



2014 California Varietal Menu

	Full Barrel	Half Barrel	Qtr Barrel
Red Wines			
Brunello – Sierra Foothills	2,400	1,250	650
This upscale cousin of Sangiovese is grown at higher elevations in California resulting in a smoother and more concentrated wine than standard Sangiovese. The wine possesses black and red fruit flavors with chewy tannins.			
Cabernet Franc (for blending) – Lodi	2,030	1,065	n/a
– Sierra Foothills	2,400	1,250	n/a
Similar in structure and flavor to Cabernet Sauvignon, this grape varietal has fewer tannins, is less acidic, and is generally not quite as full-bodied as Cabernet Sauvignon. This wine has a strong nose reflecting blackberry, strawberry and currant, with a slight tobacco flavor. In Bordeaux, Cabernet Franc is most often blended with Merlot and Cabernet Sauvignon.			
Cabernet Sauvignon – Lodi	2,050	1,075	570
– Sierra Foothills	2,400	1,250	650
– Alexander Valley **	2,900	1,500	n/a
Originally from the Bordeaux region of France, this varietal is the "jewel" in California's crown! The wine is medium to full-bodied and densely-colored, with a distinctive black currant aroma. Flavors are fruity and berry with some pepper. Cabernet's complexity and notable tannins makes it an excellent varietal for blending.			
Dolcetto – Lodi	1,950	1,025	540
Roughly translated, Dolcetto means "little sweet one," but there is nothing little or sweet about this very tannic and fruity varietal. This grape produces a delicious red wine with moderately low acidity that pairs well with pasta and pizza.			
Merlot – Lodi	2,050	1,075	570
– Sierra Foothills	2,400	1,250	n/a
– Alexander Valley **	2,900	1,500	n/a
In French it means "young blackbird," probably because of its dark-blue color. The wine is full-bodied, generally softer, rounded and more supple than Cabernet Sauvignon. Flavors include characteristics of black currant, cherry, and mint. Excellent straight or blended.			

	Full Barrel	Half Barrel	Qtr Barrel
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Montepulciano – Modesto, CA **	2,400	1,250	650
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The Montepulciano grape makes a beautifully deep ruby red wine that is clear and brilliant with purplish shades. It can have a fairly intense nose of strawberry and ripe plum fruit. On the palate it is dry and quite smooth with soft tannins and freshness.

Nero D'Avola – Modesto, CA **	2,400	1,250	650
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("Black of Avola" in Italian) is Sicily's most popular red grape and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavors.

Petite Sirah – Lodi	2,075	1,090	570
- Sierra Foothills	2,400	1,250	n/a

Although the name is similar, this grape is quite different from Syrah. Petite Sirah produces a dry, full-bodied, tannin wine; dark and inky, with spicy, ripe fruit flavors. It is excellent with big, well-seasoned meals, grilled meats and stews, and contributes color & firmness to wine blends.

Pinot Noir – Lodi	2,200	1,150	600
- Carneros, CA **	2,800	1,450	750
- Mendocino, Potter County**	2,800	1,450	750

Pinot Noir is a fickle grape that demands optimum growing conditions, calling for warm days consistently supported by cool evenings. Pinot Noir is a lighter colored and flavored red wine, well-suited to pair with poultry, ham, lamb and pork. Its flavors are reminiscent of sweet red berries, plums, tomatoes, and cherries with a notable earthy or wood-like flavor.

Sangiovese – Lodi	2,000	1,050	n/a
- Amador County	2,400	1,250	n/a

This varietal is the primary grape in wines produced in the Chianti region of Italy. It produces spicy wine with good acid levels, smooth texture and medium body. Blend the light-hearted Sangiovese with other grapes to increase its depth and complexity.

Syrah/Shiraz – Lodi	2,000	1,050	550
- Sierra Foothills	2,400	1,250	n/a

Syrah is a deep-colored red wine, rich in tannins and high in acidity. This varietal is known for its spicy blackberry, plum and peppery flavors and aromas. Syrah pairs well with hearty foods and spicy foods. Make it straight or use it in a blend.

Zinfandel, Old Vine – Lodi	2,125	1,120	590
- Amador County	2,400	1,250	655

From vines at least 50 years old, this varietal results in a wine with great depth, range and intensity of flavors. Old Vine is slightly less fruity and more spicy than wine from younger vines.

Suggested Red Wine Blends (or develop your own)

Please note that different grape varieties often ripen and are harvested at different times. This means that it may be necessary to crush and press varieties separately and then blend them together prior to bottling. Crushing grapes while they are as fresh as possible assures quality. Making varieties individually may also allow the use of different yeasts to add complexity to the finished wine.

