

# FALL SEASON SIGNATURE WINES

## REDS

- Cabernet Sauvignon** **V** **C**- The "King of Red Wine". Rich in color, intensely flavored, tannic wine with hints of mint, blackberry, and black current with spicy vanilla aromas.
- Merlot** Classic grape of Bordeaux. Has soft tannins, low acid and matures quickly. Drinks well when young. One of our award winners!
- Syrah** Also known as "Shiraz" in Australia, this grape will produce a dark, rich, full-bodied, wine with a chocolate aroma
- Zinfandel** Yields an excellent red wine with dark color, characteristic spicy flavor and strong berry flavors that will stand up to extended oak aging. Pairs just as well with pizza as it does with grilled lamb.
- Pinot Noir** Used in the famous Burgundy wines of France. It is considered to be one of the richest and most velvety wines in the world.
- Petite Syrah** Produces a dark, dry, full-bodied, and tannic red with intense berry flavor. Currently getting a boost in popularity due to some California winemakers.

## WHITES

- Summer Rental** Sauvignon Blanc / Chardonnay / Viognier NEW Grape Beginnings Blend.
- Sauvignon Blanc** Extremely versatile grape, which can be vinified in a number of styles. Produces a wine with a citrus, gooseberry flavor and a herbaceous aroma. Award winning wine.
- Chardonnay**- One of the world's great wine grapes.
- Luna**- Chardonnay / Pinot Grigio Blend
- Pinot Grigio/Pinto Gris**- Italian style white wine. Produces a crisp, light, dry wine. Pairs well with a variety of foods.
- Riesling** - The most noble and expressive of white wine varieties. Riesling is "The Great White" of German wines and can be produced in both dry or Trocken and slightly sweet or Auslese styles.
- Fume Blanc** - Barrel fermented Sauvignon Blanc; Robert Mondavi originated this style. AWARD WINNING
- Bordeaux Blanc** 85% Sauvignon Blanc, 15% Semillon. A charming easy drinking white Bordeaux revealing a wonderful selection of peach and citrus fruits.

## CALIFORNIA RED BLENDS

- GB Marguax** **V** **C**- 80% Cabernet, 20% Merlot
- Tres Ce'Pages** **V**- 60% Cabernet, 30% Merlot, 10% Cabernet Franc. A combination of three world famous grapes. Typical Bordeaux Style Wine
- Opus One Blend** 80% Cabernet Sauvignon, 10% Cab Franc, 5% Merlot, 4% Petit Verdot 1% Malbec. Our take on one of California's greatest wines
- Velvet Red** 50% Merlot, 50% Cabernet. This blend has been continually great, nice and smooth.. like velvet.
- "Sideways"** 42 %Merlot, 57% Cabernet Franc, 1% Cabernet Sauvignon . Our version of Miles' prized possession 1961 Chevel Blanc from the movie
- Cabfandel** 80% Cabernet, 20% Zinfandel
- CMS** 50% Syrah, 25 % Cabernet 25% Merlot. A hint of sweetness, medium plus body with well integrated tannins that linger on the long finish.
- Prisoner** Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah. Grenache flavors of ripe raspberry, pomegranate and wild berry fruit
- CDP** Grenache/Syrah/Merlot/Carignane. Chateaufeuf Du Pape "the Pope's new castle" Great Rhone style wine.
- The Family Recipe** Frank's Barbera Blend. A combination of 70-80% Barbera and 20-30% Petite Syrah
- School House RED** Old Vine Zinfandel, Petite Syrah & Merlot. A FULL bodied wine, with DEEP color, and great tannins. Award winning wine!
- Caba Barbera** A blend of 60% Cabernet, 40 % Barbera
- Super Rhone** 60% Cabernet, 40% Syrah. Big and bold.

