

PRESENTED BY
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OFFERING MEMORANDUM

TAYLOR BROOKE VINEYARD WINERY, BREWERY, & RESIDENCE

848 Route 171, Woodstock, CT

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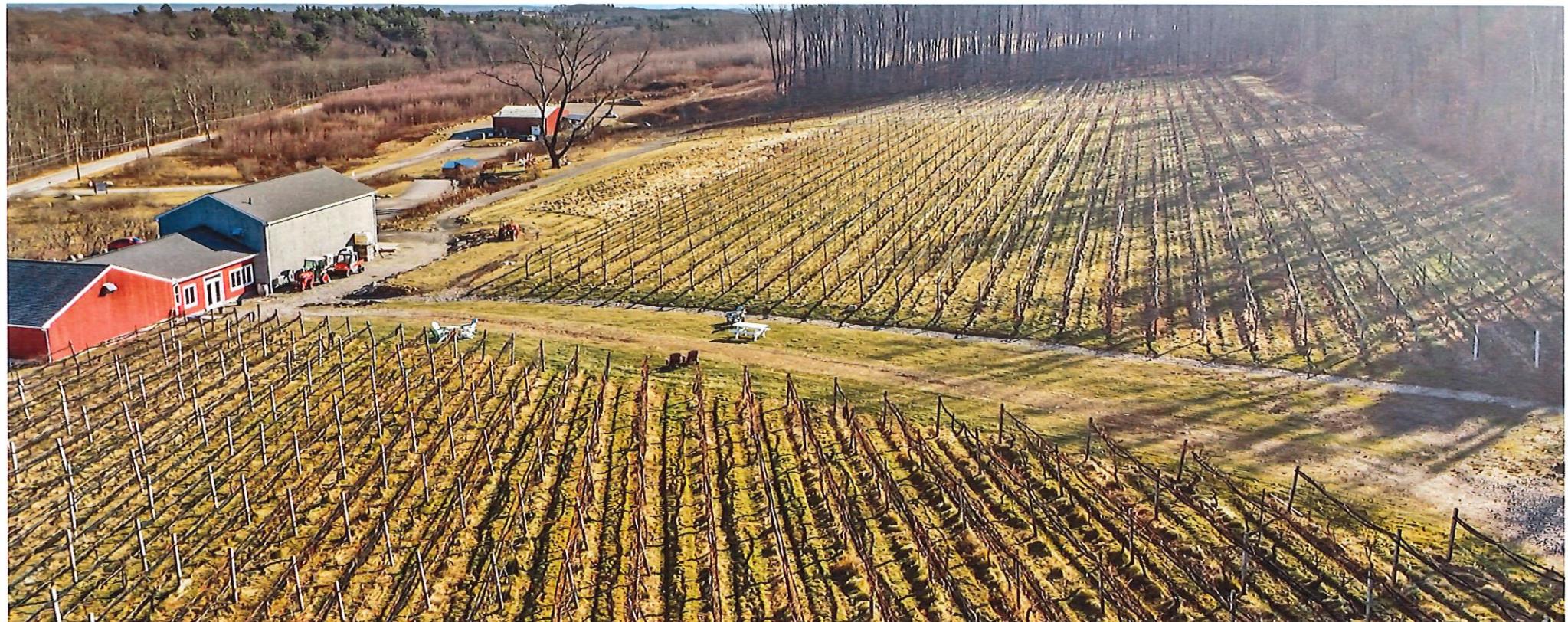
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CONFIDENTIALITY & DISCLAIMER

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PROPERTY OVERVIEW



Taylor Brooke Farm - Vineyard, Winery, Brewery & Custom Residence

Offered at \$3,800,000

This is a rare opportunity set on 43 acres of breathtaking countryside in Northeast Connecticut. Established in 1999, the property has been thoughtfully developed into a thriving, turn-key business with diverse income streams and a proven history of success. Originally founded as a winery, the business has since expanded to include a brewery, blending tradition with modern innovation to create a destination for both wine and craft beer enthusiasts.

The property features state-of-the-art production facilities, welcoming tasting rooms, versatile event spaces, and a well-established wholesale and retail distribution network, all supported by a strong, recognizable brand. The custom residence on the property offers the convenience and charm of living on-site in a picturesque, serene setting.

With established income from tasting room sales, events, product distribution, and agritourism activities, Taylor Brooke Farm presents a unique opportunity for entrepreneurs seeking a fully operational business. Its strong reputation for quality, loyal customer base, and growth potential make it an unparalleled investment in the heart of New England's agritourism region.

