



Introduction to Wine

Uncork your inhibitions about wine and let's begin a tour of the basics. As we venture along, smelling a cork here, tasting a vintage there, you just might discover some heady parallels between TopKote® and this delightful elixir we call wine.

Think of it. Soon you'll peruse wine lists with confidence, recommend something "fruity and full" to your dinner date and let the waiter know if your drink has a "rather flabby taste." Should your dining companion be a client, recommend TopKote for smoother printing surfaces, higher print gloss and a bright, blue-white shade, and you'll forever be known as the connoisseur of printed pieces.

We start by helping you identify the wine flavors and textures you like, from aromatic, big, bold and buttery to steely, spicy or supple. Of course, TopKote's textures fall under the "nothing short of brilliant" category, so your paper learning curve won't be steep by any stretch of the imagination. In fact, TopKote makes communications shine as brightly as a good glass of Chardonnay complements most any dish.





The Harvest

When it comes to wine, go to your atlas. While you won't find a vintage coming from Iceland or Barbados any time soon, you'll have plenty of options from areas such as Europe, New Zealand, Australia, Chile and the United States.

The common thread is a fluctuating climate. And it's the biggest factor in determining the style, taste and flavor of wine. Because acidity increases during cooler temperatures, even overnight, wines produced in cold climates generally have higher acidity and lower alcohol levels. Of course, the opposite is true for wines created in hot climates. But some lucky regions have the best of both worlds. Significant differences between day and night temperatures allow areas like the Columbia Valley in Washington State to produce wines with ripe, fruity flavors and fresh, lively acidity.

The trick here is to determine when all the factors will be just right so the harvest can begin. Should they be picked too soon, the grape will be too tart and create a wine that's harsh. If it's too late, the wine will be overripe and very alcoholic.

Hailing from Japan, TopKote offers a super smooth printing surface that makes this double-blade coated paper one of the most sought-after varieties available. With higher grade pigments and felt on both sides of cover stocks, it's consistent, crisp and always bright-eyed. Some experts call it virtually flawless. And why not? The results are better ink gloss holdout, first-rate dot fidelity and laser sharp images. So ensure your glass is half full with this ever-popular line.



WINE IS A LIVING LIQUID CONTAINING NO PRESERVATIVES. ITS LIFE CYCLE COMPRISES YOUTH, MATURITY, OLD AGE, AND DEATH. WHEN NOT TREATED WITH REASONABLE RESPECT IT WILL SICKEN AND DIE.

-JULIA CHILD

A quick lesson in grapes: while a red grape can produce either a Chardonnay (white) or a Shiraz (red), only a red variety can create a Merlot (red).

Okay, so you have your grapes, white or red. The fermentation process begins as soon as the skin is broken and the juice comes in contact with yeast in the air. And voila! You're making wine — technically. Professionals who dedicate their lives to this fine art will tell you there are 500 compounds involved in the process, with temperature-controlled environments and countless other factors to consider.

TopKote also relies on special processes to produce such a scrumptious gem. Thanks to the smoother base and double-blade coating, a dependably level surface for even ink lay-down and higher print gloss is created. So don't be too surprised if your client lifts a glass in your honor.