.00
One metric laboratory scale -----	145.00
One vertical chromatography kit -----	42.00
Two ten unit free SO2 test titrates -----	18.00
One glass vinometer -----	6.00
One residual sugar test kit -----	35.00
Laboratory Equipment subtotal ----	\$ 803.00

Chemicals/Supplies:

Ten lbs. Potassium Metabisulfite -----	\$ 22.00
Eight lbs. Citric acid -----	15.00
Sixteen oz. Pectic enzyme -----	16.00
Twelve lbs. Bentonite KWK -----	18.00
Five lbs. Gelatin, 100 bloom -----	43.00
Sixteen oz. Kieselsol, 10 @ \$6-----	60.00
Sixteen oz. N/10 Sodium Hydroxide -----	4.00
Four oz. N/10 Potassium Acid Phthalate -----	3.00
One oz. Phenolphthalein -----	2.00
Two lbs. Premier Cuvee yeast -----	15.00
Eight lb. Cotes de Blancs yeast -----	55.00
Twenty grams Vinaflora Oenos M/L culture -----	55.00

Assorted fermentation bungs and locks -----	40.00
Chemicals/Supplies subtotal -----	\$ 348.00

Bottling Supplies:

Bottles - 25,000 @ .60 -----	\$15,000.00
Corks - “ “ @ .18 -----	4,500.00
Labels - “ “ @ .12 -----	3,000.00
OR: pressure sensitive labels @ .20	5,000.00*
Capsules (or wax caps) - “ “ @ .03 -----	750.00
Bottling Supplies subtotal -----	\$ 23,250.00
OR: with pressure sensitive labels ---	25,250.00

Total Estimated Cost for all Materials, Equipment & Supplies - \$ 71,318.00

Total Estimated Retail Value of Bottled Product ----- \$250,000.00
 (Based on average retail price of \$10.00/bottle)

Obviously, these figures and actual equipment list are subject to some modification, but overall set-up costs should remain about the same. For example, if you use press apply labels, you don't need the glue machine or glue. However, pressure sensitive labels are more expensive than glue type labels. And, it would be very nice to have four 264 gallon variable tanks, so you could cross-blend and store more “odd amounts” of any particular wine.

Price per bottle/income line assumes you make all wines of quality and in a style which will sell out each year! Also, cost of labor and taxes on the wine will eat into that 200K, so the net on those bottles will be a lot less than that, a reasonable estimate of net would be about 25-30%.

So, for those of you who are “just” growing grapes and have decided to make the big bucks by starting a winery, you can see how long it will take to start making the moolah!