848 Route 171, Woodstock, CT 06281



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THE WINERY

The property features a comprehensive commercial facility encompassing 7,122 square feet of space, designed for wine production, retail, and hospitality.

Constructed with wood framing, the facility includes a tasting room, a pavilion utilized as a retail space, and a cocktail bar, all catering to an exceptional customer experience. Additional highlights include a loading platform for operational efficiency, a framed porch area, a private tasting and event space, office accommodations, and ample storage. This versatile setup supports both production and guest engagement, making it an attractive investment opportunity.

- 7122 GSF Commercial space total Facility
- Wood Frame construction
- Loading platform
- Framed Porch area
- Retail Space
- Private Tasting and events area
- Office space
- Storage



THE BREWERY

The craft beer brewery is a versatile beer-making and entertainment facility offering a total of 5,884 square feet of gross area, with 4,264 square feet of leasable space. Designed in a warehouse style, it features a commercial kitchen, with 50% of the space dedicated to manufacturing operations. The facility includes a taproom and retail area, an outdoor covered patio, and a designated outdoor event space, creating a welcoming environment for guests. Equipped with gas heating and central air conditioning, the brewery combines functionality with customer-focused amenities

- **4264 SF LA 5884 SF GA**
- **Warehouse Style**
- **Commercial Kitchen**
- **50% Manufacturing**
- **Tap Room and Retail Space**
- **Outdoor Covered Patio**
- **Gas Heat**
- **Central A/C**
- **Outdoor Event Area**



CUSTOM RESIDENCE

This custom-built home, completed by Woodstock Builders in 1999, is an integral part of the winery property, offering 2,400 square feet of livable space within a total of 5,764 square feet. Featuring three bedrooms and Three full bathrooms, the residence provides comfortable living in a serene setting. With private road access, it offers privacy and exclusivity, making it an ideal opportunity for a business owner seeking a seamless blend of work and lifestyle on this exceptional property.

- 2400 SF LA 5764 GA
- Custom Built by Woodstock Builders in 1999
- 3 Bedroom
- 3 Full Baths
- Private road access



THE LAND

Our vineyard spans five acres of currently planted vines, with an additional acre prepared for planting. There is also a $\frac{3}{4}$ -acre plot that was previously cultivated but had to be cleared for brewery construction; this area remains suitable for replanting at any time.

The varietals we grow include St. Croix, Traminette, Vignole, Corot Noir, Noiret, and Cayuga White—hybrid varieties well-suited to New England's growing conditions.

We maintain meticulous records of fertilization, spraying schedules, soil testing, and annual harvests. These detailed records clearly demonstrate the consistent health and vitality of our crops over the years.



THE LAND

Our farm supports several key programs:

1. Bramble Patch

We cultivate blackberries and raspberries as essential raw ingredients for our products. For instance, Ralph's popular Blackberry Sour and the winery's Raspberry Rendezvous port are partially sourced from our farm. This initiative arose in response to the global shortage of commercial blackberries, which remain prohibitively expensive. Growing our own helps mitigate these costs while ensuring supply.

2. Foraged Ingredients

The wild, uncultivated woods and thickets on the property provide a rich source of foraged materials. Each year, we harvest wild elderberries for the brewery's Elderberry Sour and wild sumac for the ale Bulrush. Additionally, the property is home to wild cherry trees, concord grapes, and blackberries. This foraging aligns with our business model and environmental stewardship principles, allowing us to responsibly utilize the natural resources the land provides.

3. Future Crop Development

Beyond the vineyard and bramble patch, our property includes open plots and fields that are well-suited for additional crop development, offering significant potential for future growth.

