

STERLING COLLECTION WINE KITS

CELLAR CRAFT  
INTERNATIONAL





#### CELLAR CRAFT WINE LEGEND

##### **Oak**

- 0 – Unoaked
- 1 – American Toasted
- 2 – American Untoasted
- 3 – French
- 4 – Hungarian Shavings
- 5 – Hungarian Oak Cubes
- 6 – Acacia Wood Cubes

##### **Body**

- 1 – Light
- 2 – Light/Medium
- 3 – Medium
- 4 – Full
- 5 – Very Full

##### **Sweetness**

- 0 – Dry
- 1 – Off Dry (230mL flavour reserve)
- 2 – Sweet (470mL flavour reserve)
- 6 – Very Sweet (2.0L flavour reserve)
- 10 – Dessert Wine

## THE HIGHEST STANDARD OF EXCELLENCE IN WINE KITS

*Founded upon over 50 years of winemaking heritage and developed by professional winemakers.*

*International grapes, chosen from vineyards in over 16 regions of 8 countries on 4 continents.*

*Produced in state-of-the-art facilities with temperature controlled cellars; a flash pasteurizing process to preserve vineyard fresh character and a fully equipped quality assurance laboratory. Guaranteed highest quality and consistent results - every batch.*

## STERLING COLLECTION

*For an extra investment, you can upgrade from a 4 week kit to wines that you will proudly serve for special meals and to special guests. The 12 litre kits produce wines with more pronounced character, more body, and more flavour. The reds even contain a unique, varietal-specific Virgin Crushed Grape Pack for true fermented on the skins flavour and aromas. Usually bottled in as little as 5 – 6 weeks. The whites can be enjoyed with only 2-4 weeks of cellaring while the reds will require a few months to show their charm. Your guests will appreciate your choice and admire your taste in wines.*

*Available in unique "Global Cuvée" blends and "Regional Classics" styles.*

## GLOBAL CUVÉE RED WINE KITS

### **International Tempranillo** (with crushed grape pack)

**Oak 1 / Body 3 / Sweetness 0**

We harvested Tempranillo grapes in La Mancha, Spain to capture the essence of the region's most famous red wine style. California Tempranillo concentrate has been added for more varietal flavour and extra body. After fermentation on the virgin crushed Spanish Tempranillo grapes, the medium-bodied wine shows lively blackberry and plum flavours with hints of vanilla, cocoa, and tobacco. Picks up spice and herbs on the finish. Age 6 months or more to enjoy the full, balanced complexity. Lively and bright enough for light dishes. Enough tannin and grip for cured, roasted, or grilled meat and fowl courses.

### **International GSM** (with crushed grape pack)

**Oak 3 / Body 5 / Sweetness 0**

(Grenache, Syrah, Mourvèdre)

We picked a classic mix of Grenache, Syrah, and Mourvèdre grapes in Gard, France, on the west side of the Rhône river, for the foundation of this example of Southern Rhône-style wine. The French juices were augmented with Syrah concentrate from California to add body and depth of flavour. Fermentation on the French virgin crushed grapes produces a dark, toasty, and racy wine typical of the Rhône. Bright fruit and violet aromas define the nose. Blackberry, black cherry, fig, cocoa, and licorice flavours intermingle on the palate. The finish lingers with more fruit, herbs, and a suggestion of spice. The wine shows best with 6 to 12 months of age. Pairs well with chicken, pork, and roasted vegetable dishes. With age, stands up well to grilled or roasted beef.

## Global Cuvée Amarone style

(with crushed grape pack including sun-dried red wine grapes)

*Oak 2 / Body 5 / Sweetness 0*

Uses an Italian Valpolicella blend made with Corvina, Rondinella, and Molinara grapes. Fermented on a 1.5 litre virgin crushed grape pack made from equal portions of California CABERNET and BARBERA grapes and sun-dried red wine grapes. A robust wine with an earthy aroma backed by notes of spice and vanilla. When young, concentrated flavours of black cherry and figs compete with un-mellowed oak, firm tannins, and an alcohol level above 14%. Six months in the bottle will bring harmony to the flavours and softer tannins for a rich, well-rounded mouth feel and lingering finish. Another year or two of aging will create a truly special wine. This wine can be enjoyed sipped like port or can take on your most robust foods like game, sticky ribs, rich pasta, or blue cheese.

