



## 2019 California Varietal Menu

	Full Barrel	Half Barrel	QTR Barrel
<b>Red Wines</b>			
<b>Brunello</b> – Amador Cty	2,800	1,600	865
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.			
<b>Cabernet Sauvignon</b> – Lodi	2,400	1,400	765
– Premium, High Elevations **	3,100	1,750	940
- Washington State	TBD		
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.			
<b>Merlot</b> – Lodi	2,400	1,400	765
– Premium, High Elevations **	3,100	1,750	940
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.			
<b>Montepulciano</b> – Modesto, CA **	2,700	1,550	840
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.			
<b>Petite Sirah</b> – Lodi	2,400	1,400	750
- Susian Valley	2,600	1,500	800
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.			

	<b>Full Barrel</b>	<b>Half Barrel</b>	<b>Qtr Barrel</b>
<b>Syrah/Shiraz – Lodi</b>	2,400	1,400	765
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.			

<b>Zinfandel, Old Vine – Lodi</b>	2,350	1,375	750
- Amador County	2,500	1,450	775
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.			

## **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 varietals separately and then blend them together prior to bottling. Crushing grapes while they are as fresh as possible assures quality. Making varietals individually may also allow the use of different yeasts to add complexity to the finished wine.*

<b>Barbera / Petite Sirah – Lodi</b>	2,400	1,400	750
Barbara 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.			

<b>Brunello / Cab Franc</b>	2,750	1,575	850
The addition of 20% Cab Franc adds complexity to the Brunello while cutting some of the tannins and rounding out the finish.			

### **Cabernet Blends**

Blending Cabernet with 20% Cab Franc or Merlot adds depth and complexity.			
80% Cabernet, 20% Merlot (Lodi)	2,400	1,400	765
80% Cabernet, 20% Cab Franc (Lodi)	2,350	1,375	750

<b>Captive Blend</b>	2,400	1,400	765
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.			

	<b>Full Barrel</b>	<b>Half Barrel</b>	<b>Qtr Barrel</b>
<b>Meritage – Lodi</b>	2,350	1,375	750
– Premium, High Elevations **	3,200	1,800	965

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.

<b>Rhone Blend</b>	2,400	1,400	765
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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.

<b>Super Tuscan</b>	2,370	1385	755
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Sangiovese blended with other non-Italian varieties such as Cabernet, Merlot, and perhaps Syrah. Easy to drink with the juicy plum fruit of Merlot and the structure, cassis, and herbal notes of Cabernet Sauvignon. This medium to full-bodied wine is supple and fresh-tasting, yet has the tannic grip to cut through the heartiest of red meats. Perhaps our most popular red wine blend.

<b>Syrah / Cabernet – Lodi</b>	2,400	1,400	765
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Syrah blended with 20% Cabernet. The addition of the Cabernet adds tannins to the crisp fruity nature of the Syrah.

<b>Trilogy – Lodi</b>	2,375	1,390	760
– Premium, High Elevations **	3,100	1,750	940

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.

<b>Zinfandel / Cabernet – Lodi</b>	2,375	1,390	760
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Old Vine Zinfandel blended with 20% Cabernet. The addition of the Cabernet adds tannins to the intense flavors of the Zinfandel.

	Full Barrel	Half Barrel	Qtr Barrel
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## White Wines

*The following white wines will be fermented and aged as bulk wines in stainless steel tanks (no barrel fee).*

<b>Chardonnay</b> – Lodi Juice	1,800	950
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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.

<b>Pinot Grigio</b> – Lodi Juice	1,800	950
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Pinot Grigio originated from France's Alsace region. 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 Pinot Grigio.

<b>Riesling</b> – NY Finger Lakes Juice	1,800	950
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This wine possesses flavors of apricot and tropical fruit accentuated by a floral aroma. It can be made as a dry wine, or sweetened with concentrate to become a dessert wine (additional charge may apply).

<b>Sauvignon Blanc</b> – Lodi Juice	1,800	950
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Sauvignon Blanc is a crisp, dry white varietal. It is sometimes said to be more popular with experienced wine lovers because of its pronounced flavors of garden herbs or new-mown grass or hay. The wine is clean and refreshing on the palate, with lively acidity, and is definitely made for the dining room, to go with seafood, fowl or white meat.

## Scheduling

Combination Crush / Press sessions will be offered as follows:

Wednesdays	3:00 – 5:30	6:00 – 8:30	
Thursdays	3:00 – 5:30	6:00 – 8:30	
Friday	3:00 – 5:30	6:00 – 8:30	
Saturdays	10:30 – 1:00	1:30 – 4:00	4:30 – 7:00
Sundays	10:30 – 1:00	1:30 – 4:00	4:30 – 7:00

Dependent on mother nature, we expect sessions to begin the week of 9/26, and likely end the last week of October (grapes from Washington will likely be available until mid November).

## 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.

Prices include one set of **Personalized Labels** per half or qtr barrel (two setups per full barrel). Additional label setups (different label designs or text) cost \$20 each. No additional charge for custom labels provided they are submitted "Print Ready" (meet required specifications). Printer charges \$100 otherwise.

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 Permit** 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 2019 American Oak barrel for \$400, 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 \$300, 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 2020 winemaking season (August 2019).

Prices also do not include **Bottling Costs**. Bottles, corks and capsules cost \$500 per barrel, \$250 per half barrel, \$125 per barrel, and will be included with the initial grape order.

<b>Pricing Model:</b>	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Cabernet	\$ 2,400.00	\$1,400.00	\$ 765.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks, and capsules	500.00	250.00	125.00
6.625% NJ Sales tax	<u>43.06</u>	<u>21.53</u>	<u>10.77</u>
Total	\$ 2,108.06	\$1,761.53	\$ 953.27
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 12.95	\$ 14.68	\$ 15.89

**Plus, you can save up to \$1 per bottle by applying points earned in our new Rewards Program**



## 2019 California Harvest Order Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Email: \_\_\_\_\_

Phone: 1) \_\_\_\_\_ 2) \_\_\_\_\_ 3) \_\_\_\_\_

Full Barrel	Half	Qtr	New	Used	New Rental	Used Rental
			\$400	\$300	\$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

6.625% Tax \_\_\_\_\_

Total \_\_\_\_\_

Qtr barrel - 5 cases of 750ml bottles, corks & caps \$ 125  
 Half barrel - 10 cases of 750ml bottles, corks & caps \$ 250  
 Full Barrel - 20 cases of 750ml bottles, corks & caps \$ 500

ABC req. a license for each individual making a payment \_\_\_\_\_

Cash      Credit Card      Check # \_\_\_\_\_

Deposit paid \_\_\_\_\_ Date \_\_\_\_\_