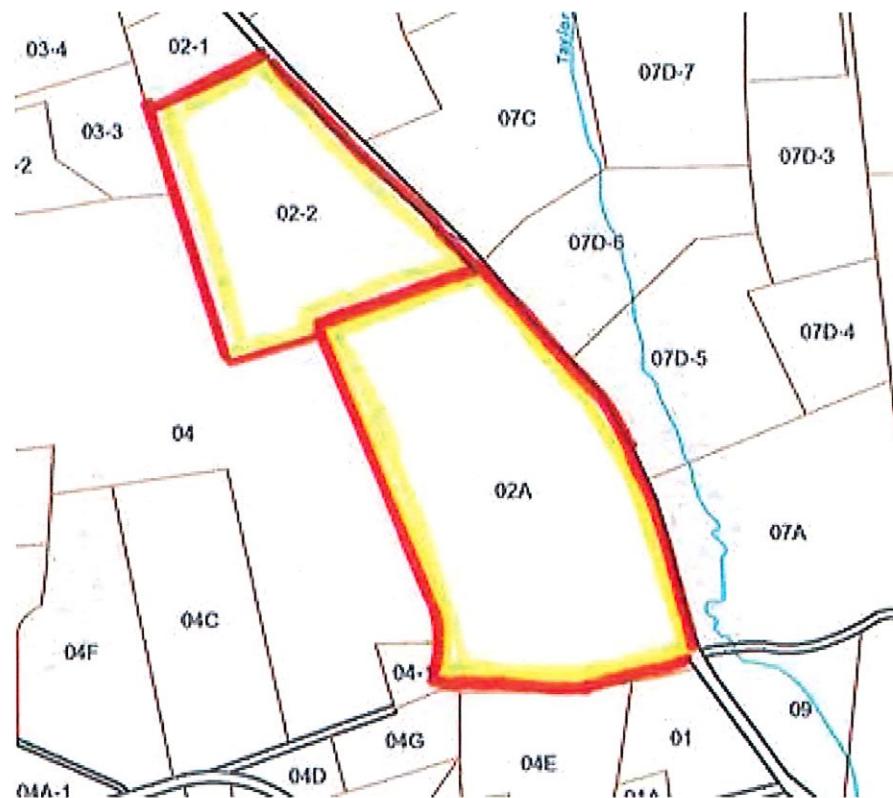
4. Compost Program

Our on-site compost program exemplifies our commitment to sustainability. Brewer's spent grains—a natural byproduct of the brewing process—are typically difficult and costly to dispose of. Instead, we utilize a windrow composting system, combining spent grains with wood chips to create nutrient-rich soil. The finished compost is used to enhance the vineyard and support various farm projects.



THE LAND

PARCELS



Parcel 02-2

Site Address: 848 RT 171
Woodstock CT 06281
Parcel ID: 5783/47/02-2
Parcel Size 16.7 Acres
Commercial Zoning
includes Residence

Parcel 02A

Site Address: 818 RT 171
Woodstock CT 06281
Parcel ID: 5783/47/02A
Parcel Size 26.3 Acres

SOIL TYPES

Soil data provided by USDA and NRCS.

Digitized: 10/2018

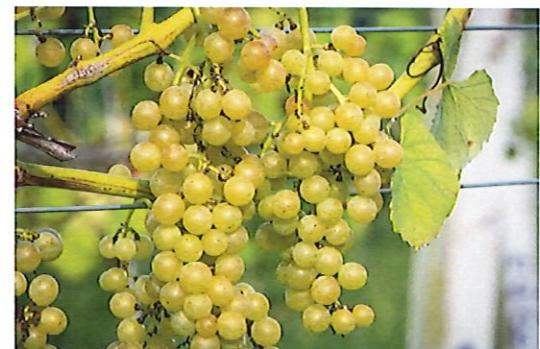
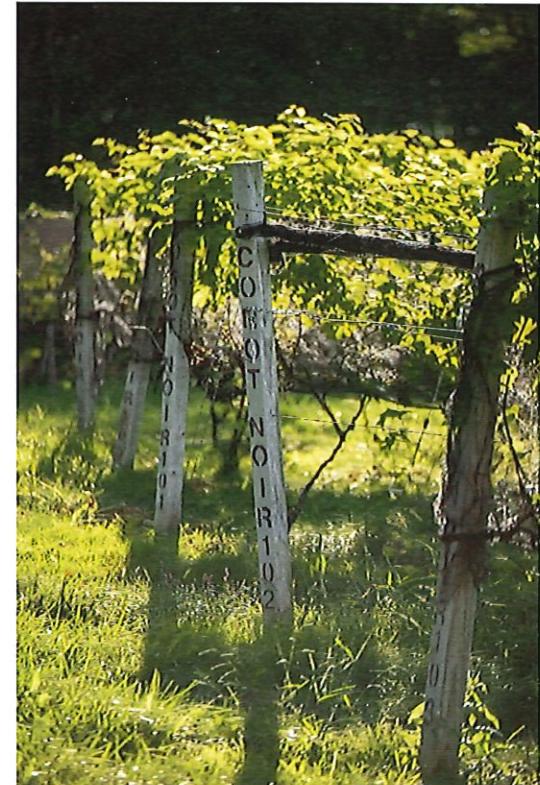
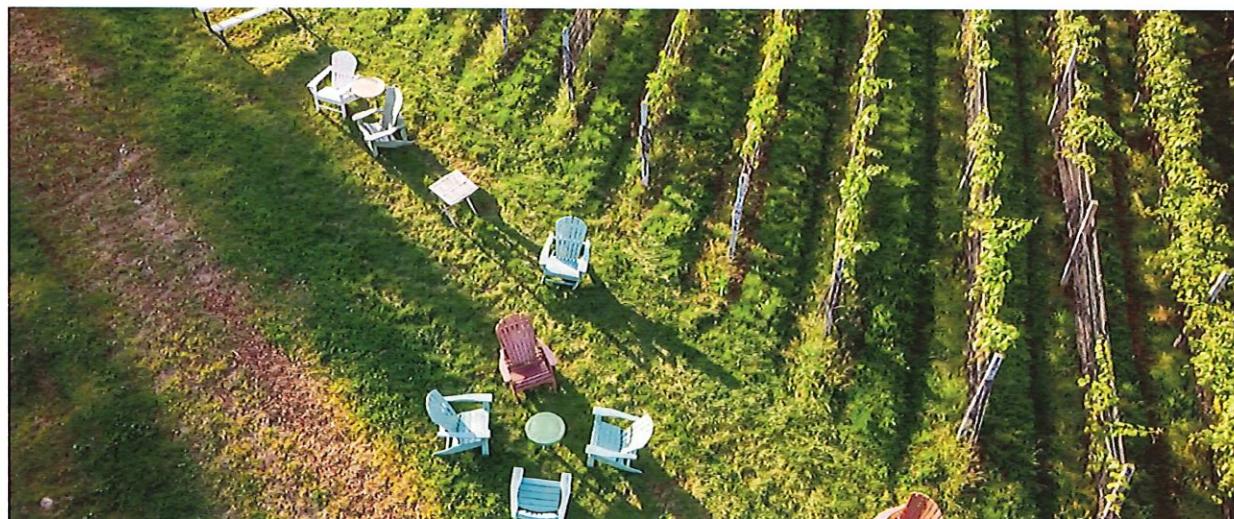
www.AgDataCT.com

