

Barbera

Develop hearty red wines using this well-balanced grape juice. Originally from the Northwest of Italy (Piemontese), the grapes that make up this juice are vigorous and high yielding.

With a sweet and almost floral bouquet, Barbera grapes produce full-bodied, beefy wines. A long finish, balanced tannins, and generous length also characterize this type of wine.

Enhances the flavors of: red meat, lamb, lasagna, and other tomato-based pasta dishes.

Cabernet Sauvignon

A principal wine grape of the Bordeaux region, the grape juice coming out of California has been instrumental in putting US wines on the map!

Blend this juice with others to add complexity, soften a chewier wine, or just to create a stellar red vintage. Cabernet wines are characterized as full-bodied, with powerful tannins, and a noteworthy length. The bouquet tends to maintain an herb, bell pepper, and cedar aroma, while the mouthful distinguishes itself with hints of dark berry, black currant, vanilla, and cedar.

Enhances the flavors of: red meat, lamb, dark chocolate, lasagna, and other tomato-based pasta dishes.

Carignane

Grape juice made of high-yielding crops; this type of grape is one of the most widely planted grapes in the world. Thought to have originated in Northern Spain and now rather common in France, these grapes are “workhorse” grapes that generate a basic, yet enjoyable table wine.

Wines made of this grape juice stand out for their high tannins, deep purple color, and fine undertones. These wines also claim a moderate length, sensible finish, and a fruity and spicy flavor.

Enhances the flavors of: red meat, lamb, dark chocolate, lasagna, and other tomato-based pasta dishes.

Chablis

Originally from Northern Burgundy, France, this juice is made from a variation of the chardonnay grape, and is often used to produce pleasant white table wines.

Characterized as a quaffer (a wine to drink and not to sip), Chablis wines are mild in tannins, fresh in aroma, and finish clean and crisply with similar subtleties as a Chardonnay.

Enhances the flavors of: Fish, lobster, crab, crustaceans, and mushroom dishes.

Chardonnay

Originating from the Burgundy region of France, this grape juice derives from great white grapes and has become the most popular white wine in the US. The “King of White Varietals”, when properly and judiciously oaked, produces a royal wine.

A silky mouthful and a significant lingering length are only a few of Chardonnay charms. This full-bodied wine usually includes the complexity of pears, melons, and green apple, and features a clean and crisp bouquet.

Enhances the flavors of: Lobster, crab, crustaceans, duck, fish, mushroom dishes, chicken, and pasta with cream, herb, or mustard sauces.

Merlot

An earlier aged grape than the Cabernet Sauvignon, Merlot grapes are typically associated with the wines of Bordeaux, France. Currently, this variety is becoming a favorite in America, both to grow and to consume.

Noteworthy for yielding deep yet mildly tannin wines, use this juice to create well rounded, earthy, and assertively fruity wines. A conservative dryness, supple aftertaste, and considerable length also make wines of this caliber, classic.

Enhances the flavors of: duck, pork, red meat, lamb, cheese dishes, lasagna, and other tomato-based pasta dishes.

Muscat

Said to originate from the ancient Egyptians, this variety of grape is also grown throughout Europe and in California.

Associated with its heady, sweet, and floral aroma, Muscato wines tend to be sweet and fruity in nature, and retain a sensible finish. An exceptional benefit of this grape variety is its versatile use in both red and white wines.

Enhances the flavors of: mushroom dishes, cheese or crab fondues, and fish.

Thompson Seedless

Also known as *Sultana*, these pale golden-green grapes originated in Smyrna, Turkey. Now, this grape variety is commonly known as Thompson Seedless here in the States, named for the first Californian to grow them commercially, William Thompson.

Juice from these grapes is used to manufacture neutral-flavored wines and to add depth and balance to other white wines. Moderate in tannins, bouquet, and flavor, Thompson Seedless grape juice is best used in blends and graceful table wines.

Enhances the flavors of: Lobster, crab, crustaceans, mushroom dishes, and grilled chicken.

Zinfandel

Though there are some who believe this grape variety originated in Italy or Croatia, Americans have taken claim to this versatile and ever-evolving wine source. These grapes are notorious for their different planting types including: white, red, rose, fortified, late, and even sparkling.

Characterized by robust tannins, lush flavor, and a peppery well-rounded bouquet, Zinfandel wines are typically full-bodied and finish gracefully. Raspberry, blackberry, plum, and dark cherry flavors blend in this complete juice that is truly cutting edge. Adaptable with a myriad of foods, Zinfandel is a wine with endless bounds of elegance and refinement.

Enhances the flavors of: Spicy dishes, red meat, hamburgers, stroganoff, seafood, lamb, and tomato-based pasta dishes.

Wine Juice Type	Body	Sweetness
	1..2..3..4..5 light....full	0..1..2..3..4..5 Dry Sweet
Barbera	5	2
Cabernet Sauvignon	5	0
Carignane	3	3
Chablis	2	2
Chardonnay	4	0
Merlot	4	1
Muscat	5	4
Thompson Seedless	2	2
Zinfandel	4	1