



**Virginia Viognier Virtual Tasting**  
**Thursday, July 14<sup>th</sup>, 7-9pm EST**  
**Hashtags: #VaWine, #VaViognier**

## Barboursville Vineyards

**Wine:** 2009 Viognier Reserve

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** The absence of oak aging and the extended lees contact allow for an expressive nose of stone fruits and florals. The wine has a well-proportioned structure with a fresh acidity and a medium plus mouthfeel. It can be enjoyed now although patience is rewarded as the wine elegance only deepens with 3 to 5 years of bottle age.

**Recommended Food Pairing:** My all-time favorite is a scaloppini of Venison in a butter-lemon-thyme sauce.

### **Technical Tasting Notes:**

Alcohol: 13.4

Residual Sugar: 0.3

pH: 3.48

Total Acidity: .69

Fermentation: 100% stainless 11 months on lees no malolactic

Case Production: 1,350

Bottled Date: August 10, 2010

**Retail:** \$22

**This wine is available at:** The winery, restaurants and retail stores. It is widely available in Virginia and in choice retailers in DC NY IL MS MD NC WV and London.

**Winemaker:** Luca Paschina



— 2009 —  
VIRGINIA  
**VIOGNIER**  
RESERVE

*Produced and Bottled by Barboursville Vineyards*

**BARBOURSVILLE**  
*Vineyards*

**Winemaker Bio:** Third generation winemaker from Piemonte Italy. Graduated at Winemaking Institute In alba in 1982. Involved in winemaking and grape growing in Italy, Switzerland, Spain, West Germany (1989), Napa Valley, Finger Lakes. Finally settled in Virginia in 1990. “I particularly enjoy a simple life, family, gardening, gathering fruits, mushrooms and edible plants in the wilderness. For prime time spent by myself: reading the bible, cooking and fly-fishing.”

## Blenheim Vineyards

**Wine:** 2010 Viognier

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** The 2010 Viognier is a crisp, tropical warm weather favorite. A nose of honeysuckle leads to notes of apricot and pineapple on the palate and ends with a bright but smooth citrus finish.

**Recommended Food Pairing:** This Viognier will pair well with seafood and lighter chicken dishes. It also works well with aged goat cheese and dishes that have a fair amount of spice.

### Technical Tasting Notes:

Alcohol: 13.8

Residual Sugar: 0.19

pH: 3.76

Fermentation: 20% barrel fermented and aged in 1 year old French barrels for 5 months. No malolactic fermentation.

Case Production: 527

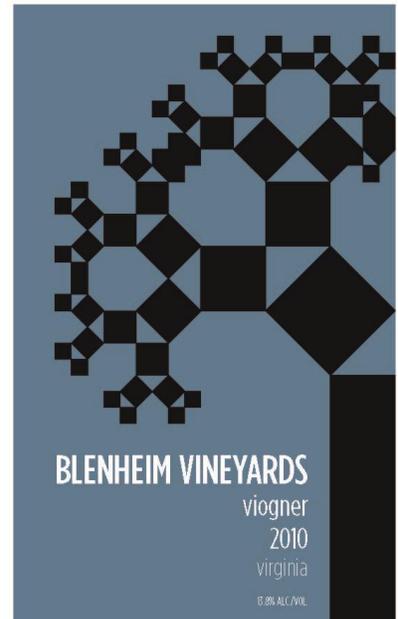
Bottled Date: March 11, 2011

**Retail:** \$19

**This wine is available at:** The winery, restaurants and retail stores. Retail stores include: Wine Made Simple (Charlottesville), Olde Dominion Wine Shop ( Occoquan).

**Winemaker:** Kirsty Harmon

**Winemaker Bio:** Born in the Netherlands, Kirsty has spent a majority of her life in Charlottesville. After graduating from the University of Virginia in 1998 with a degree in biology,



Kirsty developed an appreciation for wine through a job that allowed her to apprentice for famed Virginia winemaker Gabriele Rausse. After making wine for several years in Virginia, Kirsty moved west to pursue formal training at the University of California at Davis, where she graduated with an M.S. in Viticulture and Enology in 2007. After graduation, Kirsty spent six months at Domaine Faiveley in Nuits St. Georges, France as a recipient of the 2007 Confrerie des Chevaliers du Tastevin Scholarship. In Spring 2008, she worked as a harvest intern at Craggy Range Winery in New Zealand as recipient of the Doug Wisor Memorial Scholarship. Kirsty officially joined Blenheim Vineyards as winemaker in June of 2008.