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| Area Symbol: CT600, Soil Area Version: 16 | | | | | | | | |
|---|---|-------|------------------|-------------|-------------------------|---------------|-------------------|-------------------|
| Code | Soil Description | Acres | Percent of field | Water Table | Restrictive Layer | Septic Limits | Foundation Limits | Non-Irr Class 'c' |
| 45C | Woodbridge fine sandy loam, 8 to 15 percent slopes | 4.23 | 25.3% | > 6.5ft. | 2.5ft. (Dense material) | very limited | very limited | IIIa |
| 3 | Ridgebury, Leicester, and Whitman soils, 0 to 8 percent slopes, extremely stony | 3.70 | 22.2% | 1.5ft. | 1.0ft. (Dense material) | very limited | very limited | VIIa |
| 4/C | Woodbridge fine sandy loam, 3 to 15 percent slopes, extremely stony | 3.27 | 19.6% | > 6.5ft. | 2.6ft. (Dense material) | very limited | very limited | VIIa |
| 45B | Woodbridge fine sandy loam, 3 to 8 percent slopes | 1.78 | 10.7% | > 6.5ft. | 2.5ft. (Dense material) | very limited | very limited | IIa |
| 46B | Woodbridge fine sandy loam, 0 to 8 percent slopes, very stony | 1.13 | 6.8% | > 6.5ft. | 2.0ft. (Dense material) | very limited | very limited | VIIa |
| 84D | Pardon and Montauk fine sandy loams, 15 to 25 percent slopes | 1.06 | 6.3% | > 6.5ft. | 2.1ft. (Dense material) | very limited | very limited | IVa |
| 84B | Pardon and Montauk fine sandy loams, 3 to 8 percent slopes | 1.00 | 6.0% | > 6.5ft. | 2.1ft. (Dense material) | very limited | very limited | BS |
| 52C | Sutton fine sandy loam, 2 to 15 percent slopes, extremely stony | 0.53 | 3.2% | > 6.5ft. | > 6.5ft. | very limited | very limited | VIIa |

*c: Using Capabilities Class Dominant Condition Aggregation Method

Soil data provided by USDA and NRCS.



