



2017 Chilean Varietals Menu

Our Chilean grapes come from the Curico Valley in Chile. They are grown on family-owned vineyards which go back generations. Our grapes come from 20+ year old vines.

The Curico Valley is located 120 miles south of Santiago and is the oldest wine region in the country. The valley features a Mediterranean climate combined with alluvial soil with good drainage creating perfect conditions for great red wines. The origin of this wine-producing valley goes back to 1851, when many varieties of grapes were brought to the valley from Europe.

The Curico Valley is heavily influenced by the Andes and Coastal Ranges which create a rain shadow effect that traps the warm arid air in the region. At night, cool air comes into the area from the Andes which dramatically drops the temperature. This helps maintain high levels of acidity to go with the ripe fruit flavors that develop with the long hours of uninterrupted sunshine during the day.

The Grapes

Cabernet Sauvignon

A hardy, disease-resistant grape that tends to bud and mature later in the growing season. This varietal makes high-quality, dry red wine on its own, or adds solid tannin structure to a wide variety of blends.

Carmenere

Originally a key grape in Bordeaux wines, Carmenere disappeared from Europe as a result of the phylloxera epidemic. Rediscovered in Chile, this dark, lush varietal produces a medium bodied wine similar in weight to Merlot, but with a distinctively unique flavor.

Malbec

Dark purple fruit, recognized for robust tannins and full flavors. Sensitive to frost, this thin-skinned grape is thriving in the climate of South America, and continues to increase in popularity world-wide.

Merlot

Rich berry & plum flavors and saturated color. Soft, smooth texture that is agreeable with a variety of foods. Excellent for blending with heavier wine varieties like Cabernet.

Pinot Noir

Pinot Noir requires warm days consistently supported by cool evenings. Sensitive, small grape clusters produce a beautiful light wine with subtle flavors.

Syrah/Shiraz

With bold fruit flavors and good acidity and tannins, this grape is a growing favorite alone or blended with other grapes to add complexity to other wine varieties.

Red Wines	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
	\$ 2,200	\$ 1,150	\$ 600

Pinot Noir

A red wine with lighter body and color. Made straight, this is an easy drinking, everyday wine, with or without food. Expect the flavors to be reminiscent of sweet red berries, plums, tomatoes, and cherries with a notable earthy or wood-like tone.

Malbec

Deep, ruby color with plum and blackberry flavors. Chilean Malbec is softer and less tannic than Malbec from California and is being appreciated as a straight varietal. When used in blending, Malbec adds intensity to medium-range reds like Merlot to produce darker, fuller-bodied wines.

Carmenere / Cabernet

Balanced blend of 80% Carmenere with 20% Cabernet

A pleasing wine, medium in weight with smoky, earthy aromas and flavors of green pepper and spice with underlying ripe plum, dark raspberry.

Carmenere Trilogy

Bordeaux style blend with 48% Carmenere, 36% Cabernet & 16% Cab Franc

Rich and soft with plum and berry flavors and intriguing hints of mint, oregano and nutmeg. Full tannins for a satisfying finish.

Syrah / Cabernet Blend

Well-integrated blend of 80% Syrah with 20% Cabernet

Dark, with flavors of jammy fruits and spicy pepper for a wonderfully flavored full-bodied wine. Crisp acidity and moderate tannins make for a supple texture with a lengthy finish.

Cabernet / Cab Franc

Matching intensity of 80% Cabernet with 20% Cab Franc

Robust-flavored wine with great depth. Peppery with a cherry / spice aroma and full tannins. If left in the barrel for additional months, will mellow to a great balance of oak & tannins and a longer finish.

Chilean Meritage

Layers of flavors from all five of the original Bordeaux grapes (Cabernet, Carmenere, Cab Franc, Malbec and Petite Verdot), fermented and barrel aged separately, then blended just before bottling.

This allows us to adjust the percentages from year to year and take advantages of the nuances each harvest offers.

White Wines

<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
\$ 1,900	\$ 1,000	\$ 540

Chardonnay – Chilean Juice

Apple, pear and vanilla flavors which are intensified through oak barrel fermentation/maturation. Moderate tannins enhance the expressive and complex taste. Golden color.

Pinot Grigio – Chilean Juice

This varietal can produce soft, gently perfumed wine, with more substance and color than most whites. Fermentation in stainless steel creates a crisp, light and dry style (no barrel fee).

Additional Information

All our 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.

Prices include one set of **Personalized Labels** per half barrel (two setups per full barrel). Additional label setups (different label choice 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 from every individual providing payment.

Prices do not include **Barrel Charges**. You may purchase a 2017 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 2014 winemaking season.

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>
Red Grapes	\$ 2,200.00	\$ 1,150.00	\$ 600.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks & capsules	390.00	195.00	100.00
7% NJ Sales tax	<u>37.80</u>	<u>18.90</u>	<u>9.63</u>
Total	\$ 2,792.80	\$ 1,453.90	\$ 762.13
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 11.64	\$ 12.12	\$ 12.70

2017 Chilean Harvest Order Form

Name: _____

Address: _____

Email: _____

Phone: _____

Cell: _____

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