## Global Cuvée Barbera

*Oak 2 / Body 3 / Sweetness 0*

10.5 litres of must using California and Italian Barbera is fermented on a 1.5 litre virgin California Barbera crushed grape pack to deliver a medium-bodied wine with unique complexity and character. Deep crimson colour. Fruity aromatics dominated by raspberry and blackberry, with lightly spicy notes and a suggestion of vanilla. Well-rounded mouth-feel. Flavours of black fruit and a nice finish. Six months ageing is recommended to refine the balance between fruit, spice, tannins, and oak. Will continue to develop for more than a year. This wine should match well with a wide variety of hearty foods -- Italian pasta with tomatoes, eggplant, chicken, or red meats. Anything barbecued.

## International Malbec (with crushed grape pack)

*Oak 3 / Body 4 / Sweetness 0*

*(out of stock – earliest availability June 2011)*

The 10.5 liter must-pack uses Argentinean Malbec juice and is fermented on virgin Argentinean Malbec crushed grapes. The finished wine shows deep, purple-hued colour, is medium-bodied with complexity and character that exemplifies Argentina's signature grape. Plum and raspberry flavours and aromas introduce the wine with chocolate notes following. The finish encores the fruit and introduces mineral tones against bright acidity. Age at least 6 months for mature flavour and balance. In Argentina, this wine is the national favourite for barbeque beef and spicy sauces.

## CALIFORNIA RESERVE RED WINE KITS

### *New...* California Reserve Malbec Shiraz

(with crushed grape pack)

*Oak 3 / Body 4-5 / Sweetness 0*

Our newest 12L 5-week kit is a take on a wildly popular blend of Malbec and Shiraz first introduced from Argentina 2 or 3 years ago and that is already the number one brand in Canada, the US, and Australia. The finished medium-bodied wine is bright red with purple hues and is inflected with juicy red and black fruit notes, subtle spice (black pepper), and an inviting vanilla accent. The flavours are in fine balance with the natural fruit acids and soft tannins, making a very pleasant and quaffable red. The wine shows well after 2-3 months and will continue to develop for at least 12 months in the bottle. We do however expect that most batches will be thoroughly enjoyed within 6 months, and we won't scold you if you follow that pattern. It matches well with a wide variety of foods. Always at home with beef, pork, and chicken from the BBQ; pastas, and pizza.

## California Reserve Cabernet (with crushed grape pack)

*Oak 3 / Body 5 / Sweetness 0*

This California Cabernet, fermented on a 1.5 litre virgin crushed California CABERNET SAUVIGNON grape pack, delivers a characteristically firm-tannin wine with loads of black fruit character made more interesting by the vanilla notes from the oak. The aromatics suggest blackberry and black currant. Flavour is centered around red and black currants which remain evident through the nice finish. Six months of ageing should reveal a harmonized wine with somewhat softened tannins, but the wine will improve for a year or two. This is a wine to serve with beef and lamb.

## California Reserve Merlot (with crushed grape pack)

*Oak 1 / Body 4 / Sweetness 0*

California Merlot with 1.5 litres virgin crushed California MERLOT grape pack. The wine releases aromas of raspberry and cherry and a subtle toasted note, followed by flavours of raspberry and strawberry. Gentle tannins and well-integrated oak contribute structure to the fruit-driven profile without being too aggressive. Should show its true character in about 6 months, but will continue to develop for at least a year. This soft red pairs with red meats and will work well with roast chicken.

## California Reserve Syrah (with crushed grape pack)

*Oak 3 / Body 5 / Sweetness 0*

California Syrah fermented on a 1.5 litre virgin crushed California SYRAH grape pack produces a complex wine which reveals notes of red currant, black pepper, vanilla, and toast -- all wrapped together in a slightly earthy manner. Gentle tannins guide the wine through a nice finish. Age at least 6 months to enjoy the integrated flavour. Will continue to develop for at least a year or two and probably longer. A great wine for hearty barbecued meats.

## California Reserve Pinot Noir (with crushed grape pack)

*Oak 3 / Body 3 / Sweetness 0*

We use 10.5 litres of California Pinot Noir must (and an accent of Pinotage) fermented on a 1.5 litre virgin California Pinot Noir crushed grape pack for this bright and fruity wine. Expect to enjoy lively black cherry and cranberry aromas and flavours against subtle spice and almond in the background. A few months of ageing will subdue the oak and tannins to let the fruit shine and define the medium-length finish. May be cellared for a year or more. The soft, light to medium-bodied wine may be lightly chilled and enjoyed as an aperitif, or serve with chicken, pork, or simple beef dishes (not recommended for your best steaks or rich, braised foods). Pairs well with salmon.

## California Reserve Old Vine Zinfandel

*Oak 2 / Body 4 / Sweetness 0*

(with crushed grape pack)

A medium-bodied Zinfandel, with juice and concentrate from Lodi, that shows complex dark fruit and spice notes. Attractive tannins and added depth are contributed by fermentation with the virgin crushed grapes and untoasted American oak. An attractive wine that is a sound choice for social situations and with most red meats and pasta dishes. Widely chosen as the house favourite for barbecues. Inviting after a few weeks, but shows more depth and balance after about 6 months and will continue to develop for a couple of years. Serve at cellar temperature.

