

Trump Winery

2018 BLANC DE NOIR

Charlottesville
trumpwinery.com

Composition: 96% Pinot Noir, 4% Pinot Meunier

Retail Price: \$64.99

Case Production: 1,337

Alcohol: 12.5%

Residual Sugar: 0.7

pH: 3.17

Total Acidity: 8.6 g/L

Fermentation: The Blanc de Noir is crafted from 96% Pinot Noir and 4% Pinot Meunier, showcasing the finesse of these red grapes in sparkling form. Made using the traditional Méthode Champenoise, the fruit was hand-harvested at night and gently pressed to produce a pure white base wine. Fermented in 82% stainless steel and 18% neutral French oak, it then aged on lees in bottle for five years to develop complexity. At disgorging, a reserve dosage was added to balance acidity and enhance mouthfeel.

Tasting Notes: This elegant pale yellow sparkling wine features a finely beaded mousse and vibrant, racy acidity. Aromas of fresh apple, pear, and candied lemon peel lead on the nose, balanced by layers of nutty, complex brioche and dough. Finished with a reserve dosage for a classic Brut style, this wine is beautifully balanced, refreshing, and ready to enjoy now.

Pair with mushroom dishes, seafood and smoked salmon.



Grape Supply: Pinot Noir and Pinot Meunier grapes for the Blanc de Noir were estate grown at Trump Winery with an elevation of 850ft on clay silt loam. With a high density of vines per acre and hillside location the grapes ripened slowly to preserve acidity and were picked on August 7th at 18 brix.

Winemaker: Jonathan Wheeler oversees Trump Winery's sparkling, white, and red wine programs, earning 90+ point scores and numerous awards. He has 19 vintages of experience in Virginia winemaking as well as previous winemaking in Sonoma and Monterey California, Marlborough New Zealand, and the Finger Lakes of New York. He holds a B.A. in Chemistry from SUNY Oswego.

NOTES



The Winery at La Grange

2024 PETIT MANSENG

Haymarket

wineryatlagrange.com

Composition: 100% Petit Manseng

Retail Price: \$40

Case Production: 189

Alcohol: 13.9%

Residual Sugar: 0.8

pH: 3.2

Fermentation: The grapes are hand picked early in the morning and chilled for 24 hours at 36°F. The grapes are whole cluster pressed and cold settled for 48 hours in tank. The juice is then moved to barrels and inoculated the same day. 100% French oak barrel fermentation.

Tasting Notes: Notes of tropical fruit tart, shortbread pastry, vanilla cream, lychee, kiwi, tangerine, candied pineapple, and orange blossom.

This wine pairs well with spicy Asian cuisine, Wensleydale cheeses, Hawaiian pizza, pork barbeque, as well as creamy sauces. Ideal pairings also include seafood including lobster, scallops, grilled fish as well as foie gras, and fruit-based desserts.

Grape Supply: Petit Manseng from Catherine's Vineyard in Haymarket, VA (Prince William County) is grown at an elevation of 550 feet. Established in 2011, the vineyard spans 1.25 acres, with occasional supplementation from Round Hill, VA, to produce a 100% Petit Manseng. The 2024 harvest took place on September 3rd, with a Brix of 24.2 and a pH of 3.12.



Winemaker: Seth Chambers has been making wine in Virginia for 20 years. He received his bachelors in Organic Chemistry from Penn State University in 2006. He earned his Enology Certification from Washington State University in 2011. Seth has been making wine at La Grange since 2016, and planted his own vineyard in the Shenandoah Valley in 2024.

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7 Lady Vineyards

2023 MERITAGE

Manakin Sabot
7ladyvineyards.com

Composition: 44% Merlot, 37%
Petit Verdot, 19% Cab Franc

Retail Price: \$65

Case Production: 931

Alcohol: 13.9%

Residual Sugar: 0.63 g/L

pH: 3.73

Total Acidity: 4.2 g/L

Fermentation: Ambient fermentation with a pied de cuve starter. Fermented in bins, stainless steel, and fiberglass open-top fermenters, punched down daily. Drained, pressed, and racked to barrel. Full malolactic fermentation occurred in-barrel. Aged for 20 months in a mix of French, American, and Hungarian oak barrels for complexity.

Tasting Notes: This "Right Bank" style Bordeaux blend is such a flirt! The regal violet hue has an aromatic bouquet of crushed raspberry, dried sage, and wild violets. On the palate, the plush Merlot creates a luxurious, velvety mouthfeel layered with black cherry and sandalwood. Cabernet Franc adds the elegant lift, while Petit Verdot provides a sophisticated structural depth. The experience concludes with a touch of slate-like minerality and a polished, cocoa-dusted finish that is both powerful and remarkably graceful. Pairs well with pan-seared duck breast topped with a dark cherry reduction, a wild mushroom risotto infused with fresh thyme, aged Manchego or a peppercorn-crusted beef tenderloin, creating a sophisticated balance of fruit, earth, and spice.



Grape Supply: Sourced from 11 growers, the core of the 2023 Meritage comes from four standout sites: Belle Fox in Monticello (800' elevation, Hayesville silt loam) and Noer Vineyards in the Shenandoah Valley (1,400', limestone-based loam), both contributing Merlot picked on September 8th; Rosemont at Paeonian Springs in Northern Virginia (900') providing Petit Verdot harvested September 17th; and Baer Ridge in the Shenandoah Valley (1,200', limestone-based loam) contributing Cabernet Franc picked September 19th. Together, these elevated sites and diverse soils shaped a balanced, structured blend reflective of the 2023 vintage.

