



CALIFORNIA JUICE '23

6 GAL PAILS AND 55 GAL DRUMS

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

Order # _____ CUSTOMER # _____
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Distributed by Presque Isle Wine Cellars

9440 W. Main Rd. North East, PA 16428

www.piwine.com

Order deadline September 21st, 2023

SKU#	COLOR	VARIETY	QTY	PRICE	10+	QTY	Drum	TOTAL
5804	RED	Barbera		\$68.00	\$66.00		\$570.00	
5805	RED	Cabernet Sauvignon		\$68.00	\$66.00		\$570.00	
5806	RED	Merlot		\$68.00	\$66.00		\$570.00	
5807	RED	Petite Sirah		\$68.00	\$66.00		\$570.00	
5808	RED	Pinot Noir		\$68.00	\$66.00		\$570.00	
5809	RED	Sangiovese		\$68.00	\$66.00		\$570.00	
5810	RED	Syrah/Shiraz		\$68.00	\$66.00		\$570.00	
5811	RED	Montepulciano		\$68.00	\$66.00		\$570.00	
5812	RED	Zinfandel Royal		\$72.00	\$70.00		\$620.00	
5813	BLUSH	White Zinfandel		\$68.00	\$66.00		\$570.00	
5814	WHITE	Chardonnay		\$68.00	\$66.00		\$570.00	
5802	WHITE	Moscato		\$68.00	\$66.00		\$570.00	
5801	WHITE	Pinot Grigio		\$68.00	\$66.00		\$570.00	
5803	WHITE	Sauvignon Blanc		\$68.00	\$66.00		\$570.00	
5816	WHITE	Riesling		\$68.00	\$66.00		\$570.00	
SPECIALTY YEAST FERMENTATION PACKETS								
EC8-FP	Barbera, Cabernet Sauvignon, Zinfandel Royal, Syrah, Petit Sirah			\$7.25				
RC212-FP	Pinot Noir, Merlot, Sangiovese, Montepulciano			\$7.25				
QA23-FP	All Whites & White Zinfandel			\$7.25				
TOTALS:								

**265-GALLON TOTES ARE ALSO AVAILABLE: WHITES ARE \$2410 AND REDS & WHITE ZIN ARE \$2450.
 CALL JASON 814-725-1314 EXT 218.**

MUST PICK UP AT WINERY-Pick up Available Sept 29 to Oct 1st



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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.

Petite 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.

Syrah/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 Royal: 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.

Moscato: 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.

Specialty Yeast Fermentation Package Components

Specialty Yeast a custom yeast specially selected by our winemaker for the wine style and character for each variety.

Go-Ferm is a yeast hydration nutrient providing the nutrients the yeast needs to create healthy cells. Rehydrate the yeast and go-ferm together in 5 1/2 oz of warm water before adding to pail of juice.

FT Rouge (included for reds only) is a tannin formulated for its gentle impact. It reacts with natural grape proteins and helps promote color and color stability while enhancing structure. Mouth feel and roundness will be improved reducing the potential for bitter characteristics. FT Rouge also provides anti-oxidative protection. Sprinkle into the juice pail and mix well.

Super Ferment is a yeast nutrient and energizer. This is a blend of amino acids, vitamins, minerals and growth factors, all ingredients needed for optimal yeast reproduction and metabolism. It will help prevent sluggish or stuck fermentations. This nutrient should be added 1/3 to 1/2 way through the fermentation.

Aromatic Enzyme (included for whites only) is an enzyme powder that contains a high amount of glycosidases and cellulase side activities resulting in a significant release of aromatic precursors. This means that applying Aromatic Enzyme will enhance the extraction and stability of varietal aromatics in your juice. Mix powder in 1/4 cup cool water then mix into your wine after fermentation has just ended.