

United States Department of Agriculture - National Agricultural Statistics Service

Cooperating with Wisconsin Department of Agriculture, Trade and Consumer Protection 2811 Agriculture Dr., Madison, WI 53718 1-800-789-9277



Survey Methodology

In 2015, members of the Wisconsin Winery Association were asked to provide information about their winery production and practices during 2014. This was a follow-up to a previous survey conducted in 2011. In the 2011 survey, however, all wineries were surveyed, not just Association members.

Sixty-nine wineries were sent an initial survey in February 2015. A second mailing to non-respondents in order to boost response was sent in March 2015. A good response was received from 31 wineries, reflecting a 45 percent response rate. No attempt was made to expand the results for non-respondents. The averages and percentages below are based only on the 31 wineries that responded.

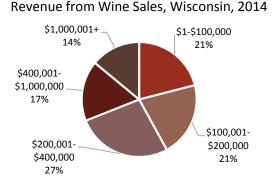
Winery Characteristics

Wisconsin wineries vary greatly in their size and wine producing capacity. The smallest wineries reported average tankage capacity of just under 600 gallons, while the largest wineries had capacity over 100 times greater. Respondents reported fermenting an average of just under 16,000 gallons per winery in 2014. The average revenue from wine sales was \$687,288 per winery and 14 percent reported revenue over \$1 million.

Almost two-thirds of wine sales occurred through tasting room or face-to-face sales. The larger the winery, the more likely it was to sell through a distributor or coop or via the mail or internet.

Wine Sales Channels, Wisconsin, 2014				
Winery				
Fermentation	Average capacity	Average gallons		
Tank Capacity	(gallons)	fermented		
(gallons)				
Up to 1,000	583	2,334		
1,001-5,000	3,076	4,350		
5,001-20,000	8,731	6,485		
20,001+	68,730	57,023		
Overall	19,221	15,959		

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Wine Sales Channels, Wisconsin, 2014

Winery Fermentation Tank Capacity (gallons)	Tasting Room Sales/ Face-to-Face	Distributor or Coop	Mail or Internet Sales	
	Percent			
Up to 1,000	95	5	0	
1,001-5,000	92	7	1	
5,001-20,000	77	22	1	
20,001+	51	45	4	
Overall	62	35	3	

Respondents were asked to report the source of the fruit/product used to produce their wine. Almost one-third of the product used in wine-making came from out-of-state juice (or other form of unfermented grapes), while 14 % came from the wineries' own vineyards.

Carrier			Winery capacity (gallons)	
Source	1-1,000	1,001-5,000	5,001-20,000	20,000+	Total
			Percent		
Grapes					
Own vineyard	5	13	25	4	14
Other WI vineyard	1	5	14	3	7
Other state(s) ¹	12	13	4	19	12
Bulk wine					
WI	0	1	0	<1	<1
Other state(s) ²	0	1	11	10	6
Juice					
WI	0	1	1	3	1
Other state(s) ³	69	20	25	26	29
Apples					
Own orchard	1	12	4	1	5
Other WI vineyard	0	5	8	3	5
Other state(s) ⁴	0	7	0	0	2
Berries					
Own farm	10	3	1	0	3
Other WI vineyard	1	5	2	9	4
Other state(s) ⁵	0	7	<1	3	3
Other					
Own farm ⁶	1	2	1	8	3
Other WI farm ⁷	<1	2	3	7	4
Other state(s) ^{8,9}	0	3	0	3	2
Total	100	100	100	100	100

Source of Grapes or Fruit for Wine Making, Wisconsin 2014

¹CA, IL, MI, NY, OR, WA. ²CA, MI, WA. ³CA, MI, NY, WA, OR, Australia, Chile, Germany. ⁴MI ⁵MI, NY, OR, WA ⁶Beet, cherry, currant, dandelion, honey, pear, rhubarb. ⁷Cherry, pear ⁸Peach, plum ⁹CA, ID

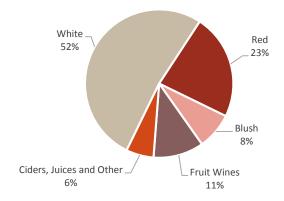
White wine accounted for over half of the wine produced by respondents, while red wine comprised just under one-quarter of production.

Wine and Similar Products Produced, by Wine Capacity, Wisconsin, 2014

Winery Fermentation Tank Capacity (gallons)	Red Wine	White Wine	Blush Wine	Fruit Wine	Fresh Cider	Hard Cider	Juice	Other ¹
	Percent							
Up to 5,000	5	8	2	2	<1	0	0	0
5,001 – 20,000	3	5	<1	1	0	2	0	<1
20,001+	15	39	5	8	1	0	2	<1
Overall	23	52	8	11	1	2	2	<1

¹Beet, dandelion, dessert wines, mead/honey wine, port.