## Cooper Vineyards

**Wine:** 2010 Viognier

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** Honeysuckle and pineapple aromas give way to flavors of cling peaches and fresh apricot in this full-bodied, well-structured 100% Virginia Viognier.

**Recommended Food Pairing:** The 2010 Viognier pairs wonderfully with light seafood dishes, like crab cakes or tilapia with mango salsa. In addition, its full mouthfeel and crispness are accentuated when it is paired with soft ripened cheeses.

### **Technical Tasting Notes:**

Alcohol: 13.8

Residual Sugar: 0.3

Total Acidity: .63

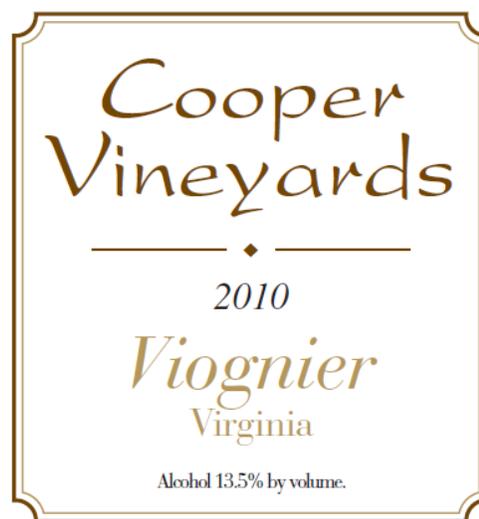
Fermentation: 60% stainless steel / 40% second-year barrel

Case Production: 268

Bottled Date: March 24, 2011

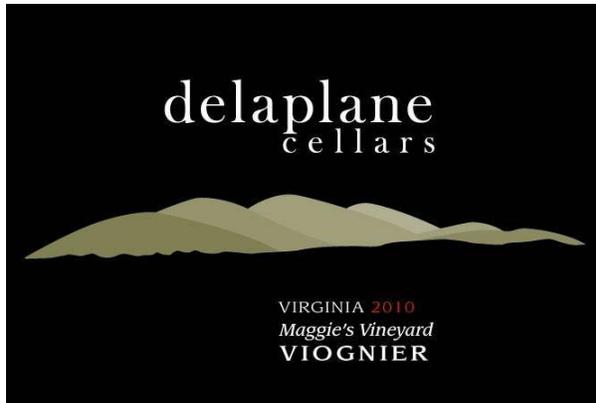
**Retail:** \$23

**This wine is available at:** The winery and retail stores. Retail stores include: Whole Foods, Wegman's, Vino Market, The Opera House Gourmet.



**Winemaker:** Graham Bell

**Winemaker Bio:** Graham Bell first started working in the Virginia Wine industry with Montdomaine Cellars in 1990. His emphasis on careful, patient fruit handling and ability to be flexible in his treatment of different varietals have been integral to the development of the Cooper Vineyards portfolio.



## Delaplane Cellars

**Wine:** 2010 Viognier - Maggie's Vineyard

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** The 2010 Maggie's Viognier is a lush but elegant off-dry white wine exhibiting pretty floral and stone fruit aromas. On the palate, this full bodied wine is

round, clean and fruit driven with notes of honeyed peaches, pears and apricots.

**Recommended Food Pairing:** The wine should pair well with Asian foods as well as other spicier dishes.

### Technical Tasting Notes:

Alcohol: 15.1

Residual Sugar: 1.2

pH: 3.61

Total Acidity: .61

Fermentation: 100% barrel fermented in neutral French oak and aged sur lie for 7 months.

Case Production: 145

Bottled Date: April 22, 2011

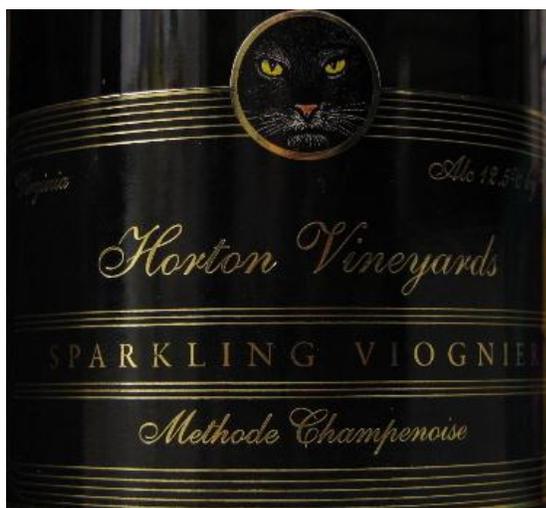
**Retail:** \$24

**This wine is available at:** Delaplane Cellars.

**Winemaker:** Jim Dolphin

**Winemaker Bio:** Originally from Long Island, NY, Jim spent most of his adult life in Richmond, Virginia where he enjoyed a successful career as C.F.O. of a large, publicly held REIT. He has been consuming fine wines since the mid 1970s and began making wine at home in 1999. The

