



5446 N. Highway 16



AMHERST MADISON

Dude DeWalt

CELLARS





Welcome to Dude Dewalt Cellars & Event Center – a rare opportunity to own a piece of Idaho history on a gorgeous hilltop estate with 360-degree Treasure Valley views. Located in the rugged Eagle foothills, this award-winning winery was established in 2011 and named to honor the pioneers of this incredible region. The 5,615 SF custom home sits on 34.60 acres of rolling hills, offers endless views and borders BLM land. Recently updated with new carpet, lights, and paint, the home is move-in ready. Ideally positioned off HWY 16 with a dedicated turn lane, the property is a premier and unique event center, approved for up to 24 events annually with 250 guests and unlimited gatherings under 125. Building A - a place to gather - is a wine tasting building with indoor and outdoor seating and offers a great venue for events. Building B - a new 80x60 building designed as a wine production facility. Building C - A 50x60 shop is being used for wine storage and includes 3 RV bays, half bath, office, and lab. Even more, it has been approved for additional buildings— creating exceptional opportunity for future expansion and growth. 8 acres of vineyards feature Malbec, Tempranillo, Cabernet Sauvignon, Cabernet Franc, and Syrah. Follow your dreams today!



Scan the QR code for up-to-date pricing, more pictures and 3-D virtual tour.



PROPERTY AND LOCATION HIGHLIGHTS

- **Total Acreage:** 34.60 acres in a prime location with direct Hwy 16 access.
- **Vineyards:** 8 acres planted between 2016-2020 with thriving vines under 10 years old. Productive lifespan of 30–40 years offers decades of premium wine production ahead.
- **Additional Plantable Acreage:** 2 acres ready for expansion.
- **Soils & Drainage:** Sandy loam with excellent drainage, ideal for healthy vineyards and consistent yields.
- **Irrigation:** High-efficiency drip line system in excellent condition.
- **Water Rights:** Fully adjudicated ground water rights — 45 acre feet for irrigation and 0.2 acre feet for commercial use. Rights are fully transferable.
- **Easements & Zoning:** Includes natural gas pipeline, Conditional Use Permit (CUP) with the City of Star, and utility easements/ITD access along Hwy 16 (as recorded).
- **AVA Designation:** Part of the prestigious Eagle Foothills AVA, a sub-AVA of the renowned Snake River Valley, enhancing vineyard prestige and wine marketability.
- **Ample Parking throughout property**

This exceptional property combines fertile soils, reliable water, and a coveted AVA designation, making it a rare opportunity for both established and aspiring vintners.



BUILDING A

- Designed as a tasting room, Building “A” offers both charm and functionality, making it an ideal space for hosting guests, events, or community gatherings.
- Spacious Interior (~1,800 sq. ft.)
Plenty of room for groups of all sizes with a warm, welcoming layout.
- Cash Register / Service Area
Convenient front counter setup for sales, check-in, or customer service.
- ADA-Approved Restrooms
Modern and compliant restrooms to accommodate guests comfortably.
- Flexible Outdoor Seating
Covered “tented” seating area in the back provides year-round usability—perfect for all seasons, rain or shine.
- Indoor / Outdoor Flow
Ample seating options allow for seamless gatherings inside or out, creating a versatile and inviting environment.
- Ideal for Events & Tastings
Purpose-built to handle tastings, receptions, or casual meetups, making it a ready-to-go hospitality venue.



BUILDING B

- 4,800 sq. ft. -opened in 2024
- Purpose-built for premium wine production with state-of-the-art systems and thoughtful workflow design.
- Crush Pad
Located directly in front of Building B for easy access. Elevated loading area for efficient fruit handling. Equipped with updated crusher/ destemmer.
- Fermentation & Winemaking
Whites fermented in variable-capacity totes and two concrete eggs. Reds fermented in 1.5-ton bins with manual punchdowns. Reds pressed with a 1-ton basket press, designed for crafting premier wines.
- Barrel Storage & Temperature Control
Barrel storage located inside Building B under glycol chiller system. Glycol lines installed throughout the facility for consistent, flexible cooling. New glycol chilling system with drop-down quick release manifolds for individual tank chilling.
- Semi-automatic bottling system including gassing, filling, and corking for efficient, high-quality bottling
- Dedicated space for wine, equipment and materials storage
- Recent Upgrades
Newly installed glycol chilling system, Upgraded crusher/destemmer for improved efficiency.
- ADA Compliant



BUILDING C

- 3,000 sq. ft.
- Designed as a companion to the production facility, Building C provides essential support and storage.
- Fermentation & Storage Space
- Flexible use for fermentation overflow, bulk storage, or specialized winemaking needs.
- Equipped to handle equipment staging and long-term storage of materials.
- Support Role
- Works in tandem with Building B to streamline production flow.
- Houses equipment not in current rotation, maintaining a clutter-free workspace in Building B.
- Lab area
- Upstairs office space
- ADA Compliant



FUTURE POTENTIAL

- Expansion rights / approved plans available
- Zoning allows for additional structures
- Agritourism opportunities (weddings, events, lodging) ready for development

