

Start Wine-ing

House wine compliments of Chateau (your name here)



Enjoying the fruits—and wines—of their labor are (l – r) Carol and Jay Allen with longtime friends, and partners in Time to Make Wine in Cape Coral, Rudy and Sandy Zahorchak.

by Fred Bondurant

Now you can enjoy your favorite wine whenever you like, without having to worry about its availability at your local purveyor. What's more, the quality will be consistent from one vintage to another, and how about that label? Who wouldn't be proud to serve a fine wine that carries your own name? And without even stomping on one grape (although, granted, that might be fun as well).

This dream can become a reality at Time to Make Wine in Cape Coral, a new venture owned by two couples and longtime friends, Rudy and Sandy

Zahorchak and Jay and Carol Allen. As they sought their next (ad)venture, the recently retired couples wanted something with customer participation and eventually discovered the “wine on premises” concept, which appealed to them as they are all lifelong students and enjoyers of fine wines.

The “on premises” concept originated in Canada as a way to avoid paying high taxes. Even in the U.S. there are exemptions for some quantities of wine made for personal use. Rudy Zahorchak notes that “revenueurs” consider wine making the act of adding yeast to grape juice.

Time to Make Wine offers enough varieties to make choosing one for your initial batch one of the most difficult parts of the process. Scores of options include varieties from France, Italy, California, Australia, South America, Germany, and New Zealand, as well as specialty wines such as ice wine and fortified varieties such as port and sherry.

Time to Make Wine sells kits that include all the necessary ingredients, such as grape juice, stems and skins, and dosage, and provides all necessary equipment and other supplies to get you started—which only takes about thirty minutes. Its modern facility offers



What better way to complement fun foods for friends than with a fine bottle of wine that you lovingly created yourself?

controlled temperature, light, and humidity as well as a space for primary and secondary fermenting and bulk aging. “The crew will guide you through all of the required operations to make great wine,” says Sandy.

Making your wine takes about six weeks. The racking takes place after seven to fourteen days. The wine is siphoned from the primary fermentor into a glass “carboy” for further fermenting. This process leaves precipitates behind, and the carboy is tagged with your name, wine type, and status of the wine. On the twenty-first day the wine is stabilized and fermentation is


**ASSOCIATES IN
 COSMETIC SURGERY**



ROBERT J. BRUECK, M.D.
 Board-Certified Plastic Surgeon

3700 Central Avenue
 Fort Myers, Florida 33901
239/939-5233

▲
 14 Del Prado Boulevard N.
 Cape Coral, Florida 33990
239/772-1930

Make a
 Beautiful Discovery



Offering a complete array of plastic surgery procedures with a special emphasis on cosmetic surgery.



- Facial Rejuvenation
- Body Contouring
- Redefining Facial Features
- Restorative Treatment
- Breast Reconstruction
- Hand & Wrist Surgery

German, Italian, French and Spanish spoken here.



YOUR ONE STOP SHOPPING EXPERIENCE
Serving Sanibel-Captiva since 1899

- Fresh Meats and Produce
- Full Line of True Value Hardware
- In-Store Pharmacy
- Bakery and Deli
- Delivery Service Available

Open Monday-Sunday 7a.m.–9p.m.

WWW.BAILEYS-SANIBEL.COM

(239) 472-1516 · 2477 Periwinkle Way · Sanibel, FL 33957



Left: Some of the wine kits available at Time to Make Wine, Cape Coral. Right: Rudy Zahorchak racking wine.



PHOTOS BY FRED BONDURANT

Balance is Beautiful...

Rejuvenate Your Body

**Resort Memberships at
The Spa at Sanibel Harbour Resort**
Enjoy access to a world-class resort featuring a 40,000 square-foot spa and fitness facility with a professional staff completely devoted to your well being.

- State-of-the-art Fitness Center
- Assortment of Daily Classes
 - Tennis, Basketball & Personal Training
 - Indoor Pool, Sauna & Steam Room

THE Spa AT SANIBEL HARBOUR

Sanibel Harbour Resort & Spa • 17260 Harbour Pointe Drive, Fort Myers, Florida 33908

stopped. On the twenty-eighth day the wine is siphoned into a clean carboy for maturation. Within the next two weeks your wine is filtered and made ready for bottling and corking. After about six weeks the crew will call you to make an appointment. Stock labels are available or can be designed or customized for your “chateau” or for a special occasion such as a wedding or birthday.

All in all it is a unique and fun experience. Come in and taste some of the wines you can make, and perhaps even order a snack. The Shiraz Café offers cheese trays and other appetizers, salads, gourmet pizzas, soups, sandwiches, and desserts.

Time to Make Wine, 912 SE 46th Lane, Cape Coral, FL, 33904, 239-542-WINE, www.timetomakewine.com. Hours: Wednesday – Friday, 11 a.m. – 6 p.m.; Saturday, 11 a.m. – 5 p.m.; and Sunday, 12 – 4 p.m. 🍷



Fred Bondurant, a self-taught cook and connoisseur of good food, was motivated early in his life by the discovery that his dates really appreciated a guy who could cook. Julia Child is his inspiration.

Wine aging in oak barrels.

Feed Your Senses

Charley's Cabana Bar
Tropical Island Spirits and Spectacular Sunset Views

Sanibel Harbour Princess
Scenic Sunset Dinner and Sunday Brunch Cruises

Courtside Steakhouse
Best Steaks in Town and an Extraordinary Wine Selection

Tarpon House
Waterfront Views offering Specialties from the Sea.



Sanibel Harbour
RESORT & SPA



239.466.4000 • WWW.SANIBEL-RESORT.COM