

PRESQUE ISLE

WINE CELLARS

CHILEAN JUICE 2024

6 GAL PAILS, 55 GAL DRUMS, 265 GAL TOTES

Ordering

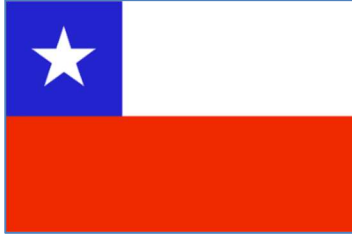
Phone 814-725-1314

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Fax 814-725-2092

Info@piwine.com

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

Order Deadline: Tuesday, April 30th

Pail Pickup Dates: May 10th 9AM-5PM and May 11th 9AM-2PM

Drum and Tote Pickup Dates starting May 9th by appointment

SKU#	COLOR	VARIETY	QTY	PRICE	5+	QTY	Drum	Total
CJBAR	RED	Barbera		\$64	\$62		\$545	
CJCF	RED	Cabernet Franc		\$64	\$62		\$545	
CJCS	RED	Cabernet Sauvignon		\$64	\$62		\$545	
CJCAR	RED	Carmenere		\$64	\$62		\$545	
CJMAL	RED	Malbec		\$64	\$62		\$545	
CJMER	RED	Merlot		\$64	\$62		\$545	
CJPS	RED	Petit Sirah		\$64	\$62		\$545	
CJPN	RED	Pinot Noir		\$64	\$62		\$545	
CJRAP	PREMIUM RED	Rapel Blend Cab Sauv, Merlot, & Syrah		\$67	\$65		\$555	
CJSANG	RED	Sangiovese		\$64	\$62		\$545	
CJSYR	RED	Syrah		\$64	\$62		\$545	
CJZIN	RED	Zinfandel		\$64	\$62		\$545	
CJCHAR	WHITE	Chardonnay		\$63	\$61		\$535	
CJGEW	WHITE	Gewurztraminer		\$63	\$61		\$535	
CJMOS	WHITE	Moscatel Alejandria		\$63	\$61		\$535	
CJPG	WHITE	Pinot Grigio		\$63	\$61		\$535	
CJRIE	WHITE	Riesling		\$63	\$61		\$535	
CJSB	WHITE	Sauvignon Blanc		\$63	\$61		\$535	
CJVIO	WHITE	Viognier		\$63	\$61		\$535	
CUSTOM FERMENTATION PACKETS: includes yeast, nutrients, aromatic enzyme or tannin (for reds)								
EC8-FP	Cabernet Sauvignon, Zinfandel, Rapel Blend, Sangiovese, Malbec, Syrah, Barbera, Petit Sirah			\$7.25				
RC212-FP	Pinot Noir, Merlot, Carmenere, Cab Franc			\$7.25				
D47-FP	Chardonnay, Sauvignon Blanc, Viognier			\$7.25				
QA23-FP	Gewürz, Moscatel Alejandria, Pinot Grigio, Riesling			\$7.25				
							Totals:	

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.