



## 2014 Chilean Varietals Menu

We bring in our Chilean grapes from the Curico Valley in Chile. They are grown on family-owned vineyards which go back generations. Our grapes come from 15+ year old vines.

The Curico Valley is located 120 miles south of Santiago and is the oldest wine region in the country. The valley features a Mediterranean climate combined with alluvial soil with good drainage creating perfect conditions for great red wines. The origin of this wine-producing valley goes back to 1851, when many varieties of grapes were brought to the valley from Europe.

The Curico Valley is heavily influenced by the Andes and Coastal Ranges which create a rain shadow effect that traps the warm arid air in the region. At night, cool air comes into the area from the Andes which dramatically drops the temperature. This helps maintain high levels of acidity to go with the ripe fruit flavors that develop with the long hours of uninterrupted sunshine during the day.

	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
<b>Red Wines</b>	2,050	1,075	565

### **Cabernet Sauvignon**

Robust-flavored wine with great depth. Peppery with a cherry / spice aroma and full tannins. If left in the barrel for additional months, will mellow to a great balance of oak & tannins and a longer finish.

### **Carmenere**

Fruity, lush varietal, similar to Merlot. Chilean winemakers originally blended Carmenere with Merlot or Cabernet Sauvignon, but now are also producing Carmenere as a single varietal wine with great success.

### **Merlot**

Rich berry & plum flavors and saturated color. Soft, smooth texture that is agreeable with a variety of foods - even desserts! Excellent for blending with heavier wine varieties like Cabernet.

### **Malbec / Malbec Rosé**

Deep, ruby color with plum and blackberry flavors. Chilean Malbec is softer and less tannic than Malbec from California and is being appreciated as a straight varietal. When used in blending, Malbec adds intensity to medium-range reds like Merlot to produce darker, fuller-bodied wines.

### **Pinot Noir**

Pinot Noir requires warm days consistently supported by cool evenings. This will be our first year using Chilean Pinot Noir grapes, but we are very excited and expect flavors to be reminiscent of sweet red berries, plums, tomatoes, and cherries with a notable earthy or wood-like flavor.

## **Syrah/Shiraz**

Crisp acidity and moderate tannins make for a supple texture with a lengthy finish. A growing favorite alone or blended with other grapes to add complexity to other wine varieties.

## ***Suggested Red Wine Blends – or develop your own.***

*(please note that all blends may not be available as quarter barrels)*

### **Cabernet Blends**

Blend Cabernet with 20% - 30% Cab Franc, Merlot, Cab Franc, Carmenere or Syrah (or combination) to add depth and complexity to Cabernet.

### **Syrah / Cabernet Blend**

Blend 70% or 80% of Syrah with either Cabernet and / or Cab Franc for wonderfully flavored full-bodied wine.

### **Carmenere Blend**

Blend 70% or 80% of Carmenere with Cabernet, Malbec and / or Cab Franc for wonderfully flavored full-bodied wine.

### **Cinco Blend**

A “Five Friends” blend of 40% Cabernet, 20% Merlot, 20% Carmenere, 15% Cabernet Franc and 5% Malbec.

## **White Wines**

<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
1,850	975	525

### **Chardonnay** – Chilean Juice

Apple, pear and vanilla flavors which are intensified through oak barrel fermentation/maturation. Moderate tannins enhance the expressive and complex taste. Golden color.

### **Sauvignon Blanc** – Chilean Juice

Light to medium-bodied wine, with ripe pear and apple flavors. Always excellent with seafood. Sauvignon Blanc will be fermented and aged as a bulk wine in stainless steel tank (no barrel fee).

### **Pinot Grigio** – Chilean Juice

This varietal can produce soft, gently perfumed wine, with more substance and color than most whites. Fermentation in stainless steel creates a crisp, light and dry style (no barrel fee).

### **Viognier** – Chilean Juice

This lush white is one of the few white grapes that grows well in warmer climates. Its wines are rich and aromatic with pronounced notes of apricot and peach, often coupled with floral notes of orange blossom and honey. It is still fairly new to Chile, but the results to date have proven promising. (no barrel fee).

## Additional Information

All our red wines are made in 53 gallon American Oak barrels. Each barrel yields 20 cases of wine or 240 bottles. Half barrels - 10 cases, 120 bottles. Quarters– 5 cases, 60 bottles

Prices include one set of **Personalized Labels** per half barrel (two setups per full barrel). Additional label setups (different label choice or wording) cost \$20 each.

Many red wines benefit from additional barrel aging. The annual fee to make your own reserve wine is \$150. This **Reserve Fee** covers the costs of additional topping off, racking and maintenance of the wine.

Prices do not include the New Jersey Alcohol Beverage Control (ABC) annual **Winemakers License** fee of \$15 per winemaking season. A license is required from every individual providing payment.

Prices do not include **Barrel Charges**. You may purchase a 2009 American Oak barrel for \$350, which we will maintain (guarantee) for 6 years. Winemakers are not assured of the exact same barrel for subsequent years, only a barrel of the same age (best available).

1 – 2 year old used barrels may be purchased for \$250, which we will maintain (guarantee) for 5 years. Winemakers are not assured of the exact same barrel for subsequent years, only a barrel of the same age (best available).

Barrels may also be rented. The rental cost is \$250 for a new barrel and \$150 for a used barrel. Individuals / groups making half or quarter barrels will be charged the proportionate rental fee. Winemakers renting barrels must bottle their wine prior to the 2014 winemaking season.

Prices also do not include **Bottling Costs**. Bottles, corks and capsules cost \$390 per barrel, \$195 per half barrel, \$100 per quarter barrel and will be billed with the initial grape order.

<b>Pricing Model:</b>	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Cabernet Sauvignon	\$ 2,050.00	\$ 1,075.00	\$ 565.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks & capsules	390.00	195.00	100.00
7% NJ Sales tax	<u>37.80</u>	<u>18.90</u>	<u>9.63</u>
<b>Total</b>	<b>\$ 2,642.80</b>	<b>\$ 1,378.90</b>	<b>\$ 727.13</b>
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 11.01	\$ 11.49	\$ 12.12

# 2014 Chilean Harvest Order Form

Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Cell: \_\_\_\_\_

Full Barrel	Half	Qtr	New \$350	Used \$250	New Rental \$250	Used Rental \$150
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Previously purchased a barrel? Yes No If so, what was the year of the barrel purchased \_\_\_\_\_

Type of Wine: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Grape Cost: \_\_\_\_\_

Barrel Cost: \_\_\_\_\_ (taxable)

Bottling Costs: \_\_\_\_\_ (taxable)

Reserve Fee: \_\_\_\_\_ (taxable)

ABC Fee: \_\_\_\_\_ 15.00

7% Tax \_\_\_\_\_

Total \_\_\_\_\_

¼ barrel – 5 cases of 750ml bottles, corks & caps \$ 100  
 ½ barrel - 10 cases of 750ml bottles, corks & caps \$ 195  
 Full Barrel – 20 cases of 750ml bottles, corks & caps \$ 390

ABC req. a license for each individual making a payment

Cash      Credit Card      Check # \_\_\_\_\_

Deposit paid \_\_\_\_\_ Date \_\_\_\_\_