

The Flying Barrel

Wine on Premises

You're invited to give the winemaking experience a try. Make your wine with The Flying Barrel and we'll guide you through the process from start to bottling.

It only takes a total of 3-4 visits over the course of 6 weeks.

Visit 1: Starting the Kit – process overview, prepare the must, and pitch the yeast

Visit 2: Rack wine into secondary fermenter, stabilize and de-gas

Visit 3: Rack wine into a clean carboy

Visit 4: Rack wine into a bottling bucket, bottle and cork your wine

Choose from reds, whites, fruits, port, sherry, and ice wines. We proudly carry RJ Spagnols and Winexpert kits. A batch of regular wine yields 28 – 30 bottles (6 gallons), while the higher alcohol kits yield approximately 12 – 14 bottles (3 gallons).

Cost of Kit: Typically \$72 – 185

Use of Facility: \$35

Bottles: \$30, or reuse your own to save money

Total Cost: Approximately \$137 - 250

Call today for an appointment!

Please Note: Any wines that are left on our premises for over 30 days past the bottling date will be bottled at the discretion of The Flying Barrel and a \$25 bottling fee will be applied per batch. Wines left on premises 30 days after bottling will be disposed of by The Flying Barrel.

Monday	10:00 – 4:00
Tuesday	10:00 – 7:00
Wednesday	CLOSED
Thursday	10:00 – 7:00
Friday	10:00 – 7:00
Saturday	10:00 – 4:00
Sunday	11:00 – 3:00

The Flying Barrel
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