

Barboursville Vineyards

2024 VERMENTINO

Barboursville

bbvwine.com

Composition: 100% Vermentino

Retail Price: \$24

Case Production: 1,650

Alcohol: 13%

Residual Sugar: 0.1%

pH: 3.44

Total Acidity: 6.3 g/L

Fermentation: All press fractions of juice are sedimented, racked and co-fermented in stainless steel 65°F.

Tasting Notes: The wine shows pale yellow color with slight green reflexes, the aroma is very intense almost aromatic, offering notes of flowers, citrus fruits and anise. To the palate it offers a medium rich body, a pleasurable richness and softness that is gradually taken over from great freshness and a long complex aftertaste. Very drinkable yet very rewarding and complex.

Pair with fresh goat cheese, burrata, oysters on the half shell, grilled shrimp, scallops, rockfish, pan-seared guinea hen, venison scaloppine, or risotto with morels and asparagus. Or simply enjoy it on the porch, savoring a sunset or a gentle spring rain.



Grape Supply: Planted in 2009 as a test block and expanded to 8 acres in 2012, the Vermentino vineyard sits at an elevation of 700 feet on a NW-facing slope with well-draining, rocky red clay soil. Trained on a double Guyot system, the vines are closely spaced and require crop thinning to manage yields. The 2024 season started with an early budbreak in March, followed by mild frost imparting minimal damage. A rainy early summer gave way to warm, dry conditions in August and September, leading to a harvest that produced high-quality fruit, especially in blocks picked in early September.

Winemaker: Luca Paschina, a native of Alba, Italy, is a graduate of the Enology Institute of Alba and has crafted 35 vintages on the estate. Daniele Tessaro holds a bachelor's degree in Viticulture and Oenology from the University of Udine, bringing 18 vintages of expertise. Fernando Franco, originally from Armenia, El Salvador, studied at the Escuela Nacional de Agricultura. Edoardo Quinones contributes a wealth of experience with 28 vintages to his name.

NOTES



Woodbrook Farm Vineyard

2024 PETIT MANSENG

Orange

woodbrookfarmvineyard.com

Composition: 100% Petit Manseng

Retail Price: \$28

Case Production: 172

Alcohol: 15.5%

Residual Sugar: 0.12

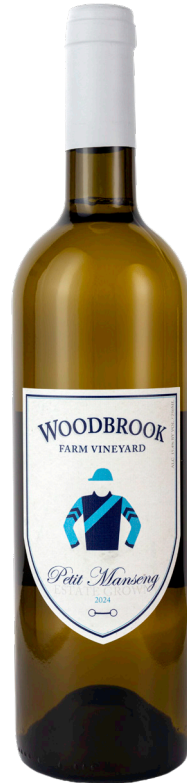
pH: 2.97

Total Acidity: 8.7 g/L

Fermentation: Hand harvested August 27th, the fruit chilled overnight and was then whole cluster pressed into chilled stainless steel. Following settling, the wine was racked into mostly neutral French oak barrels for fermentation. The wines developed and matured through the winter, complemented by occasional lees stirring before bottling in late spring. This wine was neither chaptalized nor acidified.

Tasting Notes: The nose on this vibrant Monticello AVA Petit Manseng offers tropical fruits such as pineapple, mango and papaya. The palate is rich and layered, energized by a refreshing squeeze of bracing acidity. Notes of candied citrus peel and brown spice add nuance and intrigue to the long, refreshing finish.

Pairs beautifully with seared scallops with lemon butter sauce, grilled shrimp with mango salsa, or chicken tagine with apricots. Its bright acidity and tropical fruit also complement Virginia ham's sweet-savory depth and the briny freshness of Chesapeake Bay oysters. This wine especially comes to life with the rich cornucopia of flavors and textures at the Thanksgiving table.



Grape Supply: The terroir of Woodbrook Farm Vineyard is defined by Davidson soil—a deep, nutrient-rich red clay known for its strength and structure. This vigorous soil provides an ideal foundation for grape growing, encouraging strong root development and balanced vine growth. The result is expressive fruit that truly reflects the character and vitality of our land. Woodbrook Farm Vineyard's vision is to ensure every consumer experiences the exceptional taste of quality fruit in every sip—crafted with care, grown with intention, and rooted in the strength of Davidson soil.