## ITALIAN STYLE WINES

- Chianti** The main component of Chianti is the Sangiovese grape which originated in Italy. It is a dry dinner wine that goes with well-seasoned foods. It goes well with pasta, pizza, chicken, red meat and cheese.
- Montipulciano** **V** **C**- Is typically a fruity, dry wine with soft tannins, and as such is often consumed young. It makes a beautifully deep ruby red wine that is clear and brilliant with purplish shades. Over time the wine turns to garnet red during its maturation.
- Nuova Casa Del Papa** 40% Barbera, 20% Alicante, 20% Nebbiolo, and 20% Sangiovese. Italian Red blend
- Barolo** The "big" black-red wine of Italy's Piedmont Region. 80% Nebbiolo and 20% Barbera. The blending of these grapes (which have opposite characteristics) produces a wine, which has fine taste balance but is still bold and powerful.
- Sangiovese** Sangiovese originated in the Tuscany region of Italy where it was known as far back as the 16th century. When young Sangiovese can have fresh fruity flavors and when aged in barrels can take on tarry, oaky flavors. See and the dessert wine called "Dolce Nero".
- Super Tuscan** 40% Sangiovese, 40% Cabernet, 20% Merlot. This wine seems to be "built for food". This wine possesses a good bit of acidity, the kind of acidity that clears the palate and makes you want to take another bite!
- Brunello** **V**- Is a clone of Sangiovese and is one of the best known wines of Italy. It is often compared with Pinot Noir and has smooth tannins and ripe fruit driven character. Its high tannin content and high acidity allows it to pair well with grilled meat and game.
- Amarone** "Amarone" comes from the Italian word amaro ("bitter"), and may have a tartness as well as a sweet edge to the wine that can be explained in the concentrated sugars the grapes pick up during the drying process.
- Vino da Travola** (Italian Table Wine) Frank's grandfathers secret recipe 25% Grenache, 25% Carignane, 25% Alicante, 25% Zinfandel



### Signature Series

Suisun Valley (Two miles from Napa) / Sierra Foot Hills, Lodi



### Vineyard Series

Russia River Valley, Sonoma, Alexander Valley, Italy



### Cellar Series

Alexander Valley, Napa Valley, Chalk Hill

# Grape Beginnings Wine Order

Name \_\_\_\_\_ Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_  
 Email \_\_\_\_\_ Phone# \_\_\_\_\_

TYPE OF WINE	SERIES	# OF BOTTLES	TOTAL
	S V C		
	S V C		
	S V C		
	S V C		

Order	# of Bottles	Signature Series	Vineyard Series	Cellar Series
12 Bottles	12	\$199	N/A	N/A
24 Bottles	24	\$349	N/A	N/A
36 Bottles	36	\$479	N/A	N/A
48 Bottles	48	\$629	N/A	N/A
¼ Barrel	60	\$750	\$840	\$1200
½ Barrel	120	\$1440	\$1620	\$2310
Full Barrel	240	\$2700	\$3000	\$4500

Wine Club

## Everything is included as part of your experience\*

-  Access to some of the finest grapes from premier winemaking regions.
-  5 hands-on winemaking sessions over a 10 month period assisted by our experienced & award winning winemaker
-  Use of winery grade equipment & winemaking techniques.
-  10 months of aging in Varietal specific oak barrels (Stainless Steel tanks for Whites)
-  Bottles, corks, and decorative caps in a variety of colors. Labels are not included \$20 setup, plus \$.50 a label otherwise.

\* \$15 NJ ABC Permit Fee per participant is not included (\$15)

- I agree to be solely responsible for and to indemnify, save & hold harmless Grape Beginnings (GB,) and its' Officers, Employees from any and all claims and liabilities relating directly or indirectly from the usage of equipment, storage of barrels, processing of grapes into wine, and any and all acts & conduct related thereto.
- I agree to be responsible for all third parties, such as guests, children (of which I will supervise) and invitees, caused to be brought upon the premises by me, and to indemnify, save and hold harmless GB, & its' Employees from any and all claims which may arise there from.
- I acknowledge that the art of winemaking involves a certain amount of risks to the outcome and I accept full responsibility for the outcome of the wine. GB will however guarantee the product is free of production defects, and will replace or remake the product if a production defect is found. Sediment, crystals, color, as well as personal taste are not production defects, but occur naturally.
- I understand and agree that wine left on our premises, unused after a period of 12 months will be considered abandoned and become the property of our school.
- GB will make every effort to protect your wine while it is in our care. We cannot however, be responsible for any damage caused by fire, flood, acts of God, etc... You should contact your insurance agency if you desire additional coverage on your investment.
- I Understand that my wine is for my own personal consumption only and cannot be resold. A New Jersey Alcohol and Beverage Commission (ABC) permit is required for each participant.
- I/We, hereby read & accept the disclaimer: This order will not processes if not signed below. I accept these terms on behalf of all student winemakers and helpers on this order. If balance due is not paid at time of Crush, I authorize GB to charge any balance due to my Credit Card on file.

Name \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_