The Story

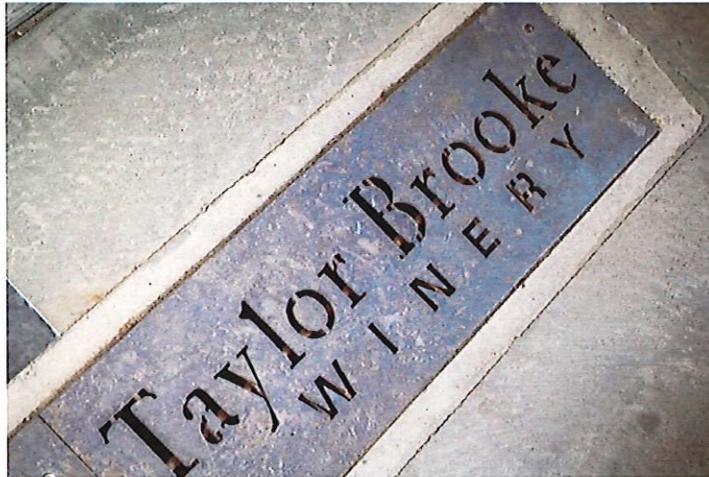


What began in 1993 as a hobby quickly grew into a labor of love for Richard (Dick) and Linda Auger. By 1999, Taylor Brooke Winery was established with 300 hand-planted vines, laying the foundation for a thriving family business. Nestled in Northeast Connecticut's scenic Quiet Corner, the winery has become a hidden gem, welcoming guests for over 20 years.

Today, we produce over 16 small-batch wines, including dry estate-grown whites and reds, fruit-infused selections, dessert wines, and Connecticut's first estate-grown brandy, The Spirit of Woodstock. In 2019, we expanded with Taylor Brooke Brewery, featuring craft beers, live music, and food trucks. Recently, we added a Craft Cocktail Room where winemaker Nikki Auger reimagines cocktails using our wines and brandy.

Committed to sustainable agriculture and local ingredients, Taylor Brooke creates beverages and spaces that bring people together. As a family-run business, we proudly support our community through charitable contributions and active involvement. Taylor Brooke is where tradition, innovation, and connection thrive.

Business Overview



- Family/locally owned and operated
- 43 Acres of farm with 4834 vines in 2024
- All vines were self and meticulously labeled and bound
- The residence built in 1999-2000
- Brewery was built in 2016

Events:

- Open year round
- Permits are flexible with no noise ordinance
- Wedding celebrations, Live Music, Festival type events
- Private tastings

(More details upon request)

Employee's

- Wine-Maker (Full Time) and assistant (Part Time)
- Retail Workers (Part Time)
- Vineyard Manager and Brewery Manager (Full Time)
- Tasting room Manager (Part Time / Full Time)

Licenses / Permits

- Farm Winery Permit
- Cider Permit
- Craft Café Permit
- Brewery Manufacturing Permit
- Private Applicators Pesticide Permit

Business Overview

Wines

- Riesling
- Winding Brooke White
- Vignole
- Reserve Traminette
- Cayuga White Sparkling Rosé'
- Hop Harvest
- Wine Dog 1
- Summer Peach
- Autumn Raspberry
- Cranberry Riesling
- St. Croix Rosé
- Corot Noir
- Noiret
- Woodstock Valley Red
- Sunny Sangria
- Chocolate Essence
- Raspberry Rendezvous
- The Spirit of Woodstock
- Honey Apple Brandy
- Basic Bitch - Cider



Business Overview

Beer

ARTFUL DODGER

DOUBLE INDIA PALE ALE – Extra pale and wheat malts, flaked oats. El Dorado in the whirlpool and double dry hopped with Wai-iti and El Dorado hops.
7.5% ABV 21.7 IBU

BEER AS A SECOND LANGUAGE

CZECH PALE LAGER- pilsner and vienna malts. Saaz hops
5.8% ABV 31 IBU

BIGELOW HOLLOW

OATMEAL STOUT – CTZ hops, flaked oats and belgian black malt.
5.3% ABV, 25.6 IBU

BOSTON HOLLOW

RUSSIAN IMPERIAL STOUT- Dark malts, American hops conditioned on Hungarian oak.
10.5% ABV, 61 IBU

BULRUSH

IMPERIAL BELGIAN WITBIER – Pilsner and Wheat malts. Grains of paradise and lemongrass. Cascade and Wakatu hops.
7.5% ABV, 17 IBU

NEIGHBORS HELPING NEIGHBORS

AMERICAN RED ALE- Golden Promise and Caramunich malts. Cascade and Wakatu hops
5% ABV, 29 IBU

KING T

INDIA PALE ALE- pale and biscuit malts. Centennial and Cascade hops
6% ABV, 54 IBU