	Full Barrel	Half Barrel	Qtr Barrel
Barbera / Petite Sirah – Lodi	2,015	1,060	555
Barbera wines tend to be high acidity, deep ruby color and full body with berrylike flavors and low tannins. Petite Sirah wines tend to be full-bodied, with high tannins; dark and inky, with spicy, ripe fruit flavors. A 50% / 50% blend results in a very easy drinking wine with lots of berrylike flavors, that is enjoyable with a wide range of foods.			

	Full Barrel	Half Barrel	Qtr Barrel
Brunello / Cab Franc	2,400	1,250	650
The addition of 20% Cab Franc (Sierra Foothills) adds complexity to the Brunello while cutting some of the tannins and rounding out the finish.			

Cabernet Blends	Price varies depending on blend and appellation chosen.		
Blend Cabernet with 20% - 30% Cab Franc, Merlot, Syrah, Zinfandel, Petite Sirah, Petite Verdot or Malbec (or combination) to add depth and complexity. Popular blends are:			
80% Cabernet, 20% Merlot	2,050	1,075	565 (Lodi Grapes)
80% Cabernet, 20% Cab Franc	2,050	1,075	565 (Lodi Grapes)
80% Cabernet, 20% Merlot	2,400	1,250	650 (Sierra Foothills)
80% Cabernet, 20% Cab Franc	2,400	1,250	650 (Sierra Foothills)
80% Cabernet, 20% Merlot	2,900	1,500	n/a (Alexander Valley)

Captive Blend (New for 2014)	Full Barrel	Half Barrel	Qtr Barrel
	2,200	1,150	600
Mimicking the Prisoner wine from Napa Valley, the five grapes (Zinfandel, Cabernet, Syrah, Petite Sirah and Grenache from various regions) are fermented and aged separately, then blended together before bottling. The actual % of each grape used will vary from year to year, but the blend will result in a deep ruby / purple, big peppery / spicy blend, with black currant and jammy cherries.			
<i>- Note that the OV Zin is always the first grape to arrive, and Petite Sirah is usually the last grape to arrive. This makes it easier to schedule your crush /press, since we will certainly always have one of the 5 grapes available for any date you choose.</i>			

Merlot Blends	Price varies depending on blend and appellation chosen.		
Blend Merlot with 20% - 30% Cabernet, Cab Franc, Syrah, Zinfandel, Petite Sirah, Petit Verdot or Malbec (or combination) to add depth and complexity. Popular Merlot blends are:			
80% Merlot, 20% Cabernet	2,055	1,080	565 (Lodi)
80% Merlot, 20% Cabernet	2,400	1,250	650 (Sierra Foothills)
80% Merlot, 20% Cabernet	2,900	1,500	n/a (Alexander Valley)
Merlot Trilogy (Merlot, Cabernet & Cab Franc) Price depends on appellation desired			

	Full Barrel	Half Barrel	Qtr Barrel
Meritage (Phelps Blend) – Lodi	1,950	1,025	540
- Sierra Foothills	2,400	1,250	n/a
- Alexander Valley **	2,850	1,475	n/a

Mimicking the famous Insignia wine produced by Joseph Phelps Vineyards in Napa, the five Bordeaux grapes (Cabernet, Merlot, Cabernet Franc, Malbec and Petit Verdot) are fermented and aged separately, then blended together before bottling. The actual % of each grape used will vary from year to year, but the mixture of these grapes have produced some of the greatest wines the world has ever known.

- Note that the grapes used in our Meritage blend arrive at different times throughout the season. This makes it easier to schedule your crush /press, since we will certainly always have one of the 5 grapes available for any date you choose. Excellent choice for large groups!

Super Tuscan Style Price varies depending on blend and appellation chosen.

Blend Sangiovese with Cab, Merlot, or Syrah for wonderfully flavored, full-bodied wine.

60% Sangiovese, 40% Cabernet	2,020	1,060	555 (Lodi)
60% Sangiovese, 20% Cab, 20% Merlot	2,030	1,065	565 (Lodi)

Syrah / Cabernet – Lodi 2,000 1,050 550

80% Syrah blended with 20% Cabernet. The addition of the Cabernet adds tannins to the crisp fruity nature of the Syrah.

