

## Red Wines

**SYRAH (\$1,795.00)** The Syrah grape makes a full bodied, tannic wine and can be made straight or used in blends. Syrah blends well with other Bordeaux style grapes such as Merlot and Cabernet Sauvignon. Aroma's have been described as violets, berries, chocolate, espresso, and black pepper.

## Red Blends

**80% CABERNET SAUVIGNON AND 20% MERLOT (\$1,795.00)** This wine marries two of the classic Bordeaux grape varieties. Cabernet Sauvignon offers character, complexity and longevity, while Merlot adds softer tannins and elegance. Patterned after the same classic blend that distinguishes many fine wines from the chateaux of Bordeaux.

**80% CABERNET SAUVIGNON AND 20% CARMENERE (\$1,795.00)** This wine incorporates the Carmenere varietal into its blend. Once thought to be extinct, Carmenere was rediscovered in Chile where it was used as a blending grape in place of Merlot and Cabernet Franc. Carmenere has a distinctive and often intense black-current flavor making it a great partner for Cabernet. Carmenere is gentler and has less tannins than Cabernet leading to a softer wine in this blend.

**80% MERLOT AND 20% CABERNET SAUVIGNON (\$1,795.00)** The addition of Cabernet to Merlot gives this wine a deeper color with additional structure and complexity.

**SANTA CRUZ BLEND (\$1,795.00)- 30% SYRAH/ 25% CABERNET SAUVIGNON/ 25% CARMENERE/ 20% MALBEC** A blend patterned after a delicious bottle of wine discovered in the town of Santa Cruz on our travels through Chile.

**MERITAGE BLEND (\$1,795.00)- $\frac{1}{3}$  CABERNET FRANC/  $\frac{1}{3}$  CABERNET SAUVIGNON/  $\frac{1}{3}$  CARMENERE** A blend of three Chilean grape varieties originating from Bordeaux and combined into a "new world" Meritage. Cabernet Franc contributes spice and tobacco elements on the nose while Cabernet Sauvignon adds structure. Carmenere adds roundness of texture, deep color and fruity flavor.

Prices Include: Your grapes (makes about 240 bottles of wine), use of professional winemaking equipment, technical oversight, 10 month wine storage, materials and additives (corks, capsules, yeast, bottles (750 ml, Green or Clear).

Items Not Included: Wine Barrel which may be purchased for \$325.00 or rented for \$95.00, Labels (.45¢ a piece), New Jersey Division Of ABC fee of \$15.00 (required for all winemakers in your group.)

Payment schedule: 50% due at crushing (first meeting) with the balance due at pressing (second meeting).

Prices are subject to change due to availability and market conditions. Prices are based on grapes obtained from Chile's Curico Valley.

# GINO'S SCHOOL OF WINE

## 2009 Chilean Grape Harvest

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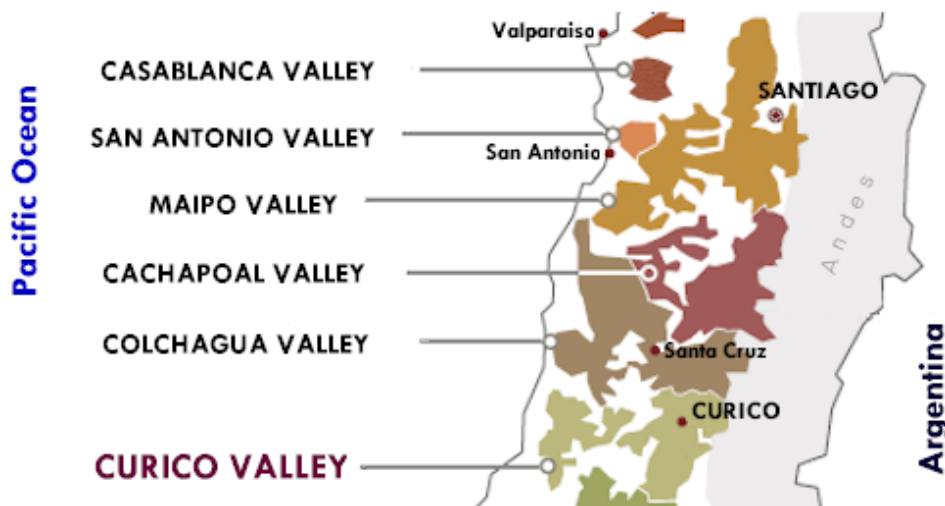
Please Contact Michael Pinto For More Information

## Great Wines Begin In Chile's Curico Valley

Chile's Curico Valley is located 3 hours drive south of Santiago. It is in fact a plateau that lies between the Andes in the east, rising to over 6000 meters and the low coastal range (up to 800 meters) in the west. It has a Mediterranean climate and it's naturally hot temperatures are mitigated by the influence of the cold Humboldt current that runs along the Pacific Coast of the country. It is Chile's largest wine producing region and features soil of alluvial origin and good drainage. This creates perfect conditions for great red wines.