Business Overview

Beer

LAST GREEN VIENNA LAGER

VIENNA LAGER – German Vienna malt with Hallertau Aroma hops.
5.5% ABV 25 IBU

NO ROOM TO SWING A CAT

INDIA PALE ALE – Citra and Amarillo hops. Pale ale malt and flaked oats.
7% ABV, 25 IBU

OLD CONNECTICUT PATH

KOLSCH STYLE ALE – local vienna and pilsner malts. Saaz hops.
5.1% ABV, 18 IBU
RIP RAP

IMPERIAL STOUT – Cascade and Centennial hops w/ Wheat, Chocolate, and Pale Ale malt.

8% ABV 36.1 IBU

ROYAL COACHMAN

NEW ENGLAND IPA – pale ale malt with flaked oats, Kveik Yeast.
6.5% ABV 13 IBU

SHANTAY YOU STAY

PEACH SOURDOUGH SOUR – Estate yeast/lacto blend was made like a traditional sourdough starter and used to sour the mash. This time with peach juice.
5.5% ABV 16 IBU

SHE TALKS TO REINDEER

AMERICAN PALE ALE – Pilsner malt with flaked spelt from Spencer Thrall. Samba and NZH-107 Hops.
6% ABV, 36 IBU



Business Overview

Beer

STAGHORN

CONNECTICUT SAISON – Pilsner and biscuit malts with flaked spelt from Thrall Farm in Windsor CT. Farmhouse ale yeast.
5.6% ABV, 22 IBU

STAGHORN PEACHES

CONNECTICUT SAISON— Pilsner and wheat malt with flaked rye, oats, triticale from Thrall Family Malt. Challenger hops from Pioneer Hops. Conditioned on local peaches from Woodstock Orchards.
5.6% ABV, 17.1 IBU

STAGHORN SUMAC

CONNECTICUT SAISON— Pilsner and wheat malt with flaked rye, oats, triticale from Thrall Family Malt. Challenger hops from Pioneer Hops. Conditioned on wild foraged sumac
5.6% ABV, 17.1 IBU

STOGGY HOLLOW

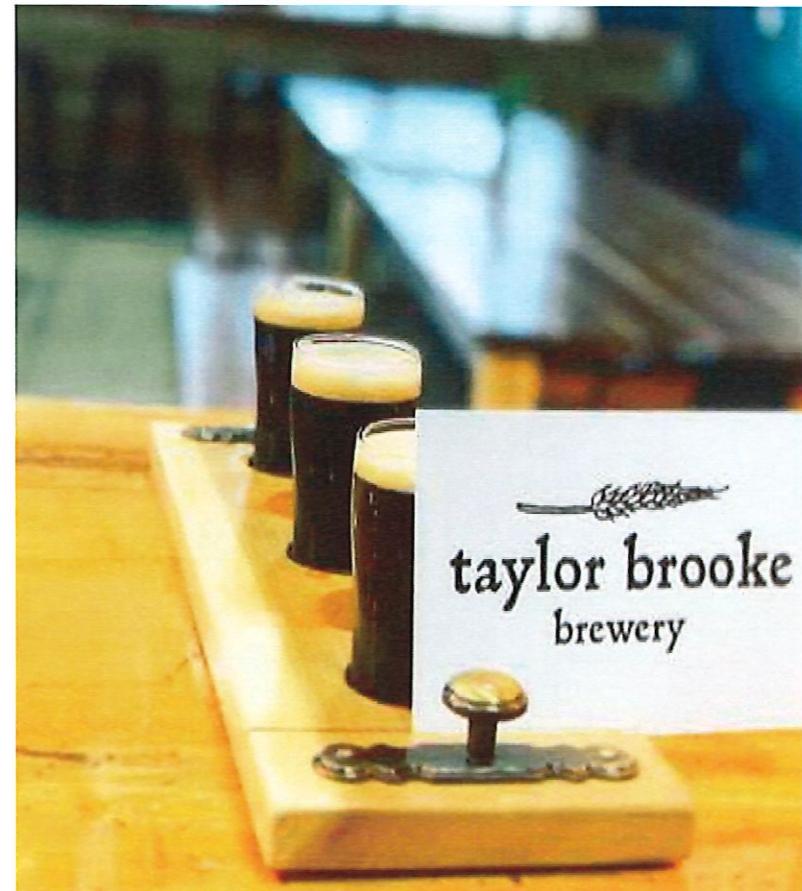
MILK STOUT – Cascade and Centennial hops w/ Chocolat malt and Lactose.
6.4% ABV, 28.4 IBU

