

## 2016 Grape & Juice Prices and Schedule

Grape Variety*	White Or Red	Fresh Grapes Dates Available	Price Per lb	Fresh Juices Dates Available	Price Per gal
Niagara HP grapes early	W	Sept 17	0.50	Sep 17 – Sep 29	5.50
Fredonia	R	Sept 17 – Sep 18	0.52	Sep 17 – Sep 29	5.40
Diamond	W			Sept 17 – S/O	8.10
<del>Seyval Blanc</del> Sold Out	W			<del>Sep 17 – Sep 29</del>	<del>8.10</del>
Concord (Light Juice)	R	Oct 8, 9 & 15, 16	0.48	Sep 24 – Oct 13	4.95
Concord (Dark Juice)	R			Oct 13 – Oct 31	4.95
Pinot Gris <i>*new date</i>	W			Sept 17 – Oct 8	18.75
Vignoles	W			Sept 24 – Oct 7	13.30
Cayuga	W			Sept 24 – Oct 3	8.50
Chancellor	R			Sept 30 – Oct 7	9.45
Chambourcin	R			Oct 1 – Oct 8	11.92
Chardonnay	W			Oct 1 – Oct 8	17.60
Traminette	W			Oct 15 – Oct 22	12.82
Riesling	W			Oct 15 - Oct 22	19.44
Catawba	W			Oct 15 – Oct 29	6.00
<b>California Central Valley Red Varieties, sold in 36 lb boxes only</b>					
CV Cab Sauvignon	R	TBD	48.60		
CV Merlot	R	TBD	48.60		
CV Zinfandel	R	TBD	48.60		

Varieties available & availability dates can change. [Check our Website](#) for latest info.

Sold Out means not available for walk-in.

**Confirmed reserved orders will be honored.**

We believe red wine needs skin contact to make the best wine, so we do the fermenting and offer these varieties as Young Wine only.

**\*Some other varieties may become available on a limited first come first served basis. Let us know if you are looking for a particular variety and [check our website](#) regularly for latest availability info.**

### DATES & AVAILABILITY ARE SUBJECT TO CHANGE—CALL TO CONFIRM

**NO minimum order** for fresh juice by the gallon. Reserve the quantity you need.

#### 2016 Harvest Notes

- **Dates can change** on short notice—call before traveling long distance.
- Grapes are only available for pick-up on the Saturdays & Sundays listed.
- **2016 Quality is looking very high** and availability is much better than in the past two years but some varieties are still recovering and quantities are still limited.
- California Central Valley grapes are now being sold by the 36 lb box only. Inquire if interested in 1000 lbs or more.
- We have **Australian juices** on hand, sold by the pail or drum. We're also accepting orders for **Italian juices** by the pail or drum for pickup Oct 27-29; order by Oct 19. Visit the website for more information. **Australian Juices are packaged aseptically and can be shipped to locations within 3 days shipping time.**

Sunday	Monday	Tuesday	Wed	Thursday	Friday	Saturday
						Sept 17
18	19	20	21	22	23	24
25	26	27	28	29	30	Oct 1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29

Name \_\_\_\_\_

Address \_\_\_\_\_

Best Phone # \_\_\_\_\_

E-mail \_\_\_\_\_

Having e-mail and phone numbers help us alert you as early as possible to any changes in availability

PIWC use only

Cust # \_\_\_\_\_

Conf # \_\_\_\_\_

### 2016 Grape and Juice Request Form

Variety	Lbs	Gal	Date	Variety	LB	Gal	Date
Niagara				Diamond			
Fredonia				Chancellor			
<del>Seyval Blanc</del>							
Concord (Light Juice)							
Concord (Dark Juice)							
Vignoles							
Cayuga							
Chambourcin							
Chardonnay							
Pinot Gris							
Traminette							
Riesling							
Catawba							

**Specifying a pick-up date** helps us to be prepared for your pick-up, but does not guarantee that we can fulfill it on that date; **please call to confirm** before traveling.

### 2016 Young Wine Request Form

Variety	Price Per Gal	Estimated Dates	Gal	Notes
Chambourcin	13.11	Oct 17 – S/O		
Concord	7.28	Oct 17 – S/O		
Chancellor	11.35	Oct 8 – S/O		
Noiret	13.54	Oct 8 – S/O		
Marquette	13.35	Oct 1 – S/O		
CV Zinfandel	TBD	TBD		
CV Cab Sauv	TBD	TBD		
CV Merlot	TBD	TBD		

◇ Young wine will be available if grapes are not sold out; inquire or check the website for availability.

