



CUSTOM CRUSH FEES 2026

minimum tonage per grape variety

Discovery

Bottling line setup, test and cleaning. Minimum 50 cases

COMPLIMENTARY

Bottling Fee

\$6.50/bottle

The winemaking fee includes professional oversight and management of the winemaking process from juice or grape receipt through preparation for bottling. Services may include:

- Fruit processing.
- Fermentation management, including yeast and nutrient additions.
- Monitoring of fermentation progress and temperature.
- Racking and transfers as needed.
- Clarification and stabilization recommendations.
- Routine laboratory analysis, including Brix, pH, titratable acidity (TA), and sulfur dioxide (SO₂) testing.
- Sulfur dioxide additions and routine wine adjustments.
- Fining recommendations and implementation, when approved by the client.
- Cold stabilization and filtration, as appropriate.
- Barrel or tank management during aging.
- Preparation of the wine for bottling, including final quality evaluation.
- Consultation with the client throughout the winemaking process.

The winemaking fee does not include the cost of grapes, juice, barrels, bottles, labels, capsules, specialty additives, laboratory analyses performed by third-party laboratories, custom blending trials beyond routine production, or mobile bottling services. These items and services, when requested, will be billed separately.

All pricing is subject to change based on production requirements, material costs, and market conditions. Quotes provided upon request.

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