THROES OF WINTER

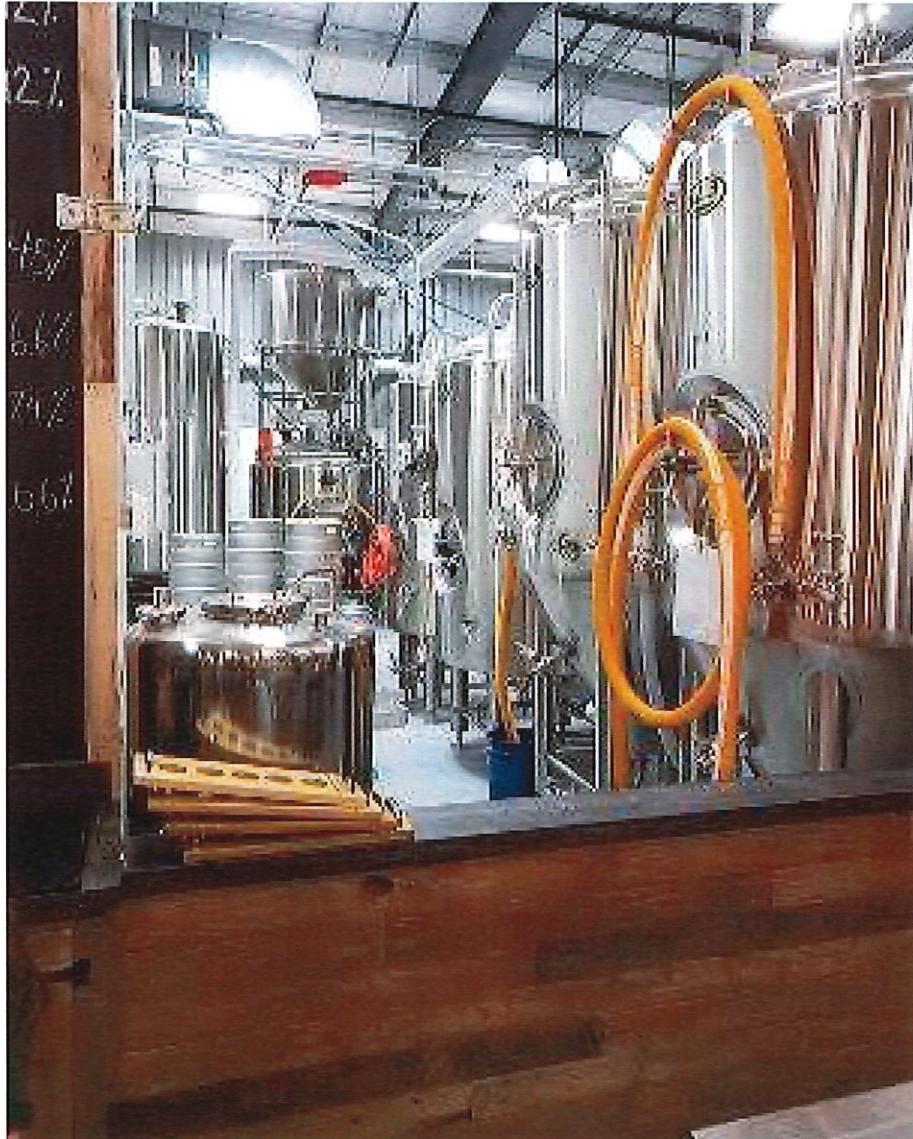
CZECH DARK LAGER— German Malts with Saaz hops.
5.1% ABV, 21.6 IBU

YOU BET YOUR BIPPY

NEW ENGLAND INDIA PALE ALE – Pilsner malt with flaked oats. El Dorado and Motueka hops.
6% ABV, 24 IBU



GROWTH AND TRANSITIONAL SUPPORT



Taylor Brooke Winery and Brewery offers an exceptional business growth opportunity with its unique combination of a winery and brewery, setting it apart from standalone vineyards.

Located on State Highway RT 171 in the picturesque town of Woodstock, CT, this turn-key operation is fully equipped to elevate to the next level. It boasts state-of-the-art equipment, an experienced staff, strong brand recognition, wholesale network, and a loyal customer base that caters to both wine and beer enthusiasts. With a foundation of community goodwill, the business is primed for expansion through diverse advertising strategies, enhanced celebration and event venues, concerts, and food offerings. Taylor Brooke Winery and Brewery is perfectly positioned for the right investor to drive its growth and broaden its market reach.

