

# Premium Quality Grapes

Fall 2008 Harvest

Tom Powers ~ 925-366-VINE (8463)

Order Online at: [tompowers@alhambravalley.com](mailto:tompowers@alhambravalley.com)

Grape Types	Amount Available	UPDATE 06-21-08	Price/lb 250 lbs or less	Price/lb 250-500 lbs	Price/lb 1200 lbs	Price/ton 1 ton or more
Cabernet Sauv.	5 tons	2.25 tons	\$1.50	\$1.35	\$1.00	\$1875
Chardonnay	2 tons	700 lbs	\$1.35	\$ 1.10	\$ .95	\$1700
Merlot	3 tons	1000 lbs	\$1.40	\$1.30	\$1.20	\$1850
Petite Syrah	6 tons	750 lbs	\$1.75	\$1.60	\$1.45	\$2350
Syrah	5 tons	1 ton	\$1.75	\$1.60	\$1.45	\$2350
Viognier	5 tons	2 tons	\$1.40	\$1.30	\$1.20	\$1850
Zinfandel	2 tons	1 tons	\$1.35	\$1.20	\$1.10	\$1820
Pinot Gris	4 tons	3 tons	\$1.40	\$1.30	\$1.20	\$1850
Cabernet Franc		400 lbs	\$1.50	\$1.35		
Nebbiolo		400 lbs	\$1.50	\$1.35		
Muscat Blanc		400 lbs				
Semillon		400 lbs				

## Conditions Of Sale

1. We pick.
2. Delivery at vineyard in Contra Costa
3. Bring your haul away container
4. 50% deposit on order, balance at pick up

## Notes:

1. We can crush at 6140 Alhambra Valley Rd. for a small fee
2. Brix level will be 23 to 26 depending on variety.
3. Order online at [tompowers@alhambravalley.com](mailto:tompowers@alhambravalley.com) or call 925-366-8463
4. Will, in some cases, consider trading grapes for bottled wine.

## Specifications for Trade

1. All grapes are cared for and professionally maintained Alhambra Valley vintners according to the highest quality standards available in the wine industry.
2. Alhambra Valley will test for vital elements for picking and advice the winemaker at least 3 days in advance when to bring their containers to the vineyard.
3. Picking is performed by the Alhambra Valley staff. The cost of picking will be negotiated between the grower and the winemaker.
4. The practice in the trade is normally 50% of the bottled unlabeled wine will pass to the grower as and for their compensation, unless other terms are agreed upon between the grower and the winemaker.
5. The winemaker is welcome to visit the site to discuss their particular growing conditions with Alhambra Valley staff.