



2018 Spring Varietals Menu Chilean & South African

Chilean Grapes

Our Chilean grapes come from the Curico Valley in Chile, known as the “Heart of the Chilean Wine Industry.” They are grown on family-owned vineyards which go back generations. Our grapes come from 25+ 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.

	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Chilean Red Wines	\$ 2,350	\$ 1,325	\$ 700

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.

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 typically with 50% Carmenere, 35% Cabernet & 15% Cab Franc

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

Cabernet / Cab Franc

Matching intensity of 80% Cabernet Sauvignon with 20% Cabernet 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, Carmenerere, Cabernet 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.

Malbec (or Malbec Rosé)

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.

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.

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.

Syrah / Cabernet Sauvignon

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

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.

South African Grapes – limited quantities

South African viticulture originated and still mainly takes place at a latitude of 27-34° south in an area with a Mediterranean climate. Most of the Cape's winegrowing regions are influenced by one of the two mighty oceans which meet at this southernmost tip of Africa: the Atlantic and the Indian oceans. Combine beneficial maritime influences like regular coastal fog and cooling sea breezes with a moderate Mediterranean climate, distinctive and varied topography, and diverse soils, and you have the ideal conditions in which to create wines of unique character and complexity. Our grapes all come from the Western Cape Region.

A decrease in production was expected for the 2017 season due to the second consecutive very dry, hot season. However, cooler nights throughout the growing season and the absence of significant heat waves during harvest time buffered the effect of the drought to some extent, making 2017 a year of great potential for South African wines. Wines of South Africa CEO, Siobhan Thompson is positive: *“Having spoken to many of our producers, general sentiment is that the harvest was one of the best seen in many years, specifically in terms of quality.”* The cooler than normal weather experienced in February saw to more even ripening periods and winemakers from various regions have commented positively on the outcome, despite the challenging weather conditions experienced.

S. African Red Wines	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
	\$ 2,600	\$ 1,475	\$ 800

Pinotage – Breedekloof Region

A local cross between Pinot Noir and Cinsaut (Hermitage) this variety combines the noble characteristics of the Pinot Noir with the reliability of Cinsault. Unique to South Africa, it can produce complex and fruity wines with age but is also often very drinkable when young.

Cabernet Sauvignon – Stellenbosch Region

An increasingly significant variety at the Cape, Cabernet Sauvignon produces top-class wines that develop well with age into spicy, full, complex wines.

Tukulu – / too-koo-lou /

Pinotage, Cabernet & Syrah blend

Named for the dark red soil of the South African Cape area. Primarily Pinotage, but the addition of 10-15% Cabernet will provide structure, and 5-10% Syrah will add an element of fruit. The results will be a deep purple, smoky and spicy wine which will develop a complex character with age.

Scheduling

Combination Crush / Press sessions will be offered as follows:

Wednesdays	6:00 – 8:30		
Thursdays	6:00 – 8:30		
Saturdays	10:30 – 1:00	1:30 – 4:00	4:30 – 7:00

Dependent on mother nature, we expect sessions to begin 5/10, and likely end 6/17.

Additional Information

You may order any quantity of a quarter barrel (5 cases) or more, but the order must average at least two cases per person planning to attend the crush / press session.

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) **Winemakers License** fee of \$15 per winemaking season. A license is required from each person providing payment.

Prices do not include **Barrel Charges**. You may purchase a 2018 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. Groups making half or quarter barrels will be charged the proportionate rental fee. Winemakers renting barrels must bottle their wine prior to the 2019 winemaking season.

Prices also do not include **Bottling Costs**. Bottles, corks and capsules cost \$400 per barrel, \$200 per half barrel, \$120 per quarter barrel and will be included with the initial grape order.

Pricing Model:	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Chilean Red Grapes	\$ 2,350.00	\$ 1,325.00	\$ 700.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks & capsules	400.00	200.00	120.00
6.625% NJ Sales tax	<u>34.44</u>	<u>18.22</u>	<u>9.11</u>
Total	\$ 2,992.80	\$ 1,633.22	\$ 881.61
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 12.29	\$ 13.61	\$ 14.69

2018 Spring Harvest Order Form

Name: _____

Address: _____

Email: _____

Phone: _____

Cell: _____

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

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

6.625% Tax _____

Total _____

¼ barrel – 5 cases of 750ml bottles, corks & caps \$ 120
 ½ barrel - 10 cases of 750ml bottles, corks & caps \$ 200
 Full Barrel – 20 cases of 750ml bottles, corks & caps \$ 400

ABC req. a license for each individual making a payment

Cash Credit Card Check # _____

Deposit paid _____ Date _____