Growth Development Plan

Taylor Brooke Winery and Brewery presents diverse opportunities for revenue growth, both within its core operations and through untapped potential. On the following pages is a detailed outline of current and future initiatives aimed at expanding the business.

GROWTH OPPORTUNITIES

Craft Cocktail Bar & Retail

A unique speakeasy-style craft cocktail bar, nestled inside the winery with access from both the winery and the pergola garden, offers a botanical ambiance perfect for private events. The bar exclusively serves brandy distilled from Taylor Brooke wine, paired with house-made syrups and fresh juices. Signature cocktails include the Cherry Crush, Apple Spice Margarita, Espresso Martini, and Lavender Prince. Opportunities for growth include expanding to Connecticut-made liqueurs, retailing cocktail kits and syrups, and leveraging comprehensive training resources for seamless operations.

Wine Club

Establishing a wine club can create predictable cash flow through quarterly or annual subscriptions. Existing software and models can streamline management, emphasizing member retention and exclusive experiences.

Wine Bar Concept with Kitchen

Transforming the tasting area into a casual, lounge-like space with a small kitchen can meet customer demand for self-led tastings and on-site food options.

Festival Hosting

Continuing to host festivals such as book fairs, plant sales, and art shows, with partnerships to leverage external marketing, can enhance brand exposure and revenue through vendor fees and crowds.



GROWTH OPPORTUNITIES

Brewery Lawn Amphitheater

Expanding the outdoor concert program with larger acts and ticketed events can utilize the brewery's special town permit, allowing flexibility for noise and large-scale operations.

Self-Distribution and Wholesale Expansion

Building on the self-distribution model for wine and beer can drive growth, with opportunities to expand out-of-state licensing and broader distribution channels.

Custom Brewing, Canning, and Sparkling Wine Services

The brewery's canning line can support contract brewing and canning services while addressing a regional gap by offering carbonation and bottling services for sparkling wine.

Vineyard & Farm Operations

Expanding the five-acre vineyard with additional plantings and cultivating hybrid grape varieties can enhance production. Sustainable practices, such as composting brewer's spent grains and foraging wild ingredients, support environmental stewardship and unique products.

Permits & Licenses

Current permits include Farm Winery, Cider, Craft Cafe, and Brewery Manufacturing, alongside special permits for festivals, concerts, and expansions.

Additional Opportunities

Capitalizing on the brewery's commercial kitchen certification for catering and food offerings, along with strong branding for high-performing products like Summer Peach wine, offers potential for national distribution and partnerships.



EVENTS & OPPORTUNITIES



Weddings & Celebrations:

- From affordable to elegant, catering to a variety of customer preferences.
- Potential to host large events with space available for a 40 x 100 (4,000 SF) three-season tent accommodating up to 300 guests.

Revenue Potential:

- Introduction of an event planner and structured event menu.
- Minimum \$7,000 per event for venue, furniture, supplies, food, and beverage packages.
- Customizable Offerings: Tailored packages to maximize guest satisfaction and profitability.

Key Growth Areas

- Event Expansion: Significant revenue streams from hosting private events, corporate gatherings, and weddings.
- Event Menu Development: Build structured food and beverage packages to streamline operations and enhance guest experience.
- Seasonal Flexibility: Utilize the three-season tent for year-round appeal.

This combination of current success and future growth opportunities positions Taylor Brooke Winery & Brewery as an attractive investment for business and event entrepreneurs.

ABOUT MICHAEL COLLINS

Meet Michael, a top-producing commercial realtor with a stellar track record in both the West Hartford and Northeast Connecticut Woodstock offices. Specializing in specialty properties, restaurants, and industrial properties for sales and leasing, Michael brings decades of valuable business experience to the table.

Michael goes beyond the transactional aspect of real estate by offering strategic advisory services. He helps clients not only acquire and sell investment properties but also devise long-term strategies to maximize the value and performance of their commercial property portfolios. His unwavering attention to detail, innovative problem-solving skills, and excellence in sales, marketing, negotiation, and business strategy have earned him a trusted reputation among private clients and professional investors alike.

Whether you're a seasoned investor or new to the commercial real estate arena, Michael is your dedicated advisor, committed to helping you achieve your real estate goals and enhance the potential of your investments.



SPECIALTIES

- Business Sales
- Office Leasing & Sales
- Retail Leasing & Sales
- Investment Properties
- Landlord Representation
- Commercial Properties
- Tenant Representation

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