

2019 Grape & Juice Prices and Schedule

Grape Variety	White -or- Red	Fresh Juices Dates Available	Price per gal	Fresh Grapes Dates Available	Price Per lb
Niagara	W	Sept 16 – 28	5.00	Sept 14 - 15	0.50
Fredonia	R	Sept 16 – 28	5.00	Sept 14 - 15	0.52
Diamond	W	Sept 16 – S/O	6.50		
Grüner Veltliner	W	Sept 16 – S/O	19.50		
Seyval Blanc	W	Sept 16 – 28	7.50		
Pinot Gris	W	Sept 23 – Oct 5	17.50		
Vignoles	W	Sept 23 – Oct 5	10.00		
Cayuga	W	Sept 23 – Oct 5	7.50		
Chancellor	R	Sept 23 – Oct 5	7.50		
Chardonnay	W	Sept 30 – Oct 7	16.00		
Valvin Muscat	W	Sept 30 – Oct 12	11.75		
Steuben	W	Oct 7 – 19	7.25		
Concord	R	Oct 14 – End	5.00	Oct 6-7, 13-14	0.48
Traminette	W	Oct 14 – 25	10.75		
Riesling	W	Oct 14 – End	17.50		
Chambourcin	R	Oct 21 – End	10.50		
Vidal	W	Oct 21 – End	8.25		
Catawba	W	Oct 21 – End	5.00		
CA CV Sangiovese	R	California Central Valley red varieties sold in <u>36 lb boxes</u> ; price is per box. Yield is 2.7 gal/box if skin fermented		Early Oct	\$48.50
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

End or S/O = until sold out

DATES & AVAILABILITY ARE SUBJECT TO CHANGE—CALL TO CONFIRM

- **NO minimum order** for fresh juice by the gallon. Reserve the quantity you need.
- Grapes are only available for pick-up on the Saturdays & Sundays listed **by appt.**
- Most of our juices are ‘cold-pressed’ to give the best quality. This may result in lighter color for red varieties, and is not considered a juice flaw.
- California **Central Valley** grapes are sold in 36 lb boxes and ½ ton bins. Enquire for delivery options if interested in 1000 lbs or more.
- Other varieties may be available; let us know what you are looking for!

Sunday	Monday	Tuesday	Wed	Thursday	Friday	Saturday
					Sept	14
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	28	29	30	31	Nov 1	2

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

Conf # _____

Cust # _____

Initials: _____

2019 Grape and Juice Request Form

Variety	Gal or #	Date	Variety	Gal or #	Date
Niagara			Chardonnay		
Fredonia			Valvin Muscat		
Diamond			Steuben		
Grüner Veltliner			Concord		
Seyval Blanc			Traminette		
Pinot Gris			Riesling		
Vignoles			Chambourcin		
Cayuga			Vidal		
Chancellor			Catawba		
Variety	Lbs	36 lb box	½ ton bin		
CA Sangiovese					
CA Cab Sauvignon					
CA Merlot					
CA OV Zinfandel					

2019 Young Wine Request Form

Red wines with full color and flavors are made with skin contact during fermentation. We offer these varieties as young wines, fermented on the skins for the best possible results.

Variety	\$\$ Gal	Estimated Dates	Gal	Date
Chambourcin	12.15	Nov 2 – End		
Concord	7.28	Oct 26 – End		
Chancellor	11.35	Oct 3 – End		
Noiret	11.45	Oct 26 – End		
Cabernet Franc	21.50	Nov 2 – End		
Blaufränkisch	20.75	Oct 26 – End		
Dornfelder	20.45	Oct 12 – End		
CA CV Zinfandel [†]	23.50	TBA		
CA CV Cab Sauvignon [†]	22.00	TBA		
CA CV Merlot [†]	19.50	TBA		
CA CV Sangiovese [†]	19.50	TBA		

End or S/O = until sold out

Notes:

Presque Isle Wine Cellars

2019 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

Additional Information:

- Sulfite is added to fresh juice at a rate of 75 ppm to preserve freshness and help prevent premature fermentation.
- We've installed a new chilling unit to improve our ability to chill pressed juices quickly after processing, and maintain them at cold temperatures. However, some juices may begin to ferment despite this.
- Due to circumstances beyond our control, some requests may need to change. To allow us to contact you on short notice, **please provide your best phone and e-mail info.**
- **Always call to confirm before you travel, ESPECIALLY if traveling a significant distance.**
- **Payment is due** upon pickup.
- 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.
- We **provide sugar, total acid and pH readings** for all juices. However, we recommend that you verify these numbers before making adjustments. We also offer full recipes & instructions!
- The best red wine with full color and flavor is made with skin contact during fermentation. If this is your goal, consider purchasing whole grapes to process yourself. A **crusher and bladder press** are offered for use on site at no charge for grapes purchased from us. A rental fee (\$25/hr) is charged for processing grapes purchased elsewhere. **Please clean it after you use it!**
- If you 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 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 are **the only shippable juices we offer**, aside from concentrates.

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

Notes:



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

2019 RETAIL GRAPE AND JUICE LIST

Great wine starts with quality grapes! We have longstanding relationships with, and buy only from the best growers in the region to provide consistently high quality grapes and juice for our customers and our own award-winning wines. Juices are lightly pressed, chilled and settled with **no water added and no alterations** made to acid or sugar levels, unless noted.

Extended Harvest Season Hours (Sept. 16 thru early Nov.)

Creekside Building - Grapes, Juice and Supplies

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 5:00 PM
Friday – Saturday 11:00 AM to 6:00 PM

- 75ppm sulfur dioxide is added to all juices at time of pressing
- **You must bring your own containers to fill** 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
- E-mail or call in your grape and juice requests

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 e-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 Presque Isle Wine Cellars!