The Curico Valley is largely affected by the Coastal Range, which blocks the maritime influence and creates a continental effect. The result is a pronounced daytime-night time temperature differential that is very beneficial for flavor and aroma development, particularly in red wines.

Curico is also known for aromatic, high quality Sauvignon Blanc. This region is Chile's largest producer of Sauvignon Blanc.



For your consideration we offer the following selections

### White Wines

**CHARDONNAY (\$1,800.00)** Chardonnay's rather subdued primary fruit characteristics lean toward the crisp fruitiness of apples, pears, and lemon, but the variety's full body is capable of supporting a host of complementary characteristics, such as oak, butter, and vanilla. Chardonnay pairs well with roast chicken and other white meats such as turkey.

**PINOT GRIGIO (\$1,900.00)** In general, Pinot Grigio is a light-bodied, high-acid, delicate white with a bright and flowery fragrance. Color can be straw-yellow to very light copper. Pinot Grigio is a perfect aperitif /cocktail wine. Pinot Grigio's crispness primes the palate for food and it pairs well with all seafood, whether raw, lightly sautéed, grilled or lightly sauced with cream or butter.

### White Wines

**SAUVIGNON BLANC (\$1,650.00)** The abundant sun and cold nights of the Curico Valley can produce Sauvignon Blanc with intense, fresh bouquets with elegant tropical and citric characteristics evoking pineapple and lemon. Wines can have a pale green color and intense flavor. Typically a light to medium-bodied, crisp and refreshing white wine with notable acidity. It is ideal as an aperitif or to accompany prawns or seafood.

**VIIGNIER (\$1,675.00)** Viognier produces a wine with a bright color and a rich texture. Tasters often refer to peaches and apricots when describing this wine. The highly aromatic and fruit forward nature of the grape allows Viognier to pair well with spicy foods.

### Red Wines

**CABERNET FRANC (\$1,795.00)** Cabernet Franc is one of the major red grape varieties of the world. It is mostly grown for blending with Cabernet Sauvignon and Merlot in the Bordeaux style, but can also be vinified alone. Cabernet Franc is lighter than Cabernet Sauvignon with slightly less tannins than Cabernet Sauvignon and tends to produce a wine with a smoother mouth feel. Aromas are described as tobacco, raspberry, cassis, and sometimes even violets. The color of Cabernet Franc is usually a bright pale red.

**CABERNET SAUVIGNON (\$1,795.00)** Cabernet Sauvignon is one of the world's most widely recognized red wine grape varieties. Fruity flavors are typically described as black cherry and currant. This varietal grape produces a dry red wine. In addition to having a softening effect on the grape's naturally high tannins, the unique wood flavors of vanilla and spice complement the natural grape flavors of black currant and tobacco. Food Pairings: red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).

**CARMENERE (\$1,795.00)** This grape produces a dense medium body wine, bright red in color, with hints of plum, cherries, berries, spice, smokiness, with a touch of mocha. The tannins are gentler and softer than those in Cabernet Sauvignon. Although mostly used as a blending grape, wineries do bottle a pure varietal Carmenerre. The wine is best drunk young.

**MALBEC (\$1,795.00)** Malbec produces deep colored wines with generous black fruit characteristics, balanced acidity, and smooth tannins. Malbec is typically a medium to full-bodied red wine. Malbec is commonly used in blends with Merlot and Cabernet Sauvignon to create the renowned red French Bordeaux "claret" blend. Definitely a red meat wine that is versatile enough to stand up to Mexican, Cajun, Indian or Italian fare (especially with tomato-based sauces).

**MERLOT (\$1,795.00)** Merlot wines usually have medium body with hints of berry, plum, and currant. Other fruit notes commonly associated with Merlot include cassis, black and red cherries, blackberry, blueberry, boysenberry, mulberry, and plum. When Merlot has spent significant time in oak, the wine may show notes of caramel, chocolate, coconut, coffee bean, mocha, molasses, smoke, vanilla and walnut. Merlot pairs well with grilled meats.