

INSTANT WINERY



NO INSTALLATION

Set the GOfermentor in a 4'x4' space. Plug into 110VAC. Put in a disposable bag and you are ready to GO. One ton maximum grape capacity per batch.

NO WASTE WATER

Single-use design requires no cleaning. No wash water means no waste water and no environmental permits. Sustainable and responsible design.

NO CLEANING

Each fermentation uses a new bag. Medical grade BPA-free biodegradable plastics. No contamination or off-odors. Closed bag results in a fruitier, fresher wine. Sulfite additions can be minimized. Gentle punch and press, reminiscent of old world foot-stomping, has been proven to produce a smoother wine.

AUTOMATED

Unattended punch. Set your schedule and forget it. Remote monitoring on your smart phone. Built-in press. Push a button and the machine inflates to press out the wine. No mess. Just lift out the bag containing the pomace and discard.

\$100/month

Basic unit \$2,400, 0% factory financing, 24 months.
On-site set up and training available.

877 377 5359

sales@GOfermentor.com

US patent 9,260,682 9,611,452 9,802,805

France 14 61410 Australia 2014268161. Other patents pending.

www.GOfermentor.com

TWGA Conference booth 206, Eastern Expo booth 1110

GOfermentor – The instant winery

GOfermentor brings groundbreaking technology to the age-old art of wine-making – no installation, no waste water, no cleaning, automated cap management and built-in press. There is greater control of fermentation parameters with minimal exposure to air, resulting in better quality wine, every time. You can set up your own award-winning winery today!

The GOfermentor, the invention of engineer and scientist Dr. Vijay Singh, uses single-use bags to simplify the winemaking process. Singh was the founder and former owner of Wave Biotech, which changed the pharmaceutical industry by using disposables for cell cultivation. He now brings his scientific and fermentation background to solve the “messy” process of winemaking.

No cleaning

In the GOfermentor, fermentation is performed in a single-use plastic bag. This bag is made of FDA-approved plastics. There is no cleaning needed as each bag is provided new. The bag is placed inside a reusable plastic tote that supports the bag. The grapes are filled into the fermentation chamber of the bag and wine fermentation is performed normally. The difference is that no punch-down is required to control the “cap.” A second chamber on the bag is periodically inflated and this inflation squeezes the fermentation, dispersing and wetting the cap. This can be done on an automated schedule, freeing the winemaker from getting up at 2 a.m. to “punch.” Go away for the weekend – the GOfermentor will take care of the punch downs by itself, and even send

you text messages if it needs help! The gentle punching is very reminiscent of old-school foot stomping (pigeage) and results in exceptional color and tannin extraction without harshness or bitterness. The GOfermentor instrument panel controls punching and options are available to control temperature.

No installation

Best of all, no installation is required. Simply roll in the 4 ft x 4 ft pallet mounted unit and plug into 110 vac. Put in a bag and you are ready to make wine. No water usage means no wastewater generation. According to trial data, the water demand for a winery using GOfermentors is only 1.2 percent of the usage of a traditional winery. This often eliminates the need for environmental permits allowing you to set up the winery in any available warehouse space. At the end of the season, simply fold up the equipment and stack it away.

No press needed

The GOfermentor has a built-in press. No need to purchase, install or operate a costly and troublesome press. When fermentation is done, simply connect a hose to the bottom outlet. The wine can now be pumped out through a strainer to the collection vessel. At the end of free run, the secondary chamber of the GOfermentor bag is inflated and the remaining wine is squeezed out leaving just dry pomace in the bag. The bag is lifted out with the pomace and a new bag installed for the next batch. The pomace, since it contains no chemicals, can be used for fertilizer or animal feed. The gentle press does not crush

GOfermentor 8



The Village Vintner in Algonquin, IL, uses GOfermentors to make their red wines.

Photo courtesy of The Village Vintner

GOfermentor from 7

seeds, yielding an intensely-colored wine with fresh, fruity flavors. The exclusion of air during fermentation and pressing can even eliminate the need for sulfite additions.