- S/O = until sold out
- Red young wines were fermented 'on-the-skins' to get better color and flavor, and have yeast & pectic enzyme added. Sugar level was NOT adjusted unless noted.

# Presque Isle Wine Cellars

## 2016 RETAIL GRAPE AND JUICE LIST

9440 W. Main Rd. (US Route 20) • North East, PA 16428  
www.piwine.com • 814.725.1314 • grapesandjuice@piwine.com



PRESQUE ISLE  
WINE CELLARS  
EVERYTHING FOR THE HOME WINEMAKER

9440 W Main Rd.  
North East, PA 16428  
800.488.7492 orders only  
814.725.1314 Tel  
814.725. 2092 Fax  
grapesandjuice@piwine.com

### Additional Information:

- Sulfite is added to fresh juice at a rate of 75 ppm to preserve freshness and help prevent premature fermentation. However, some juices may begin to ferment despite this.
- Due to circumstances beyond our control, rarely but occasionally some requests cannot be filled. In the event such an issue occurs, we will work with you to find a suitable alternative.
- Combining juices can result in some wonderful 'blended wines'. You can blend grapes/juices early or blend wines later. There are many options we can recommend.
- **Payment is due** upon pickup: cash, check, MC, Visa, Discover, and American Express are accepted.
- Conditions and schedules can sometimes change. To allow us to contact you on short notice **please make sure we have your current phone and e-mail info. Always call to confirm before you travel, ESPECIALLY if traveling a significant distance.**
- On some pick-up days you may encounter a delay due to late arrival of grapes, waiting for a press batch to finish, breakdown or some other unforeseen event.
- Unless you give us a **specific pick-up date**, you will not be placed on the 'Confirmed Request' list. Accurate preparations cannot be made without knowing your arrival date.
- All '**Confirmed Requests**' get a confirmation # using the date & time of day an order is received which provides a first come, first served order of selection if shortages occur.
- We will contact you if we must change your pick-up date. **Provide current e-mail & phone info.**
- We **provide sugar, acidity and pH readings** for all juices. However, we recommend that you verify these numbers before making adjustments.
- Most of our juices are 'cold-pressed' to give the best quality. This may result in lighter color for some red varieties, and is not considered a juice flaw.
- If deeper color is desired, consider purchasing our **Young Wine**, purchasing whole grapes to process yourself, or use a coloring agent like Grape Skin Extract.
- A **crusher and bladder press** is offered for use on site at no charge for grapes purchased from us. A rental fee is charged for processing grapes purchased elsewhere. **A cleaning/proper-use deposit may be charged and will be refunded upon completion of usage requirements.**
- If you really want the good color and flavor of a true red wine, but aren't able to ferment on the skins, then let us do this work for you. Purchasing our Young Wine is as easy as purchasing juice and gives 'on-the-skins' benefits. Young Wines have, for the most part, completed fermentation and only need to be further aged, clarified and bottled.
- We also bring in high quality [Chilean, Australian, Californian and Italian juice pails](#) and drums throughout the year. Check the website or call for more information.

**Your success is our success! Our staff of expert winemakers is very willing and happy to help you with your winemaking efforts and questions.**

## 2016 RETAIL GRAPE AND JUICE LIST

**Great wine starts with great grapes.** We have longstanding relationships with, and buy only from, the best regional growers to provide consistently high quality grapes and juice for our customers and our own wines. Juices are lightly pressed, settled, and chilled with **no alterations** made to acid or sugar levels.

- 75ppm sulfur dioxide is added to all juices at time of pressing
- **You must bring your own containers** or we have many **options for purchase**
- **Local grapes and juices are not able to be shipped**
- **NO minimum order** for fresh juice by the gallon; reserve the quantity you need
- Discounts **per variety picked up at one time:**
  - Grapes > 2000 lbs
  - Juice > 50 gal
- E-mail, call, fax or mail in your grape and juice requests

### Grapes, Juice and Supplies

#### Extended Harvest Season Hours (Sept. 17 thru Oct. 29)

Monday—Saturday 9:00 AM to 5:00 PM  
Sunday 9:00 AM to 2:00 PM

**Closed Sunday, Oct. 30; regular hours resume Monday, Oct. 31**

### Isle House Tasting Room & Café

#### April – October

Monday—Saturday 11:00 AM to 6:00 PM  
Sunday 11:00 AM to 4:00 PM

Visit [www.piwine.com](http://www.piwine.com) to:

- Read our Harvest Blog
- Learn from our Winemaking Tips
- Get harvest updates
- [Join our mailing list](#) to get latest updates and information
- Purchase supplies or wine from our Online Store
- Download our catalog

Now offering **FREE** Shipping on qualified supply orders.

**Thank You for Choosing Us!**