

# MUSTO WINE GRAPE CO. LLC.

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Feb 17 / FREE

## 2017 Southern Hemisphere Harvest



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# Musto Wine Grape Company LLC.

*Bringing you the most up to date harvest information!*



## SOUTHERN HEMISPHERE 2017 HARVEST: CHILE

### Harvest Information:

The growing season for the Curico and Colchagua Valley's was a hot and dry one. Expect wines with great character, intense flavors, complexity, and distinction. We should be receiving grapes around the same time as last year, maybe a little earlier for the whites. Read more by clicking [HERE](#).

### Arrival Information:

We are projected to see the White grapes arrive the end of April and the red grapes in the beginning of May.

We are taking orders NOW. If you are interested in the Chilean wine grapes or juices please contact us at [sales@juicegrape.com](mailto:sales@juicegrape.com) or toll free at 877.812.1137.

### Products Available from Chile:

• **Grapes Varieties:** Carmenere, Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petite Verdot, Pinot Noir, Syrah, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Viognier

• **Juice Varieties:** Carmenere, Cabernet Sauvignon, Cabernet Franc, Cabernet/Merlot Blend, Malbec, Merlot, Petite Verdot, Pinot Noir, Syrah, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Viognier

• **Fresco Juice Varieties:** Cabernet Sauvignon, Carmenere, Merlot, Malbec, Chardonnay, Sauvignon Blanc, Viognier, Chardonnay/Semillon Blend

### YEAST SUGGESTIONS:

o Cabernet: CSM - New Yeast coming to Musto Wine Grape in the Spring!, Keep an eye for a blog post about in on Thursday's Winemaker Think Tank!

o Malbec: D254: Brings out bright fruit flavors and complexity such as berry, plum, and mild spice.

o Carmenere: D254: Brings out bright fruit flavors and complexity such as berry, plum, and mild spice or BDX: Promotes soft tannins, secures color, and ferments at low heat.

o Chardonnay: QA23: Promotes apple and pear notes or VIN13: Heightens pineapple and tropical notes

o Sauvignon Blanc: R2: Promotes fruity and floral notes or 71B: Brings out grapefruit notes and other tropical fruits or QA23: Promotes apple and pear notes or VIN13: Heightens pineapple and tropical notes



**WE ARE TAKING PRE-ORDERS NOW! CALL OR EMAIL US AT 877.812.1137 OR [SALES@JUICEGRAPE.COM](mailto:SALES@JUICEGRAPE.COM)**



## SOUTHERN HEMISPHERE 2017 HARVEST: SOUTH AFRICA

### Harvest Information:

The Breede River Valley is surrounded by the Atlantic and Indian Oceans, and is nestled between the Simonsberg and Drakenstien mountains. Because of this unique topography, cool air from the oceans flows through the valley creating small, cooler micro-climates. Farmers are able to use the Breede River to irrigate their vines, thus creating ideal grape growing conditions in an otherwise un-farmable part of South Africa. The valley is an hour's drive from Cape Town and more temperate than the Stellenbosch Valley – resulting in grapes that express good fruit characteristics without overripe jamminess.

To learn more click [HERE](#).

### Arrival Information:

The Pinotage grapes should be arriving towards the end of March from the Breede River Valley and the Cabernet Sauvignon grapes should arrive at the end of April from Stellenbosch.

For information about the Stellenbosch harvest click [HERE](#). We are expecting more information about crop estimates, clones, yeast pairings, photos, and more. So stay tuned for more updates.!

We are taking orders NOW. If you are interested in the South African wine grapes or juices please contact us at [sales@juicegrape.com](mailto:sales@juicegrape.com) or toll free at 877.812.1137.

### Products Available from South Africa:

• **Grape Varieties:** Pinotage, Cabernet Sauvignon

• **Juice Varieties:** Shiraz, Merlot, Pinotage, Cabernet Sauvignon, Semillon, Chardonnay, Pinot Grigio, Chenin Blanc, Sauvignon Blanc

### YEAST SUGGESTIONS

o Pinotage: *BM4x4*: A very reliable yeast. It helps increase color and palate length or *D80*: Increases mouthfeel and tannin integration

o Cabernet Sauvignon: *D254* : Brings out bright fruit flavors and complexity such as berry, plum, and mild spice.



## DID YOU KNOW?

South Africa is the 9th largest wine producer in the world. They export over 450 million liters of wine a year!

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## SOUTHERN HEMISPHERE 2017 HARVEST: ARGENTINA

### Harvest Information:

Mendoza, Argentina – specifically the Perdriel area in Lujan de Cayo county

The first Cantinian vineyard was planted in 1923. As of 2012, the wine grapes grown in the Cantinian vineyards were certified organic by Argencert (in conjunction with the USDA Organic Certification) and accredited by Global Program IFOAM. The vineyards are situated on elevated terrain with views of the Andes Mountains.

This vineyard's 2009 Malbec received 90 points in the Wine Advocate and a Silver Medal in the San Francisco International Wine Festival

We are looking forward to having their grapes for the first time this year. We know this Malbec will make an incredible wine that can stand the test of time!

### Arrival Information:

The Malbec from Argentina is projected to arrive around the end of March.

We are taking orders NOW. If you are interested in the Argentina wine grapes please contact us at [sales@juicegrape.com](mailto:sales@juicegrape.com) or toll free at 877.812.1137.

### Products Available from Argentina:

- **Grapes:** Malbec

## YEAST SUGGESTIONS

o Malbec D254: Brings out bright fruit flavors and complexity such as berry, plum, and mild spice.

## SPRING BOOTCAMP WINEMAKING CLASSES

Musto Wine Grape Company is pleased to announce the start of our 8 week class for beginner winemakers in the art and science of making wines. This course offers each student the opportunity to experience hands-on winemaking and to produce their own five gallons of wine by the end of the semester.

Classes will be about 3 hours each on Saturday's, starting at 9:00 am in the offices and winemaking showrooms of Musto Winegrape Co, 101 Reserve Road, Hartford, CT, 06114.

Frank Renaldi is the current course instructor at Musto Wine Grape Company, LLC

Spring Bootcamp Class Dates:

South Africa: March 4th- April 22nd

South America: April 29th - June 17th

The cost is \$300/student plus the cost of grapes for the 5 gallon batch.

*Below is a syllabus for this class:*

- Introduction to camp, equipment, supplies, sanitizing
- Measuring and adjusting sugar, PH, acid
- Red wine making – step by step
- Nutrients – goferm, dap, Fermaid O, Fermaid K
- White wine making – step by step
- Yeast – selection, rehydration
- Malo – co-inoculation, sequential, post inoculation, measuring
- Measuring and adjusting SO2, basic wine faults
- Storage vessels – carboys, tanks, barrel
- Oak alternatives – chips, staves, powder, cubes
- Blending using persons square
- Making Port
- Tannins – types, bench testing, additions
- Residual sugar – adjusting, measuring, sorbate, sterile filtering
- Bottles, corks, labels

You are also welcome to contact the office at 877.812.1137 for assistance or email Christina at [cmusto@juicegrape.com](mailto:cmusto@juicegrape.com)