



Goose Lake Farm and Winery
6760 213th Ave. NW
Nowthen, Mn. 55330

763-753-9632
wine@gooselakefarm.com

Your Class includes

***Up to 28 bottles
Corks
Capsules
Your choice of wine kit,
Use of the equipment and
all the help you will need to make really
great specialty wine.***

***Full Payment and your wine selection for
the class is required when you register.
Contact Cindy at Goose Lake Farm and
Winery by calling 763-753-9632.***

***Join the fun of making your own wine
with a group of friends or meet new ones
and share the fun!***



Goose Lake
FARM & WINERY

WINE MAKING CLASS SCHEDULE FOR SPRING 2012



FOR INFORMATION CONTACT
GOOSE LAKE FARM AND WINERY
763-753-9632
WINE@GOOSELAKEFARM.COM
WWW.GOOSELAKEFARM.COM

Beginner Wine Making Class

Class size is limited to 10 people, so sign up early. Sign up deadline is March 1st. Wine kits are limited to the supply on hand. Kits available on first come first served basis.

The cost for your class is \$140.00 per student / kit:

Beginner Wine Kits to choose from are:

Cranberry Malbec
Peach Apricot Chardonnay
Black Raspberry Merlot
Green Apple Riesling
Blackberry Cabernet
Kiwi Pear Sauvignon Blanc
Strawberry White Merlot
Wild Berry Shiraz
Exotic Fruit White Zinfandel
Pomegranate Zinfandel
Blueberry Pinot Noir
White Cranberry Pinot Gris

Beginner - Spring 2012 Tuesday Class Schedule

Tuesday, March 6, 6pm - 7pm

Start your kit

Tuesday, March 13, 6pm - 7pm

Rack to Carboy

Tuesday, March 28, 6pm - 7pm

Check for Clarity

Tuesday, April 10, 6pm - 8pm

Bottle your wine

Advanced Wine Making Class

Class size is limited to 10 people, so sign up early. Sign up deadline is February 28th. Wine kits are limited to the supply on hand. Kits available on first come first served basis.

The cost for your class is \$165.00 per student / kit:

Advanced Wine Kits to choose from are:

Reds:

Australian Shiraz

A wine with ripe fullness accented with blackberry fruits and spices.

Chilean Malbec

Lush fruity characters of blackberries and plums, an intense dark color.

Italian Sangiovese

Lively fruit notes, good acidity and food friendly.

Whites:

Australian Riverland Reserve

Savignonblanc, Colombard and Muscat varieties, full bodied and delicious.

German Muller Thurgau

A very satisfying wine with flavors of Apricot, Green Apple and Peach

Italian Pinot Grigio

A dry wine with pleasant acidity, tremendous fruit flavor and floral aromas.

Advanced Class Thursday Schedule

Thursday, March 8, 6pm - 7pm

Start your kit

Thursday, March 15, 6pm - 7pm

Rack to Carboy

Thursday, March 29, 6pm - 7pm

Check for Clarity

Thursday, April 12, 6pm - 8pm

Bottle your wine

