

Facts about Nashoba Valley Winery



Wine Facts

- Varietals of Wines Produced **37**
- Wines that are 100% Non-Grape Wines **22**
- Grape Varietals Produced **13** (including [Pinot Noir](#) & Pinot Blush to be released 2013)
- Blended Fruit & Grape **2** (Marion & Blueberry Merlot)
- Top Selling Wine by Ranking
 - Cranberry Apple, Strawberry Rhubarb, SS Blueberry, Dry Pear, Renaissance, Riesling, Maidens Blush

Average Year Total Tons of Fruit used in Production: **131 tons**

- Massachusetts **67 tons**
- Neighboring States **39 tons**
- Other US States **25 tons**

Approximate Source of Fruit **(100% USA!!!)**

- Massachusetts **52%**
- Neighboring States of Rhode Island, Maine & New York **29%**
- Non-Local States (primarily Washington State) **19%**
- **Apples** - Nashoba Valley Winery, Most of the apples used in wine plus all grapes grown. Balance of Apples comes from Bolton, Stow or Gravensteins from New Hampshire.
- **Cranberries** – Cape Cod Select LLC, Edgewood Bogs LLC.
- **Peaches** – NVW, Bolton Orchards & Carlson Orchard Supplies
- **Grapes** – *(besides what is grown at NVW)*
 - Westport Rivers Winery supplies Pinot Noir & Chardonnay
 - Newport Vineyard & Goodvale Vineyard (Rhode Island)– Pinot Gris, Merlot, Cab Franc
 - Wagner Vineyard (New York) – Pinot Gris, Merlot, Cab Franc.
- **Blueberries** – Allen’s Blueberries Maine.

Capacity

- Total Stainless Steel Tank Capacity – **37,500 gallons** or **15,769 cases** or **18,9234 bottles**
- Total Oak Barrel Capacity = **138 barrels** or **8280 gallons** or **3482 cases** or **41,783 bottles**
- Warehouse can accommodate approximately **12,000 cases** of wine

Production Facts

- 12 to 14 lbs of fruit to make a gallon of wine
- 1 ton of fruit yields about 160 gallons
- 60 gallon barrel equals 720 lbs of fruit – yields 300 bottles of wine
- 1 case equals 2.378 gallons or about 30 lbs of fruit
- 1 bottle equals 2.5 lbs of fruit

Distilled Spirits Facts

- 2003 –Nashoba Valley received the 1st Farmer’s Distillers license in MA
- Produce approximately 800 cases per year requires about 36000 lbs of fruit. Because spirits are higher in alcohol and go through the process of distillation, it generally takes about 250 lbs of fruit to produce a gallon of alcohol at 95% alcohol by volume. In a bottle of Vodka there is approximately 20 lbs of apples.
- Over 80 percent of the fruit used in distillation is from Massachusetts. Vodka, Gin, Northern Comfort, Apple Brandy and Barenfang made from Massachusetts Grown apples. Maple Syrup used in Northern Comfort is harvested in Western Massachusetts by Dufresne Sugar House. We are able to assist [farmers](#) with large and juice grade fruit. Elderberries and some grain used in whiskey is the only spirit made from products grown outside of the US.

Orchard Facts

- **82** Varieties of Apples - Average Harvest **45** Tons
- **12** Varieties of Peaches – Average Harvest **4** tons
- **6** Varieties of Grapes (Vignole, St. Croix, Cab Franc, Chardonnay, Lemberger, Riesling) – Average Harvest 11.5 tons
- **382** peach/plum trees
- **3326** Dwarf Apple Trees producing in 2013
- **2138** Standard and Semi-Dwarf Trees Producing.
- **4430** producing grape vines – Additional 1800 planted

Brewery Facts

- We go through more brewers than gallons of beer!
- Growler – 64 oz (which is about 5 ½ bottles of beer)
- Most popular beer(s) – The one in your hand, of course!

Winery Address & Phone - 100 Wattaquadock Hill Road in Bolton, Massachusetts (978) 779-5521

Retail Shop open 7days a week: Monday – Thursday (10-5), Friday-Saturday (10-6)

J’s Restaurant – (978) 779-9816 – closed Monday and Tuesday; Lunch: 11:30 – 2:00; Dinner: 5:30 – 9:00; Brunch on Sundays: 10:00 – 2:00