home winemaking hobby turned into an obsession and Jim enrolled in The UC Davis certificate program for winemaking and invested/wasted immeasurable hours studying wine and winemaking. He also drank copious quantities of wine and developed a number of important relationships with several other professional winemakers. In 2007, Jim and his wife, Betsy, bought a 32 acre property in Delaplane, Virginia where they planted an initial 7 acre vineyard (11,000 vines) devoted primarily to red Bordeaux varieties plus some Petit Manseng and a miniscule amount of Tannat. The winery also sources fruit from seven other Virginia vineyards.



## Horton Vineyards

**Wine:** NV Sparkling Viognier

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** Made Methode Champenoise, this Sparkling Viognier shows typical Viognier aromas of peach and apricot leading to crisp, clean and subtle fruit flavors in this refreshing wine.

**Recommended Food Pairing:** Great accompaniment to fruits and artisan cheeses.

### Technical Tasting Notes:

Alcohol: 12

Residual Sugar: 1.0

Fermentation: Methode Champenoise (in the bottle)

Case Production: 500

**Retail:** \$25

**This wine is available at:** The winery, restaurants and retail stores. Retail stores include: Total wine and More, plus many boutique wine shops.

**Winemaker:** Mike Heny

**Winemaker Bio:** Mike Heny has been making wine in Virginia since 1990, witnessing the dynamic growth of an industry that now boasts international recognition for distinct wines

made from unique grapes. He joined the winemaking team at Horton Vineyards in 1997, entranced by the promise of what unique flavors could be unleashed from the rolling hills of Central Virginia with our unique selection of varieties. To this day Mr. Heny devotes his days to preserving the aromatic richness of Viognier and Petit Manseng, expressing the beautiful berry fruit of Cabernet Franc and Nebbiolo, and releasing the intense richness of Tannat and Norton.

## King Family Vineyards

**Wine:** 2010 Viognier

**Varietal Composition:** 100% Viognier

**General Tasting Notes:** KFV Viognier 2010 shows a rich nose of cantaloupe, honeysuckle and peach. The mouth is full, fresh and clean with . The finish of the wine is dry and crisp with some apricot hint.



**Recommended Food Pairing:** Crisp and aromatic this wine pairs well with seafood, crab cakes, and white meat, goes well also with dish with more spice like asian cuisine.

### Technical Tasting Notes:

Alcohol: 13.9

Residual Sugar: 0.2

pH: 3.47

Total Acidity: 5.65

Fermentation: 70% stainless steel and 30% neutral barrels fermentation. 30% malolactic fermentation

Case Production: 550

Bottled Date: June 9, 2011

**Retail:** \$24.95

**This wine is available at:** The winery, restaurants and retail stores. Retail stores include: Whole Food, market street wine shop, Foods of All Nations, The Frenchman's Cellar, Ye Olde Dominion Wine Shoppe.

**Winemaker:** Matthieu Finot

**Winemaker Bio:** Matthieu Finot was born in Crozes Hermitage in the Rhone Valley. From a family of viticulturists and wine lovers, Matthieu was predisposed to continue his family's pursuit of winemaking and enjoying. He first studied viticulture and oenology at Beaune, in the heart of Burgundy. After successfully receiving his advanced BTS degree, Matthieu worked in many different wine regions around France including Rhone Valley, Bordeaux, Burgundy, Provence, and Jura. Matthieu then wanted to gain world-wide experience. He worked in Italy and South Africa before settling in Virginia. Since arriving in 2003, Matthieu has worked with wineries throughout the state. He enjoys working in the Monticello Appellation most because he likes being close to Charlottesville, and the excitement of the region's growth. He also teaches classes on winemaking and taste analysis at Piedmont Valley Community College. When not at the winery, Matthieu likes to play rugby, rock climb, cook, snowboard and drink wine with his friends