## CALIFORNIA RESERVE BLUSH WINE KIT

### California Reserve White Shiraz (with flavour reserve)

**Oak 0 / Body 3 / Sweetness 1**

12 litres of must from California Shiraz which received minimum skin contact is the heart of this wine. An all natural, 230 ml Flavour Reserve (featuring Viognier) is added after fermentation to add body, elevate the aromatics and create a just off-dry finish. The light salmon colour comes from the brief skin contact. The nose has complex layers of honeysuckle, strawberry, apricot, and tropical fruit. On the palate, the wine is smooth and round with notable strawberry flavour and a suggestion of tropical fruit. Don't confuse this as just another take on White Zinfandel! The wine shows well after a couple months of ageing and is usually consumed within a year. Serve lightly chilled as an aperitif or with light foods. Try it with chicken, salads, desserts, and Asian dishes.

## CALIFORNIA RESERVE WHITE WINE KITS

### California Reserve Chardonnay

**Oak 3 / Body 4 / Sweetness 0**

The 12 litre must pack contains California Chardonnay concentrate blended with flavourful Santa Barbara Chardonnay juice. We have included 30 grams of toasted French oak with the kit; however, we suggest this as an optional additive. The "Naked" style focuses attention on the complex fruit character making the wine more refreshing and versatile. Grapefruit, green apple, and pear aromatics dominate the nose. The medium body is clean and crisp with flavours of green apple and citrus which continue through the wonderful finish. The wine comes together in a couple of months and should be enjoyed within a year or so. Serve lightly chilled on its own or with seafood, chicken, pork, or vegetable dishes. Best with foods that are not too heavily sauced.

### California Reserve Pinot Grigio

**Oak 0 / Body 4 / Sweetness 0**

We have added just enough Yakima Pinot Gris to our California Pinot Grigio to elevate the aromatics and finish of the wine to a level above the norm. The nose has a pronounced, refreshing citrus character with a back note of juicy peach. The mouth-feel is crisp with citrus qualities and the overall sensation delightfully lingers through a good finish. Begins to show harmony and balance after a few months and is usually consumed within a year. Serve lightly chilled as an aperitif or with light chicken, fish, or pork dishes. Works well with most Asian foods.

### California Reserve Riesling

**Oak 0 / Body 3 / Sweetness 0**

California Johannisberg Riesling is lighter and less exuberant than cooler climate Rieslings, but still reflects the bright citrus and ripe fruit character that makes Riesling one of the more versatile white wines. Finished with a Flavour Reserve to balance the wine's natural acidity and highlight the fruity notes of the wine. An off-dry sensory impression. Serve as an aperitif or as an accompaniment to most foods. Works especially well with Asian dishes, fish, pork, and chicken. Let the wine rest at least 2-4 weeks after bottling. Then serve lightly chilled. Usually enjoyed within 12 months.

### California Reserve Sauvignon Blanc

**Oak 3 / Body 3 / Sweetness 0**

Juice and concentrate from Lake County produces a fresh, crisp, medium-bodied wine with restrained aromas of gooseberry and lime followed by refreshing light flavours of fruit and a bracing core. We suggest using the French oak as an optional additive. An excellent wine for social sipping, with appetizers, chicken, and fish. A classic pairing with soft goat cheese. Chill and enjoy a couple of months after bottling.

*Information in this brochure is based upon blends at the time of printing. The Wine Maker may modify for quality refinement from vintage to vintage.*

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## Cellar Craft Sterling Collection

### *More Flavour, Character, and Variety*

- 12 litres total volume
- Makes 23 litres
- Regionally identified juices and concentrates\*
- Exclusive virgin crushed grape packs with all reds
- White wines in the most popular varieties
- The market's first Blush Shiraz with natural Flavour Reserve
- 16 varieties:  
6 California reds, 4 California whites, 1 California Blush, and 5 International Reds
- Pronounced, natural varietal character with no non-grape flavours, enhancers, or botanicals used in processing

### *Bottle-Ready in Just 5-6 Weeks*

- Enjoy after just a few weeks ageing or cellar longer for superior balance and depth
- Light enough for sipping on their own – hearty enough to compliment your favourite meals
- All in all, an exciting way to elevate the quality of your wines without the big hit on your budget!

\* May contain lesser quantities of raw materials from other regions to attain ideal balance of acid, sugar, colour, or flavour to ensure the best possible wine experience.



*For more information, please contact:*

