

~ A Note From The Winemaker ~

The Change from Cork To Stelvin Screwcap

The change from cork to Stelvin Screwcap - I changed the closure on some of your favorite Ferrante Wines: Jester's Blush, Pink Catawba, White Catawba, Rosso, American Riesling, Vidal Blanc, Bianco, Rosato, Holiday Blush and Celebration Spice. This change to the Stelvin Screwcap was done for quality and improved storage reasons.

This new innovative closure has an oxygen barrier that eliminates oxidation and TCA (Cork taint from the cork sanitization process). TCA can change the fresh fruity wines we produce into musty, off-odor wines. This new closure will increase the shelf life and ensure optimal fresh aromas and flavors during the aging process. This closure also provides for easy resealing, if the bottle is stored in your refrigerator for another serving.

With this latest innovation, there is a significant cost in the state-of-the-art equipment that is used to seal our wine bottles. In this current situation, the investment for the best possible seal outweighed the initial cost to implement the new screwcaps. The machine was an investment of \$100,000 that was felt necessary to ensure the highest quality closure.

Most of all, the wine is the same high quality we work hard to offer you. I hope you find this change acceptable. Your comments are always welcomed and appreciated.

Thank You,

Nick Ferrante
3rd Generation Winemaker
Ferrante Winery & Ristorante