

2020 Grape & Juice Prices and Schedule

Grape Variety	White -or- Red	Estimated Fresh Juice Dates of Availability	Price per gal	Fresh Grapes Dates Available	Price Per # or Box
Niagara	W	Sept 17 – 27	5.00	Sept 18 - 19	0.50
Fredonia	R	Sept 16 – 27	5.00	Sept 18 - 19	0.52
Seyval Blanc	W	Sept 18 – S/O	7.50		
Diamond	W	SOLD OUT!	6.50		
Grüner Veltliner	W	Sept 25 – OCT 1	19.50		
Pinot Gris	W	SOLD OUT!	17.50		
Vignoles	W	Sept 25 – Oct 5	10.00		
Cayuga	W	SOLD OUT	7.50		
Valvin Muscat	W	Sept 25 – Oct 1	11.75		
Chancellor	R	Oct 1 – 8	7.50		
Chardonnay	W	SOLD OUT!	16.00		
Steuben	W	SEPT 25 – OCT 2	7.25		
Concord	R	Sept 28 – S/O	5.00	Oct 6-7 or 13-14th	0.48
Traminette	W	Oct 8 – 17	10.75		
Riesling	W	Oct 15 – S/O	17.50		
Chambourcin	R	Oct 22 – S/O	10.50		
Vidal	W	Oct 22 – S/O	8.25		
Catawba	W	Oct 22 – S/O	5.00		
CA Sangiovese	R	California Central Valley red varieties sold in 36 lb boxes; price is per box. Yield is 2.7 gal/box if skin fermented		Early Oct	\$54.00
CA CabSavignno	R			Early Oct	\$54.00
CA Merlot	R			Early Oct	\$52.00
CA Old Vine Zin.	R			Early Oct	\$54.00

S/O = until sold out

DATES & AVAILABILITY ARE SUBJECT TO CHANGE—CALL TO CONFIRM

- Fresh juice sold 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	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

Name _____	PIWC use only
Address _____	Conf # _____
Best Phone # _____	Cust # _____
E-mail _____	Initials: _____

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

2020 Grape and Juice Request Form

Variety	Gal or lbs	Pickup Date	Variety	Gal or lbs	Pickup Date
Niagara			Chardonnay		
Fredonia			Chancellor		
Seyval Blanc			Steuben		
Diamond			Concord		
Grüner Veltliner			Traminette		
Pinot Gris			Riesling		
Vignoles			Chambourcin		
Cayuga			Vidal		
Valvin Muscat			Catawba		

Variety	Lbs	36 lb box	½ ton bin
CA CV Sangiovese			
CA CV Cab Sauvignon			
CA CV Merlot			
CA CV Old Vine Zinfandel			

2020 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
Fredonia	6.95	Sept 24-S/O		
Chambourcin	12.15	Nov 2 – S/O		
Concord	7.28	Oct 26 – S/O		
Chancellor	11.35	Oct 3 – S/O		
Noiret	11.45	Oct 26 – S/O		
Cabernet Franc	21.50	Nov 2 – S/O		
Blaufränkisch	20.75	Oct 26 – S/O		
Dornfelder	20.45	Oct 12 – S/O		
CA CV Zinfandel [†]	24.50	TBA		
CA CV Cab Sauvignon [†]	24.50	TBA		
CA CV Merlot [†]	23.00	TBA		
CA CV Sangiovese [†]	24.50	TBA		

S/O = until sold out

Presque Isle Wine Cellars

2020 RETAIL GRAPE AND JUICE LIST

9440 W. Main Rd. (US Route 20) • North East, PA 16428

www.piwine.com • 814.725.1314 • info@piwine.com

Additional Information:

- Juices are chilled and 75 ppm sulfite and enzymes are added during pressing. Even with this, some juices may begin to ferment during extended storage. **Please pick up juice during the scheduled days for that juice to minimize the chance of this occurring.**
- Dates of availability are based on crop *estimates* at the time this list is released. This may change as the season progresses. **Check our website for updates.**
- **Call to confirm before you travel, ESPECIALLY if traveling a significant distance.**
- Due to circumstances beyond our control, some requests may not be possible to fulfill. **Please provide your best phone and e-mail** so we can contact you on short notice.
- We **provide Brix, total acid and pH readings** for all juices. However, we recommend verifying these numbers before making adjustments. We also offer instructions!
- **Payment is due** upon pickup.
- Combining juices can result in wonderful blended wines. You can blend grapes/juices early or blend wines later, and we can make suggestions if you're interested.
- The best red wine is made by fermenting crushed grapes. A **crusher and bladder press** are offered for use on site at no charge for fresh grapes purchased from us. A rental fee (\$25/hr) is charged for processing grapes purchased elsewhere.
- If you aren't able to ferment on the skins, we can help. **Young Wine** is purchased like 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, are very stable, and are **the only shippable juices we offer**, although concentrates may also be shipped.

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
814.725.2092 FAX
grapesandjuice@piwine.com

2020 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. Juices are pressed, chilled and settled with **no water added and no adjustments made** to acid or sugar levels, unless noted.

Extended Harvest Season Hours (Sept. 18 thru Oct. 31)

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

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

- 75ppm sulfur dioxide & enzymes are added to juices at time of pressing
- Bring your own containers to fill or we have 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 info@piwine.com or call 725-1314 to place your grape & 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!