



2016 California Varietal Menu

	Full Barrel	Half Barrel	Qtr Barrel
Red Wines			
Brunello – Amador Cty	2,550	1,350	690
This upscale cousin of Sangiovese is grown at higher elevations in California resulting in a smoother and more concentrated wine than standard Sangiovese. The wine possesses black and red fruit flavors with chewy tannins.			
Cabernet Sauvignon – Lodi	2,150	1,125	595
– Premium, Higher Elevation **	3,020	1,560	n/a
Originally from the Bordeaux region of France, this varietal is the "jewel" in California's crown! The wine is medium to full-bodied and densely-colored, with a distinctive black currant aroma. Flavors are fruity and berry with some pepper. Cabernet's complexity and notable tannins makes it an excellent varietal for blending.			
Merlot – Lodi	2,150	1,125	595
– Premium, Higher Elevation **	3,020	1,560	n/a
In French it means "young blackbird," probably because of its dark-blue color. The wine is full-bodied, generally softer, rounded and more supple than Cabernet Sauvignon. Flavors include characteristics of black currant, cherry, and mint. Excellent straight or blended.			
Montepulciano – Modesto, CA **	2,600	1,350	700
The Montepulciano grape makes a beautifully deep ruby red wine that is clear and brilliant with purplish shades. It can have a fairly intense nose of strawberry and ripe plum fruit. On the palate it is dry and quite smooth with soft tannins and freshness.			
Petite Sirah – Lodi	2,175	1,140	595
– Premium, Higher Elevation **	2,520	1,310	n/a
Although the name is similar, this grape is quite different from Syrah. Petite Sirah produces a dry, full-bodied, tannin wine; dark and inky, with spicy, ripe fruit flavors. It is excellent with big, well-seasoned meals, grilled meats and stews, and contributes color & firmness to wine blends.			

	Full Barrel	Half Barrel	Qtr Barrel
Pinot Noir – Premium AVA **	2,950	1,550	790

Pinot Noir is a fickle grape that demands optimum growing conditions, calling for warm days consistently supported by cool evenings. Pinot Noir is a lighter colored and flavored red wine, well-suited to pair with poultry, ham, lamb and pork. Its flavors are reminiscent of sweet red berries, plums, tomatoes, and cherries with a notable earthy or wood-like flavor.

Syrah/Shiraz – Lodi	2,000	1,050	550
– Susian Valley	2,650	1,375	n/a

Syrah is a deep-colored red wine, rich in tannins and high in acidity. This varietal is known for its spicy blackberry, plum and peppery flavors and aromas. Syrah pairs well with hearty foods and spicy foods. Make it straight or use it in a blend.

Zinfandel, Old Vine – Lodi	2,125	1,120	590
- Amador County	2,450	1,275	665

From vines at least 50 years old, this varietal results in a wine with great depth, range and intensity of flavors. Old Vine is slightly less fruity and more spicy than wine from younger vines.

Suggested Red Wine Blends

Please note that different grape varieties often ripen and are harvested at different times. This means that it may be necessary to crush and press varieties separately and then blend them together prior to bottling. Crushing grapes while they are as fresh as possible assures quality. Making varieties individually may also allow the use of different yeasts to add complexity to the finished wine.

Barbera / Petite Sirah – Lodi	2,115	1,110	580
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Barbera wines tend to be high acidity, deep ruby color and full body with berrylike flavors and low tannins. Petite Sirah wines tend to be full-bodied, with high tannins; dark and inky, with spicy, ripe fruit flavors. A 50% / 50% blend results in a very easy drinking wine with lots of berrylike flavors, that is enjoyable with a wide range of foods.

Brunello / Cab Franc	2,550	1,350	690
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The addition of 20% Cab Franc (Sierra Foothills) adds complexity to the Brunello while cutting some of the tannins and rounding out the finish.

	Full Barrel	Half Barrel	Qtr Barrel
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Cabernet Blends

Price varies depending on blend and appellation chosen.

