



CALIFORNIA JUICE '21

6 GAL PAILS AND 55 GAL DRUMS

Order # _____ CUSTOMER # _____
 NAME: _____ PHONE#: _____
 STREET: _____
 CITY : _____ STATE: _____
 EMAIL: _____

Ordering

Phone 814-725-1314
 -or- 800-488-7492
 Fax 814-725-2092
Info@piwine.com
www.piwine.com

Distributed by Presque Isle Wine Cellars
www.piwine.com

Order deadline September 24th

SKU#	COLOR	VARIETY	QTY	PRICE	10+	QTY	Drum	TTL
5804	RED	Barbera		64.00	61.00		535.00	
5805	RED	Cab Sauv		64.00	61.00		535.00	
5806	RED	Merlot		64.00	61.00		535.00	
5807	RED	Petit Sirah		64.00	61.00		535.00	
5808	RED	Pinot Noir		64.00	61.00		535.00	
5809	RED	Sangiovese		64.00	61.00		535.00	
5810	RED	Syrah		64.00	61.00		535.00	
5811	RED	Montepulciano		64.00	61.00		535.00	
5812	RED	Zinfandel Royal		65.00	63.00		545.00	
5813	BLUSH	White Zinfandel		64.00	61.00		535.00	
5814	WHITE	Chardonnay		64.00	61.00		535.00	
5800	WHITE	Gewurztraminer		64.00	61.00		535.00	
5802	WHITE	Muscato		64.00	61.00		535.00	
5801	WHITE	Pinot Grigio		64.00	61.00		535.00	
5803	WHITE	Sauvignon Blanc		64.00	61.00		535.00	
5816	WHITE	Riesling		64.00	61.00		535.00	

FERMENTATION INGREDIENT PACKETS: includes yeast, nutrients, aromatic enzyme &/or tannin

BM4X4-FP	Barbera, Cab Sauv, Zinfandel Royal, Syrah, Petit Sirah	\$4			
RC212-FP	Pinot Noir, Merlot, Sangio, Monte	\$4			
QA23-FP	All Whites & White Zinfandel	\$4			Totals:

265 gallon totes of juices are available: whites are \$2225 and reds & white zin are \$2300

Pick up *only* between Oct 1st-9th

PRESQUE ISLE

WINE CELLARS

9440 W. Main Rd. North East, PA 16428

info@piwine.com

California Red Varieties

Barbera: Known for its deep color, low tannins and high levels of acidity; with notes of cherries, raspberries and aromas of fresh fruits. Enhances aromas of black cherry, berry and cherry cola.

Cabernet Sauvignon: Rich, intense wine that has aromas of deep berry fruits and flowers. Has a smooth lingering finish. Develops ripe fruit, jam and cedar aromas together with mild spiciness. Contributes big mid-palate mouthfeel and intense fruit concentration.

Merlot: Known for flavors of plums, black cherries, violets and orange. Having less tannin than a Cabernet, it is mellow but still complex. Big mid palate mouthfeel, fine grain tannin sensation and long lasting licorice finish.

Petit Sirah: A dark, well balanced wine with sturdy tannins and flavors of violets and rosemary. Aromas of black cherry, berry and cherry cola.

Pinot Noir: With coloring that can vary from a cherry red to a more purple red, including typical flavors of vanilla, raspberry, strawberry and plum. Generates ripe berry, bright fruit and spicy character and consistently produce Pinot Noir with good tannin structure.

Sangiovese: A hefty red wine that is known as being fruity and fresh that only gets better with age. Aromas of black cherry, berry and cherry cola.

Shiraz: Flavors of spicy blackberry, plum and pepper with traditional notes of licorice, chocolate and mocha. Big mid palate mouthfeel, fine grain tannin sensation and long lasting licorice finish.

Zinfandel: A deep red, spicy, peppery wine with a hint of fruity flavors of berries and dark cherries. Ferments reds with stable color, mid palate tannin structure and fresh aftertaste.

Montepulciano: This bold and bright varietal shows red plum, hints of spices, with aromas of sour cherry.

California Blush Varieties

White Zinfandel: Sweet and pink colored made from Zinfandel. Great for fruity rosé and semi-sweet whites because it produces long-lived aromas.

California White Varieties

Chardonnay: A cold, dry, fruity and easy to drink wine making it one of the most popular wines in North America. It's thought to enhance aromas of fresh butter, honey and pineapple.

Gewurztraminer: With color that can vary from being very pale to a rich golden color and notes often described as floral or perfumed. Helps produce intense fruit style whites. Tends to produce VA without proper nutrition.

Muscato: An easily recognizable grape that is often sweet and always fruity, with characteristics of grapefruit and musky aromas. Ferments well at low temperatures and gives compact lees. Be sure to use nutrients or this yeast can produce SO₂ levels up to 50ppm and will inhibit MLF.

Pinot Grigio: A crisp, dry wine with an acidic bite and aromatic, fruity flavors that only improve with age. Ferments well at low temperatures and gives compact lees. Be sure to use nutrients or this yeast can produce SO₂ levels up to 50ppm and will inhibit MLF.

Sauvignon Blanc: Light to medium-bodied, crisp and refreshing white wine with notable acidity and a wide range of flavors. Wines fermented with this yeast are described as having more intensity and a balance of mineral, citrus and spicy notes.

Riesling: Once among California's most widely planted grape. Riesling is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It is used to make dry, semi-sweet, sweet, and sparkling white wines.