Schnebly Winery Tasting Building

Homestead, Florida

Architect

Robert Barnes & Associates

magine wine tasting around natural coral waterfalls surrounded by lush tropical foliage. Discover this Southern Bell of a Caribbean plantation where you taste Lychee, Passion Fruit, Carambola, Guava, and Mango wines just to name a few. The Schnebly winery is the most exotic winery in the world, handcrafting wines using no grapes.

Peter and Denise Schnebly wanted a winery that made you feel like you are in a structure that is 100 years old and native to our heritage. The built heritage is a clash of the Southern Colonial plantation with the Bahamian influences from our Caribbean neighbors. Architects Robert Barnes and Associates designed the 2,758-square-foot main tasting room surrounded by a 16-foot tall veranda to allow visitors to feel a part of the South Florida's lush environment.

The open glass walls make one inside the tasting room feel involved with the courtyards events while experiencing the Schnebly's tropical wines. The winery is located in the countryside surrounding Homestead, Florida. Also known as the Redland's for the rich red clay deposits along with sea fossils, found in the native Miami Oolite Rock.

The design team consisted of Robert Barnes, Peter and Denise Schnebly, husband and wife owners of the winery. The team excavated the water features and simultaneously created magnificent stone walls surrounding the tiki rooms and walkways. Men and women's rest rooms and the preparation kitchen flank the tasting room, allowing for freedom of use throughout the complex. The Schnebly's are now embarking on new wine varieties like Hurricane Wine, a combination of Guava, Lychee, and Carambola. Avocado wines and a line of champagnes are also exciting the visitor's taste buds. The tasting room and surrounding tiki's were completed in February 2008 and are actively hosting visitors from around the globe.