Rioja Blend 1,975 1,040 545

Rioja Blend: 70% Tempranillo, 20% Mourvedre, 10% Grenache

This blend produces a wine with a beautiful purple/ruby color and aromas of black raspberry, flowers, and hint of chocolate. Although a lighter-feeling, less acidic wine, the concentrated dark fruit, mineral and floral flavors do not disappoint.

Trilogy – Lodi 2,100 1,100 580

48% Merlot, 36% Cabernet and 16% Cab Franc. This very popular blend is made in the style of the Pomerol and Saint-Emilion regions of France, where the Merlot dominates the blend.

Vino da Tavola – Lodi 1,850 975 515

The blending of 25% each of Grenache, Carignane, Alicante and Old Vine Zinfandel results in an excellent Italian style red table wine.

Zinfandel / Cabernet – Lodi 2,100 1,100 580

80% Old Vine Zinfandel blended with 20% Cabernet. The addition of the Cabernet adds tannins to the intense flavors of the Zinfandel.

Additional Information

All 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

Please note that different grape varieties often ripen and are harvested at different times. This means that it may be necessary to crush and press varieties separately and then blend them together prior to bottling. Crushing grapes while they are as fresh as possible assures quality. Making varieties individually may also allow the use of different yeasts to add complexity to the finished wine.

Varieties / Blends marked with ** indicates that there will be a Limited Quantity, please pick a second choice.

Prices include one set of **Personalized Labels** per half barrel (two setups per full barrel). Additional label setups (different label designs 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 for every individual providing payment.

Prices do not include **Barrel Charges**. You may purchase a 2014 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 2015 winemaking season (September 10, 2015).

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.

Pricing Model:	<u>Full Barrel</u>	<u>Half Barrel</u>	<u>Qtr Barrel</u>
Cabernet - Merlot Blend	\$ 1,965.00	\$1,035.00	545.00
NJ ABC License Fee	15.00	15.00	15.00
Used barrel rental	150.00	75.00	37.50
Bottles, corks, and capsules	390.00	195.00	100.00
7% NJ Sales tax	<u>37.80</u>	<u>18.90</u>	<u>9.63</u>
Total	\$ 2,557.80	\$1,338.90	\$ 707.13
Number of cases	20	10	5
Number of bottles	240	120	60
Cost per bottle	\$ 10.65	\$ 11.15	\$ 11.78

Winemaking Club Pricing

For individuals who do not have a group, or are mostly interested in the winemaking process, we offer The Wine Room Winemaking Club – a new approach to winemaking. As a member of the Winemaking Club, you can attend any combination of the many sessions available on the Winemaking Club calendar, and enjoy all the steps of winemaking (crushing, pressing & bottling) with a fun, enthusiastic group!

On your first visit you will crush the wine grapes using boutique winery sized crusher / de-stemmers. This is a hands-on event, so you will need to wear some old clothes, and as with our regular winemaking sessions, foot stomping is optional!

During your second visit you will press the grapes using authentic wine presses from Italy and transfer the wine to the oak barrels. This is also a hands-on event, so again please wear old clothes. We will also explain the racking process, where sediment is removed from the barrel.

For your final visit you will bottle one of the many varieties of wine made by the Winemaking Club. Bottling includes filling the bottles, inserting the corks, affixing the capsules and labeling.

For the 2014 California harvest, the Winemaking Club is planning to make nine “Club Wines” - a Meritage blend, a Rioja style Tempranillo, Super Tuscan, Captive blend, Syrah, Barbera / Petite Sirah, Chardonnay, Pinot Grigio and Sauvignon Blanc.

The fee to join the Winemaking Club is \$75, which includes the \$15 NJ Winemakers license. Members must be 21 or older, and Winemaking Club sessions are “members only” events meaning that everyone attending must have paid the \$75 membership fee.

As an added benefit, members who wish to preorder a number of cases for themselves may then fill those cases with any combination of the nine “Club Wines” produced by the Winemaking club.

For Winemaking Club members, wine is priced at **\$125 per case**. The following chart shows the average cost per bottle, including the **\$75 membership fee**.

<u>Cases</u>	<u># of bottles</u>	<u>Total Cost</u>	<u>Avg \$ per bottle</u>
1	12	190.00	15.83
2	24	315.00	13.13
3	36	440.00	12.22
4	48	565.00	11.77
5	60	690.00	11.50



2014 California Harvest Order Form

Name: _____

Address: _____

Email: _____

Phone: 1) _____ 2) _____ 3) _____

Full Barrel	Half	Qtr		New	Used	New Rental	Used Rental
				\$350	\$250	\$250	\$150

Do you own 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 _____