Blend Cabernet with 20% - 30% Cab Franc, Merlot, Syrah, Zinfandel, Petite Sirah, Petite Verdot or Malbec (or combination) to add depth and complexity. Popular blends are:

80% Cabernet, 20% Merlot	2,150	1,125	590
80% Cabernet, 20% Cab Franc	2,150	1,125	590

Captive Blend

	2,350	1,225	640
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Mimicking the Prisoner wine from Napa Valley, the five grapes (Zinfandel, Cabernet, Syrah, Petite Sirah and Grenache from various regions) are fermented and aged separately, then blended together before bottling. The actual % of each grape used will vary from year to year, but the blend will result in a deep ruby / purple, big peppery / spicy blend, with black currant and jammy cherries.

- Note that the OV Zin is always the first grape to arrive, and Petite Sirah is usually the last grape to arrive. This makes it easier to schedule your crush /press, since we will certainly always have one of the 5 grapes available for any date you choose.

Merlot Blends

Price varies depending on blend and appellation chosen.

Blend Merlot with 20% - 30% Cabernet, Cab Franc, Syrah, Zinfandel, Petite Sirah, Petite Verdot or Malbec (or combination) to add depth and complexity. Popular Merlot blends are:

80% Merlot, 20% Cabernet	2,155	1,130	590 (Lodi)
80% Merlot, 20% Cabernet	3,000	1,550	n/a (Premium AVA)

Meritage (Phelps Blend) – Lodi

	1,950	1,025	540
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– Premium, Higher Elevation **	2,850	1,475	n/a
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Mimicking the famous Insignia wine produced by Joseph Phelps Vineyards in Napa, the five Bordeaux grapes (Cabernet, Merlot, Cabernet Franc, Malbec and Petit Verdot) are fermented and aged separately, then blended together before bottling. The actual % of each grape used will vary from year to year, but the mixture of these grapes have produced some of the greatest wines the world has ever known.

- Note that the grapes used in our Meritage blend arrive at different times throughout the season. This makes it easier to schedule your crush /press, since we will certainly always have one of the 5 grapes available for any date you choose. Excellent choice for large groups!

Rhone Blend

	2,000	1,050	550
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The acronym “**GSM**” is a short-hand reference for a red **wine** blended from Grenache, Syrah, and Mourvedre, typically made in the Rhone Valley in the south of France. These GSM wines are known for their bright fruit, aromas of ripe fruit, dried sage and herbs, and a grippy, pepper-and-herb finish that echoes the wines’ aroma.

- Note that the grapes used in our Rhone blend arrive at different times throughout the season. This makes it easier to schedule your crush /press, since we will certainly always have one of the grapes available for any date you choose. Excellent choice for large groups!

	Full Barrel	Half Barrel	Qtr Barrel
Super Tuscan 80% Sangiovese blended with 20% Cabernet for wonderfully flavored, full-bodied wine, perfect to drink anytime.	2,120	1,110	590
Syrah / Cabernet – Lodi 80% Syrah blended with 20% Cabernet. The addition of the Cabernet adds tannins to the crisp fruity nature of the Syrah.	2,100	1,100	575
Rioja Blend Rioja Blend: 70% Tempranillo, 20% Mourvedre, 10% Grenache This blend produces a wine with a beautiful purple/ruby color and aromas of black raspberry, flowers, and hint of chocolate. Although a lighter-feeling, less acidic wine, the concentrated dark fruit, mineral and floral flavors do not disappoint.	2,075	1,090	570
Trilogy 48% Merlot, 36% Cabernet and 16% Cab Franc. This very popular blend is made in the style of the Pomerol and Saint-Emilion regions of France, where the Merlot dominates the blend.	2,200	1,150	605
Vino da Tavola The blending of 25% each of Grenache, Carignane, Alicante and Old Vine Zinfandel results in an excellent Italian style red table wine.	1,950	1,025	540
Zinfandel / Cabernet 80% Old Vine Zinfandel blended with 20% Cabernet. The addition of the Cabernet adds tannins to the intense flavors of the Zinfandel.	2,200	1,150	605