UNIQUE OPPORTUNITIES

- Event venue on-site
- Up to 24 events annually for 250 guests (weddings, concerts, large gatherings)
- Unlimited smaller events (up to 125 guests, any day except Mondays)
- Event hours:
10:00 a.m. - 10:00 p.m. on Wednesday through Sunday
10:00 a.m. - 6:00 p.m. on Monday and Tuesday



WINE CLUB

Experience complimentary tastings

No upfront costs

Quarterly charge to payment on file

Membership incentives include (but not limited to)

Pick up parties

Private events

Wine Makers dinners

The Curious Lamb

3 bottles of wine, quarterly
10% off logo merchandise and
tasting room wine purchases

The Yearning Ewe

6 bottles of wine, quarterly
10% off logo merchandise
15% discount on tasting room wine
purchases

The Stubborn Sheep

6 bottles of Red Wine, quarterly
10% off logo merchandise
15% discount on tasting room
wine purchases

The Thirsty Ram

12 bottles of wine, quarterly
10% off logo merchandise
20% discount on tasting room
wine purchases

LICENSING AND COMPLIANCE

- **Current Licenses:** TTB Full Winery, ABC Wholesale & Retail Permits, Ada County Alcohol Beverage Permit (DDC Facility)
- **Tasting Rooms:** TTB Registered (2nd Tasting Room); ABC, Ada County and Garden City permits in process for Greenbelt location
- **License Transferability:** Dependent on applicant qualification
- **Distribution Agreement:** Mom Jeans label
- **Production & Inventory**
- **Annual Case Production:**
 - 2020: 1,350 cs
 - 2021: 4,000 cs
 - 2022: 6,600 cs
 - 2023: 5,950 cs
 - 2024: 5,350 cs
- **Average Yield:** 3 tons/acre
- **Current Inventory:**
 - Bottled Wine: 5,120 gallons
 - Bulk Wine: 36,000 gallons
- **Distribution Channels:** Tasting Room, Wholesale, Online (no exports yet)
- **Supplier Contracts:** Grower and bulk wine supplier agreements in place



STAFF AND OPERATIONS

Employees: 13 team members

Key Roles:

Winemaker
General Business Manager
Tasting Room Manager
Assistant Wine Maker
Sales Rep
Servers & Kitchen staff

Employee Retention: Expected to remain strong with new ownership



BRAND AND MARKETING

Trademarks: Dude DeWalt Cellars, Sheep Logo (single & multiple), Mom Jeans

Wine Club: 778 active members (July 2025 shipment) with strong retention (**NDA Sensitive**)

Digital Assets Included:

Websites: www.DudeDeWalt.com | www.MomJeansWine.com

Active Social Media: Facebook, Instagram, Yelp

CRM & mailing list: Hosted on Commerce 7 POS

This property and business package offers prime land, secure water rights, established production, strong branding, and a loyal wine club, making it an exceptional opportunity for both seasoned vintners and new investors.



ESTATE GRAPES

Vineyard Plantings:

Malbec: 2 acres

Tempranillo: 2.2 acres

Cabernet Sauvignon: 1 acre

Cabernet Franc: 1.3 acres

Syrah: 1 acre

HARVEST AND WINE MAKING

- Harvest typically begins in mid-September and continues through October, depending on weather conditions.
- Skilled staff manage grape sorting to ensure only the highest quality fruit is used.
- The winemaker and assistant winemaker oversee fermentation, carefully guiding each varietal from crush to barrel.
- Harvest crews and contract labor, handle fruit picking and transport to the production facility as needed.
- This seamless process combines hands-on craftsmanship with careful oversight, ensuring each vintage reflects the character of the vineyard and the unique Eagle Foothills terroir.





PRIVATE RESIDENCE

BEDS	5
BATHS	4.5
SQ FT	5,615
ACRES	34.60
BUILT	2003





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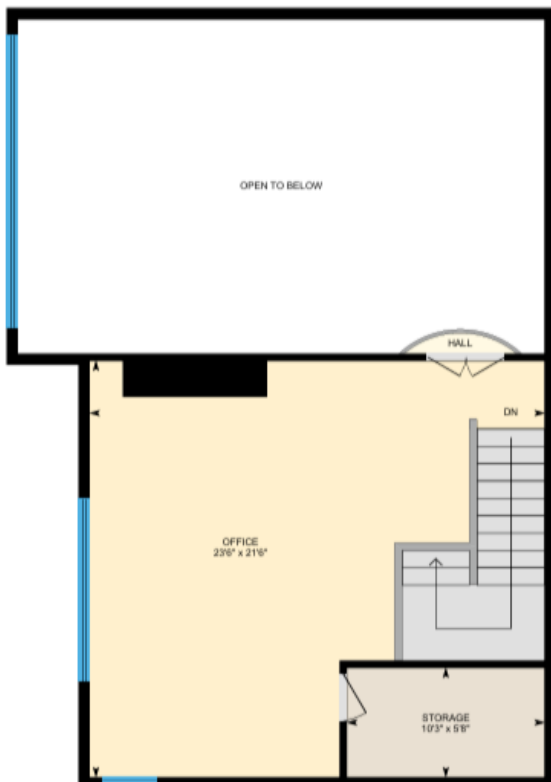
MAIN FLOOR



DAYLIGHT BASEMENT



UPPER FLOORS





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REAL ESTATE

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