The GOfermentor can be used for white wines. These often exhibit fruity aromas and minimal oxidation.

Ultimately, the proof that the GOfermentor works is in the wine it produces. Sky Acres, a winery operated by Vijay Singh and his wife, sommelier Meera Singh, won Silver and Bronze in the 2018 San Francisco Chronicle Awards, and the New York International Wine Competition has named Sky Acres “New Jersey Winery of the Year 2018.” Independent side by side studies done at research institutes has found that wines made with the GOfermentor have more intense, fruitier flavors and aromas and taste one year older. You can find these studies under the literature section on the www.GOfermentor.com website. Here are some comments from GOfermentor customers:

The Village Vintner, Algonquin, IL

“All my reds are done with the GOfermentor,” said Steve Boyer. They produce around 35,000 bottles a year, using grapes brought in from the West Coast. Whites include Chardonnay, rosé, Gewurztraminer and Moscato; reds include Malbec, Merlot and Syrah.

They initially purchased eight GOfermentors. “I needed a new press and some more fermentors, and I said, ‘Well, this is so simple, and I don’t need to buy a press.’” He bought GOfermentors instead. “It saves a good chunk of change. Presses can be up to 50 grand. GOfermentors are just \$2,400 each, which isn’t bad. It’s almost like a one-man operation, it’s so simple.”

With the GOfermentor, the pressing process is much easier and more automated. “I don’t have to sit around all night doing punch downs,” Boyer said.



Sky Acres Winery is operated by Vijay Singh and his wife, sommelier and winemaker Meera Singh.

Photo courtesy of Sky Acres Winery

Afterward, there’s nothing to clean except the pump. “A hundred-dollar bag does the whole trick.” He lifts out the bags of grape skins with a forklift, puts them in the dumpster, “and away they go.” He has no issues with wine oxidizing and no fruit flies, and Boyer said the GOfermentors fold and stack nicely when not in use.

more. “It’s the kind of thing that makes a lot of sense if you’re starting off, you don’t have a lot of space, you don’t have tall ceilings, you don’t have a lot of labor and you want to save water,” said Hutchison.

White whites are finished more quickly, so all their whites are produced with the GOfermentor. It’s about half and half for the reds, he said.

He thinks the GOfermentor is perfect for smaller wineries. “One of the big changes these days is that you have urban wineries sprouting up in cities, and oftentimes in downtown areas where there’s not a lot of space. And so these units are great” because they don’t take up much space, and they’re economical, he said. But even traditional wineries would find value in it, Hutchison said. “I think it gives that winery a chance to do something different,” producing different results from what they would get with open-bin fermentation. They didn’t know what to expect when they brought in that first GOfermentor, he said, “but it’s definitely proven to be very useful.”

The GOfermentor can process up to one ton of grapes per batch. This gives about 900 bottles of finished wine. The machine retails for \$2,400, plus \$100 for each bag. Zero percent factory financing is available to qualified buyers. This brings the cost for a one-ton wine fermentor to just \$100 per month (with 24 month financing).

For more information contact sales@gofermentor.com or visit www.GOfermentor.com. GOfermentors can be found at wineries in California, Colorado, Illinois, Virginia and New Jersey, and internationally in Canada, Italy, Spain, Bolivia and Lebanon. The instant winery has gone global!

He’s such a fan, in fact, that he just bought four more GOfermentors. “It’s a much cleaner and easier process,” he said.

Continental Divide Winery, Breckenridge and Fairplay, CO

Kent Hutchison, senior winemaker for Colorado wines at the world’s “highest altitude winery” (10,361 feet of elevation), said the wine he’s creating with their six GOfermentor units have deeper color, more structure and better tannins. He expects to produce about 2,000 bottles of wine this year.

Hutchison said some of their wines are made with the GOfermentor while others are still made with traditional methods. They started off with one machine when they launched in 2016 and after a year or so, bought

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