

# 2022 Grape\* & Juice Prices and Schedule

Grape Variety*	White -or- Red	Estimated Fresh Juice Availability Dates	Price per gal
Niagara	W	Sept 9 – 18	5.00
Fredonia	R	Sept 16 – 25	5.00
Seyval Blanc	W	Sept 16 – 25	7.50
Diamond	W	Sept 9 – 18	6.50
Pinot Gris	W	Sept 23 – Oct 2	17.50
Vignoles	W	Sept 23 – Oct 2	10.00
Cayuga	W	Sept 23 – Oct 2	7.50
Valvin Muscat	W	Sept 23 – Oct 2	11.75
Concord	R	Sept 30 – S/O	5.00
Chancellor	R	Sept 30 – Oct 9	7.50
Chardonnay	W	Sept 30 – Oct 9	16.00
Steuben	W	Sept 30 – Oct 9	7.25
Traminette	W	Oct 7 – 16	10.75
Riesling	W	Oct 14 – 23	17.50
Chambourcin	R	Oct 21 – 29	10.50
Vidal	W	Oct 21 – 29	8.25
Catawba	W	Oct 21 – Oct 29	5.00

S/O = until sold out

\*Fresh Grapes (machine picked) are available for purchase as crop size permits.

If interested, Please Call us as soon as possible to inquire about price and availability of desired varieties so that we may attempt to source them for you.

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

- Fresh juice sold by the gallon. No minimum purchase. Reserve the quantity you need.
- Grapes are only available for pick-up by appointment.
- 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.
- Due to conditions this year and shipping quality concerns we regret that California Central Valley grapes are **NOT** available this year. Please consider Local Grapes or Young Wine, California or Italian Juice Pails, or Australian Juice as an alternate.
- **Other varieties may be available; let us know what you are looking for!**

Sunday	Monday	Tuesday	Wed	Thursday	Friday	Saturday
				SEP	9	10
11	12	13	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

Name \_\_\_\_\_

PIWC use only

Address \_\_\_\_\_

Conf #

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

Cust #

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

Initials:

E-mail and phone numbers are needed to alert you as early as possible to any changes in availability dates or conditions. Please provide so that we may communicate with you regarding your order.

## 2022 Juice Request Form

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

## 2022 Young Wine Request Form

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

Variety	\$/Gal	Estimated Dates	Gal	Date
Fredonia	6.95	Sep 23 – S/O		
Dornfelder	20.75	Oct 7 – S/O		
Chancellor	11.25	Oct 10 – S/O		
Concord	7.50	Oct 13 – S/O		
Pinot Noir	22.50	Oct 14 – S/O		
Regent	20.75	Oct 14 – S/O		
Noiret	12.50	Nov 2 – S/O		
Cabernet Franc	22.50	Nov 2 – S/O		
Blafränkisch	20.75	Nov 2 – S/O		
Chambourcin	12.50	Nov 2 – S/O		

S/O = until sold out; Preorders will be filled; Preorder Deadline is Sept 23

After the Preorder Deadline and Preorder Reserve, Young Wine will be offered on a first-come, first-served as-available basis until sold out.

Young Wine is an alcoholic beverage and may only be purchased by persons 21 years or older.

# Presque Isle Wine Cellars

## 2022 RETAIL GRAPE AND JUICE LIST

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

[www.piwine.com](http://www.piwine.com) • 814.725.1314 • [info@piwine.com](mailto:info@piwine.com)



9440 W Main Rd.

North East, PA 16428

800.488.7492

814.725.1314

814.725.2092 FAX

[info@piwine.com](mailto:info@piwine.com)

### Additional Information:

- Juices are chilled and 75 ppm sulfite and appropriate enzymes are added during pressing. Even with this, some juices may begin to ferment during extended storage. **Please pick up juice during the scheduled availability days for that juice to minimize the chance of this occurring.**
- Dates and availability are based on crop *estimates* at the time this list is released. Dates may change as the season progresses. [Check our website](#) for latest updates.
- **Call to confirm before you travel, ESPECIALLY if traveling a significant distance.**
- Rarely, 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. **Should this happen, we will work with you to find suitable alternatives.**
- 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 finished wines later. We can make suggestions if you're interested.
- The best red wine is made by fermenting crushed grapes on the skins. If you aren't able to crush and ferment on the skins, we can help. We offer [Young Wine](#) in several varieties which may be purchased by the gallon like juice and gives you 'on-the-skins' benefits. Our Young Wines have, for the most part, completed fermentation and are ready for further aging and styling as you desire or for clarifying and bottling straight away if you prefer more instant gratification.
- We also bring in high quality [Chilean, Australian, California 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:

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## 2022 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. 9 thru Oct. 30)

#### 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

Monday – Saturday 11:00 AM to 5:00 PM

Sunday 11:00 AM to 4:00 PM

- 75ppm sulfur dioxide & enzymes are added to juices at time of pressing
- Bring your own containers to fill or we have [container options for purchase](#)
- Local grapes and juices are not able to be shipped unless by special arrangement
- No minimum order for fresh juice by the gallon; reserve the quantity you need
- **E-mail [info@piwine.com](mailto:info@piwine.com) , call 814-725-1314, or fax 814-725-2092 to place your grape & juice order requests.**

Visit [www.piwine.com](http://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  
Where Pennsylvania Wine Began!**