

2018 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	W	Sept 15-16	0.50	SEPT 17 – SEPT 29	5.00		
Fredonia	R	Sept 15-16	0.52	SEPT 17 – SEPT 29	5.00		
Diamond	W			SEPT 17 – S/O	6.50		
Grüner Veltliner	W			SEPT 17 – S/O	17.50		
Seyval Blanc	W			SEPT 17 – SEPT 29	7.50		
Concord	R			Oct 6-7 & 13-14	0.48	OCT 13 – OCT 31	5.00
Valvin Muscat	W			OCT 13 – OCT 31	11.75		
Pinot Gris	W			SEPT 24 – OCT 8	17.50		
Vignoles	W			SEPT 24 – OCT 3	10.00		
Cayuga	W			SEPT 24 – OCT3	7.50		
Chancellor	R			SEPT 24 – OCT 3	7.50		
Chardonnay	W			OCT 1 – OCT 8	16.00		
Steuben	W	OCT 1 – OCT 8	7.25				
Chambourcin	R	OCT 15 – OCT 22	10.50				
Traminette	W	OCT 15 – OCT 22	10.75				
Riesling	W	OCT 27 - END	17.50				
Vidal	W	OCT 27 - END	8.25				
Catawba	W	OCT 20 – OCT 28	5.00				
CA CV Sangiovese	R	Early Oct	\$48.50	California Central Valley red varieties sold in 36 lb boxes; price is per box. Estimate 2.7 gal/box, if on-skin fermented.			
CA CV Cab Sauvignon	R	Early Oct	\$52.75				
CA CV Merlot	R	Early Oct	\$47.50				
CA CV Old Vine Zinfandel	R	Early Oct	\$50.65				

*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.

2018 HARVEST NOTES

- **Dates & availability can change** on short notice—always call before traveling.
- Grapes are only available for pick-up on the Saturdays & Sundays listed.
- 2018 crop is **looking quite promising for both quality and quantity with better prices than ever**. See our [Winemaker's Harvest Notes](#) for updated info.
- California Central Valley grapes are now being sold by the 36 lb box. **Inquire for bin delivery option if interested in 1000 lbs or more.**

Sunday	Monday	Tuesday	Wed	Thursday	Friday	Saturday
						Sept 15
16	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

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 # _____

2018 Grape and Juice Request Form

Variety	Lbs	Gal	Date	Variety	Lbs	Gal	Date
Niagara				Vidal			
Fredonia				Catawba			
Diamond				Grüner Veltliner			
Seyval Blanc							
Concord							
Valvin Muscat							
Pinot Gris							
Vignoles							
Cayuga							
Chancellor							
Chardonnay				Variety	36#Box	1K	Date
Steuben				CA Zinfandel			
Chambourcin				CA Merlot			
Traminette				CA Cab Sauv			
Riesling				CA Sangiovese			

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 availability before traveling.

2018 Young Wine Request Form

Variety	Price Per Gal	Estimated Dates	Gal	Notes
Chambourcin	12.15	Nov 3 – END		
Concord	7.28	Oct 27 – END		
Chancellor	11.35	Oct 13 – END		
Noiret	11.45	Oct 27 – END		
Cabernet Franc	21.50	Nov 3 – END		
Blaufrankisch	20.75	Oct 23 – END		
Dornfelder	20.45	Oct 13 – END		
Cali CV Zinfandel◊	23.50	TBD		
Cali CV Cab Sauvignon◊	22.00	TBD		
Cali CV Merlot◊	19.50	TBD		
Cali CV Sangiovese◊	19.50	TBD		

We believe red wine needs skin contact to make the best wine with full color and flavor profile, so we do the fermenting “on the skins” for you and offer these varieties as Young Wine.

Yeast & Pectic Enzyme added to Young Wines. Sugar level was NOT adjusted unless noted.

◊ Young wine for CA Central Valley varieties available if grapes not sold out. Inquire or check our website for current availability.

S/O = until sold out

Presque Isle Wine Cellars 2018 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



9440 W Main Rd.
North East, PA 16428
800.488.7492
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. Ask us if interested.
- **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 best 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. **Australian Juices** are aseptically packaged and are very stable and **the only shippable juices we offer.**

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

2018 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 award-winning wines. Juices are lightly pressed, settled, and chilled with **no water added and 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

Creekside Building - Grapes, Juice and Supplies

Extended Harvest Season Hours (Sept. 17 thru Oct. 28+)

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

Isle House - Tasting Room

September— October

Sunday – Thursday	11:00 AM to 4:00 PM
Friday - Saturday	11:00 AM to 6:00 PM

Visit www.piwine.com to:

- Read our Harvest Blog
- Learn from our Winemaking Tips
- Get harvest updates and check our [Winemaker's Harvest Report](#)
- [Join our mailing list](#) to get latest updates and information
- Purchase supplies or wine from our Online Store
- Download our [Supplies Catalog](#) and our [Wine Catalog](#)

Thank You for Choosing Us!