At just under one-quarter of total expenses, purchases of raw materials such as bulk wine, grapes, grape juice and unfermented processed grapes constituted the greatest percent of expenses for Wisconsin wineries. Bottling supplies, labor, and management/administrative costs each constituted about one-sixth of total expenses. On average, respondents reported employing just over 6 fulltime equivalent (FTE) employees and spending half of their expenses at Wisconsin businesses.

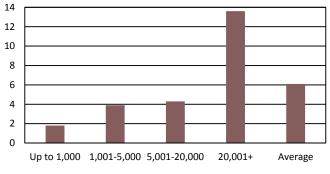
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Winery Fermentation Tank Capacity (gallons)	Raw Material	Bottling supplies	Equipment	Wine additives and yeast	Labor	Marketing	Non grape fruit or juice purchased
	Percent						
Up to 1,000	27	13	3	1	19	6	0
1,001 - 5,000	43	15	1	1	5	9	2
5,001 – 20,000	13	15	4	1	29	8	3
20,001+	19	18	7	<1	17	8	1
Overall	23	17	5	1	17	8	1

Winery Expenses, by Wine Capacity, Wisconsin, 2014

Winery Expenses, by Wine Capacity, Wisconsin, 2014, continued

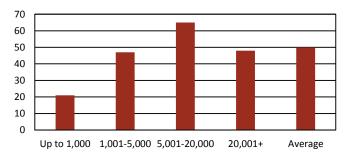
Winery Fermentation Tank Capacity (gallons)	Office Expenses	Management/ Administrative	Property Insurance	Property Taxes	Utilities	Total Expenses
	Percent					
Up to 1,000	2	9	3	6	11	100
1,001 - 5,000	3	14	2	2	3	100
5,001 – 20,000	5	10	3	4	5	100
20,001+	8	18	2	1	1	100
Overall	6	16	2	2	2	100





Wine Fermentation Tank Capacity (Gallons)

Percent of Winery Expenses Spent at Wisconsin Businesses, Wisconsin 2014



Wine Fermentation Tank Capacity (Gallons)

The average reported values of winery assets, including land, buildings, vehicles, equipment, inventory, and production inputs was \$1.6 million. The smallest wineries averaged assets totaling just over \$200,000, while the largest operations averaged almost \$4 million.

Average Asset value, by white outpacity, wisconsili, 2014				
Winery Fermentation Tank Capacity (gallons)	Average Asset Value			
	Dollars			
Up to 1,000	216,667			
1,001 – 5,000	887,778			
5,001 – 20,000	1,000,409			
20,001+	3,945,755			
Overall	1,616,570			

Average Asset Value, by Wine Capacity, Wisconsin, 2014

Respondents reported having, on average, over 40,000 visitors to their wineries in 2014. Almost two-thirds of these visitors came from Wisconsin, while one-third came from other states. Only two percent came from other countries.

While y visitors, by While Capacity, Wisconshi, 2014						
Winery Fermentation Tank Capacity (gallons)	Average number of visitors	From Wisconsin	From other states	From other countries		
	Number		Percent			
Up to 1,000	6,367	68	28	4		
1,001-5,000	39,456	69	30	1		
5,001-20,000	12,657	53	45	2		
20,001+	99,667	57	40	3		
Overall	41,360	61	37	2		

Winery Visitors, by Wine Capacity, Wisconsin, 2014

Seventy-four percent of respondents indicated they planned on increasing wine production capacity in the next five years. For those wineries planning to expand, the capacity increase over the next five years is expected to average 14,000 gallons. Reasons for not expanding included selling/closing/retiring, a limited market for their product, financial limitations, legislative concerns, pesticide damage concerns, limited space, and wholesale constraints.

rialities which y Expansion, by whice capacity, wisconsili, 2014					
Winery Fermentation Tank Capacity (gallons)	Average Planned Capacity Expansion Over Next 5 Years				
	Gallons				
Up to 1,000	4,925				
1,001 – 5,000	5,680				
5,001 – 20,000	13,238				
20,001+	27,200				
Overall	14,007				

Planned Winery Expansion, by Wine Capacity, Wisconsin, 2014

Thank you to all the wine makers who answered this survey.

Your input is vital to show policy makers and industry leaders the current state of Wisconsin's wine industry.