

# PRESQUE ISLE

WINE CELLARS

## CHILEAN JUICE 2023

6 GAL PAILS, 55 GAL DRUMS, 265 GAL TOTES

### Ordering

Phone 814-725-1314

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Fax 814-725-2092

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

[www.piwine.com](http://www.piwine.com)



Order # \_\_\_\_\_ CUSTOMER # \_\_\_\_\_

NAME: \_\_\_\_\_ PHONE#: \_\_\_\_\_

STREET: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_

EMAIL: \_\_\_\_\_

Distributed by Presque Isle Wine Cellars

9440 W. Main Rd. North East, PA 16428

[www.piwine.com](http://www.piwine.com)

**Order Deadline: Tuesday, April 4th**

**Pail Pickup Dates: April 14<sup>th</sup> 9AM-5PM and April 15th 9AM-2PM**

**Drum and Tote Pickup Dates starting April 13th by appointment**

SKU#	COLOR	VARIETY	QTY	PRICE	5+	QTY	Drum	Total
<a href="#">CJBAR</a>	RED	Barbera		\$64	\$62		\$545	
<a href="#">CJCF</a>	RED	Cabernet Franc		\$64	\$62		\$545	
<a href="#">CJCS</a>	RED	Cabernet Sauvignon		\$64	\$62		\$545	
<a href="#">CJCAR</a>	RED	Carmenere		\$64	\$62		\$545	
<a href="#">CJMAL</a>	RED	Malbec		\$64	\$62		\$545	
<a href="#">CJMER</a>	RED	Merlot		\$64	\$62		\$545	
<a href="#">CJPS</a>	RED	Petit Sirah		\$64	\$62		\$545	
<a href="#">CJPN</a>	RED	Pinot Noir		\$64	\$62		\$545	
<a href="#">CJRAP</a>	PREMIUM RED	Rapel Blend Cab Sauv, Merlot, & Syrah		\$67	\$65		\$555	
<a href="#">CJSANG</a>	RED	Sangiovese		\$64	\$62		\$545	
<a href="#">CJSYR</a>	RED	Syrah		\$64	\$62		\$545	
<a href="#">CJZIN</a>	RED	Zinfandel		\$64	\$62		\$545	
<a href="#">CJCHAR</a>	WHITE	Chardonnay		\$63	\$61		\$535	
<a href="#">CJGEW</a>	WHITE	Gewürztraminer		\$63	\$61		\$535	
<a href="#">CJMOS</a>	WHITE	Moscatel Alejandria		\$63	\$61		\$535	
<a href="#">CJPG</a>	WHITE	Pinot Grigio		\$63	\$61		\$535	
<a href="#">CJRIE</a>	WHITE	Riesling		\$63	\$61		\$535	
<a href="#">CJSB</a>	WHITE	Sauvignon Blanc		\$63	\$61		\$535	
<a href="#">CJVIO</a>	WHITE	Viognier		\$63	\$61		\$535	
<b>CUSTOM FERMENTATION PACKETS: includes yeast, nutrients, aromatic enzyme or tannin (for reds)</b>								
<a href="#">PRED-FP</a>	Cabernet Sauvignon, Zinfandel, Rapel Blend, Sangiovese, Malbec, Syrah, Barbera, Petit Sirah			\$7.25				
<a href="#">RC212-FP</a>	Pinot Noir, Merlot, Carmenere, Cab Franc			\$7.25				
<a href="#">D47-FP</a>	Chardonnay, Sauvignon Blanc, Viognier			\$7.25				
<a href="#">QA23-FP</a>	Gewürz, Moscatel Alejandria, Pinot Grigio, Riesling			\$7.25				
							<b>Totals:</b>	

265-gallon totes of all varieties also available. Pre-Order required. \$2365 Reds/\$2345 Whites. Don't forget your **other supplies**: [Carboys](#), [Oak chips](#), [bottles](#), [corks](#), [capsules](#), [testing supplies](#), etc.



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## Chilean 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. Enhanced aromas of black cherry, berry and cherry cola.

**Cabernet Franc**: Pronounced character, soft but distinct tannins and deep color. Ages well. Often blended with other grapes to produce a complex medium to medium-full bodied wine.

**Cabernet Sauvignon**: Rich, intense classic red 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.

**Carmenere**: Unique signature Chilean variety. A deep colored full-bodied, dry and fruity red wine. Aromas of spice, jam, raspberry and dark chocolate with flavors of tobacco and fig.

**Malbec**: Makes a wonderful dry, spicy wine. Powerful character with blackberry, plum, red pepper, sweet cherry, spice licorice, and deep bittersweet notes, almost like unsweetened chocolate or espresso.

**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**: Famously elegant, sexy and capricious red that can vary from a cherry red to a deeper purple red, with typical flavors of vanilla, raspberry, strawberry and plum. Generates ripe berry, bright fruit and spicy character.

**Rapel Red Premium Blend**: A hefty red wine blend with Cabernet Sauvignon, Merlot, and Syrah from Chile's famous Rapel Region.

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

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

## Chilean White Varieties

**Chardonnay**: One of North America's most popular wines. Notes of apples, pears, lemons, peaches and grapes with aromas of fresh butter, honey and pineapple. The Curico Terroir has a significant influence on this variety's chemistry and flavors.

**Gewürztraminer**: Highly aromatic with a complex nose that includes flowers, lychee fruit, perfume, honey and spice, With color that can vary from being very pale to a rich golden color and notes often described as floral or perfumed. Produces intense, spicy, fruit style whites.

**Moscatel Alejandria**: Has a sweet, floral aroma. Due to its high level of sugar it is commonly used for sweeter style wines; always fruity, with characteristics of grapefruit and musky aromas. Be sure to use yeast nutrients.

**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 yeast nutrients.

**Riesling:** One of the world's most widely planted grapes, Riesling is an aromatic variety displaying flowery, almost perfumed, aromas as well as high acidity. Can be used to make dry, semi-sweet, sweet, and sparkling white wines.

**Sauvignon Blanc:** Light to medium-bodied, crisp and refreshing white wine with notable acidity and a wide range of flavors. Has a nice balance of mineral, citrus and spicy notes.

**Viognier:** A unique full-bodied dry white that is soft and silky, yet crisp. Has aromas of toasted coconut, butterscotch, and marshmallow highlighted by a nice lemon zestiness.

### **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.