Winemaker: Zach Clancy originally hails from the Pacific Northwest in Portland, Oregon. Zach has worked in wine across the world from California to New Zealand. After some years in the Rockies in Colorado and Montana, he returned to California to make wine full-time and has carried his craft on to wineries large and small in Georgia and now Virginia. When he's not making top notch wine with 7 Lady Vineyards, Zach indulges his outdoor side with hiking and trail running, and his creative side through painting, gastronomy, and travel.

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Granite Heights Winery

2024 HUMILITY

Warrenton
gh.wine

Composition: 100% Lagrein

Retail Price: \$52

Case Production: 76

Alcohol: 12.7%

pH: 3.49

Total Acidity: 6 g/L

Fermentation: Crushed grapes underwent cold soaking for one week, followed by fermentation in macrobins. Punch down method used, then pressed and pumped into French oak barrels.

Tasting Notes: Lagrein is a distinctive, deep-hued red wine from Italy's Alto Adige region, known for its bold structure and aromatic profile. It features intense notes of black cherry, blackberry, plum, and violet, often complemented by earthy, smoky, and chocolatey undertones. It offers firm, slightly astringent tannins and high acidity. It is known as a "brother" to Syrah and a "cousin" to Pinot Noir, combining power with refined, high-acid structure.

The wine's high tannin and acidity make it excellent for hearty, fatty foods, including roasted meat, and aged, savory cheeses.



Grape Supply: The 2024 Humility is crafted from estate-grown fruit at Granite Heights Vineyard, where the vines sit at approximately 450 feet in elevation. Planted in Myersville/Fletchersville loam soils, the site provides excellent drainage and balanced vine growth. The grapes were harvested on September 16th and produced and bottled on the estate.

Winemaker: Luke Kilyk holds a B.A. in Chemistry from Lehigh University and a law degree from The Catholic University of America. A patent attorney by profession, husband, and self-taught winemaker, he is also a hands-on vineyard assistant dedicated to crafting small-batch, high-quality wines. His wines have earned multiple gold medals in the Governor's Cup Wine Competition and other prestigious contests, with two selections featured in the Governor's Case.

NOTES



Michael Shaps Wineworks

2023 CABERNET FRANC

Charlottesville

virginiawineworks.com

Composition: 100% Cabernet Franc

Retail Price: \$40

Case Production: 595

Alcohol: 13.7%

pH: 3.77

Total Acidity: 6.3 g/L

Fermentation: No commercial yeast strains are used, as we prefer to create a starter from its own juice during the cold maceration process. We conduct pump-overs twice daily throughout fermentation; after it is complete, we continue to extend the maceration for several weeks with daily pump-overs.

Tasting Notes: Riper fruit, dark cherry notes, eucalyptus, and a richness from oak greet the nose and palate. A medium body makes this a very versatile pairing wine. Enjoyable now but can age for another 5 years.

This wine pairs well with a wide variety of cuisine, making it a versatile pairing wine. Suggestions include grilled vegetables, roasted lamb, pan seared duck, and many different cheeses.



Grape Supply: 66% of the Cabernet Franc came from the Monticello AVA vineyard at Honah Lee, at an elevation of 1000 feet. The fruit came from Block 10, which uses a modified ballerina trellis system and was harvested on September 15, 2023. The remaining Cabernet Franc came from Shenandoah Vineyards Block 3, which uses Vertical Shoot Positioned trellis system. The fruit was harvested on September 16, 2023.

Winemaker: In 1990, Michael Shaps enrolled in the Lycée Viticole de Beaune in Burgundy to study oenology and viticulture. With the 2000 vintage, he produced his first wines under his own label. Michael opened Virginia Wineworks in 2007, the home of the Michael Shaps brand and Virginia's first contract winemaking operation. The American Wine Society (AWS) named Michael the recipient of its 2025 Award of Merit, the organization's highest merit. This award recognizes individuals who have made outstanding contributions to the wine industry.

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CrossKeys Vineyards

2024 CABERNET FRANC

Mt Crawford

crosskeysvineyards.com

Composition: 100% Cabernet Franc

Retail Price: \$38

Case Production: 273

Alcohol: 14%

pH: 3.8

Total Acidity: 5.5 g/L

Fermentation: Destemmed whole berries fermented in stainless steel and macerated on the skins for three weeks.

Tasting Notes: The Crosskeys 2024 Cabernet Franc hits a great balance point of power and detail. The nose is perfumed with violets, ripe cherries and plums with traces of olives. The palate is complete, balanced and long. Bright red fruit flows with the fine, robust tannins into a finish laced with cedar and subtle hints of earthiness.

This wine pairs well with rich and flavorful meat dishes such as lamb roast, stews and Indian curry.

Grape Supply: The fruit is from the Crosskeys Estate Vineyard that sits at 1,100' on Sequoia silt loam soil formed from limestone and calcareous shale. The Cabernet Franc was planted in 2014 with 9'X4' spacing and is oriented North/South. In 2024, the fruit matured beautifully and was able to achieve peak ripeness before a spell of rain.



Winemaker: Born in Australia, Andrew commenced making wine in 2002. After completing studies at Lincoln University in New Zealand he worked as winemaker for Cumulus Wines Orange, New South Wales under Philip Shaw. He also completed internships in both Burgundy and Bordeaux before venturing to California in 2012 as winemaker for Ledson Winery, working with David Ramey. In 2019 he began working in Virginia, where he was the winner of the 2023 Governor's Cup and has been head winemaker for Crosskeys Vineyards since 2023 where he has been focusing on producing flavorful and balanced estate grown wines from the Shenandoah Valley.

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