White Wines

Chardonnay – from juice This premier California varietal yields a golden-colored, full-bodied, moderately acidic, dry austere wine that is magnificent with light foods, rich cream sauces, or with fruit or cheese. Apple, pear and vanilla flavors are intensified through oak barrel fermentation/maturation. Moderate tannins enhance the expressive and complex taste.	1,700	900	475
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Additional Information

All red wines are made in 53 gallon American Oak barrels. Each barrel yields 20 cases of wine or 240 bottles. Half barrels - 10 cases, 120 bottles. Quarter barrels– 5 cases, 60 bottles

Please note that different grape varieties often ripen and are harvested at different times. This means that it may be necessary to crush and press varieties separately and then blend them together prior to bottling. Crushing grapes while they are as fresh as possible assures quality. Making varieties individually may also allow the use of different yeasts to add complexity to the finished wine.

Varieties / Blends marked with ** indicates that there will be a Limited Quantity, please pick a second choice.

Prices include one set of **Personalized Labels** per half barrel (two setups per full barrel). Additional label setups (different label designs or wording) cost \$20 each.

Many red wines benefit from additional barrel aging. The annual fee to make your own reserve wine is \$150. This **Reserve Fee** covers the costs of additional topping off, racking and maintenance of the wine.

Prices do not include the New Jersey Alcohol Beverage Control (ABC) annual **Winemakers License** fee of \$15 per winemaking season. A license is required for every individual providing payment.

Prices do not include **Barrel Charges**. You may purchase a 2016 American Oak barrel for \$350, which we will maintain (guarantee) for 6 years. Winemakers are not assured of the exact same barrel for subsequent years, only a barrel of the same age (best available).

1 – 2 year old used barrels may be purchased for \$250, which we will maintain (guarantee) for 5 years. Winemakers are not assured of the exact same barrel for subsequent years, only a barrel of the same age (best available).

Barrels may also be rented. The rental cost is \$250 for a new barrel and \$150 for a used barrel. Individuals / groups making half or quarter barrels will be charged the proportionate rental fee. Winemakers renting barrels must bottle their wine prior to the 2017 winemaking season (August 31, 2017).

Prices also do not include **Bottling Costs**. Bottles, corks and capsules cost \$390 per barrel, \$195 per half barrel, \$100 per quarter barrel and will be billed with the initial grape order.

Pricing Model:	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Cabernet - Merlot Blend	\$ 2,150.00	\$1,125.00	\$ 590.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks, and capsules	390.00	195.00	100.00
7% NJ Sales tax	<u>37.80</u>	<u>18.90</u>	<u>9.63</u>
Total	\$ 2,892.80	\$1,428.90	\$ 752.13
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 11.43	\$ 11.90	\$ 12.54



2016 California Harvest Order Form

Name: _____

Address: _____

Email: _____

Phone: Home) _____ Cell) _____ Work) _____

Full Barrel	Half	Qtr	New	Used	New Rental	Used Rental
			\$350	\$250	\$250	\$150

Do you own a barrel? Yes No If so, what was the year of the barrel purchased _____

Type of Wine: _____

Grape Cost: _____

Barrel Cost: _____ (taxable)

Bottling Costs: _____ (taxable)

Reserve Fee: _____ (taxable)

ABC Fee: _____ 15.00 _____

7% Tax _____

Total _____

¼ barrel – 5 cases of 750ml bottles, corks & caps \$ 100
 ½ barrel - 10 cases of 750ml bottles, corks & caps \$ 195
 Full Barrel – 20 cases of 750ml bottles, corks & caps \$ 390

ABC req. a license for each individual making a payment

Cash Credit Card Check # _____

Deposit paid _____ Date _____