Winemaker: In 2021, a shared family vision to honor the farm's legacy in Orange County, Virginia took root with the planting of a vineyard. That year, the family established their first acres of wine grapes in the rolling foothills of Virginia's Monticello AVA. Working with the winemaking team at Michael Shaps Wineworks, they released their first wines in fall 2022. Inspired by the legacy of champions set by their father, Noel Twyman, and grandfather, Delmar Twyman, Woodbrook Farm Vineyard is dedicated to both careful farming and attentive winemaking as a means of capturing the beauty of the Virginia countryside.

NOTES



Fifty-Third Winery & Vineyard

2023 TWO SPRINGS

Louisa
53rdwinery.com

Composition: 72.8% Cabernet Franc, 22.2% Merlot, 3.3% Cabernet Sauvignon, 1.7% Petit Verdot

Retail Price: \$37.95

Case Production: 202

Alcohol: 13.85%

pH: 3.56

Fermentation: This fruit was harvested from the Monticello AVA in September 2023, cooled down overnight and destemmed into T-bins the following morning. The fruit was inoculated, then macerated on skins for ~18 days and was then pressed off to tank. Inoculated for malolactic fermentation, barreled down, and completed MLF about a month later. This wine was aged in a combination of French and American oak for 21 months with the barrels being predominately neutral. This wine was bottled on July 11, 2025 and is now bottle aging until release.

Tasting Notes: Medium-bodied red wine with suede-like tannins and a fresh acidity characterized by notes of black plums, strawberry jam, dried violets, black raspberries, and cherries with a strawberry finish.

Recommend to pair with flank steak or a grilled ribeye, red-sauce Italian pasta dishes, grilled peppers, mushrooms, eggplant, rack of lamb, as well as cheeses such as pecorino romano or parmesan.



Grape Supply: 98% of grapes were from Fifty-Third's Simmons Gap Vineyard in Greene County, Monticello AVA. Other 2% was Petit Verdot from the Louisa Vineyard. All vineyards are dry-farmed.

Soils at the Simmons Gap Vineyard are comprised of red clay with sandy loam. Granite and Shale throughout the vineyard. The grapes are at an elevation of 850-1000 feet in front of Brokenback Mountain. Slopes are facing southwest and breezes throughout the day from the surrounding Appalachian Mountains keep airflow moving.

Winemaker: Virginia native, Chelsey Blevins is a first generation winemaker that has been diligently crafting in the Virginia Piedmont since 2014. Chelsey shares, "My role in this world is to make wine, not just any wine, but Virginia Wine. The same minerals and water that flows through our soils, and the xylem/phloem of our vines are the same that have been flowing through my veins my entire life. I feel as connected to Virginia's unique terroir as the vines are, our roots are intertwined into one. Every year we assiduously grow the best grapes we can, bring in our harvest and it is my duty to transform those grapes into a tangible art form."

NOTES



Glen Manor Vineyards

2023 VIN ROUGE

Front Royal

glenmanorvineyards.com

Composition: 67% Cabernet Sauvignon, 19% Cabernet Franc, 10% Merlot, 4% Petit Verdot

Retail Price: \$37

Case Production: 225

Alcohol: 13.4%

pH: 3.8

Fermentation: Harvested, sorted, destemmed, crushed and screened into bins. Cold soaked, the bins were warmed inside, 65% inoculated with yeast and 35% wild fermented. Two daily punch downs, fermentation completed and malolactic cultures were introduced. After 30 days the wine was separated from the grapes and barrel aged 17 months.

Tasting Notes: Originally a red "table" wine, the Vin Rouge has graduated over the years as the vines have aged and their roots have dug deeper into older, less fertile, but more interesting soils. 2023 was an exceptionally long, dry, warm growing and ripening season. Also noteworthy was the vintage's low humidity, being beneficial to both plant and farmer.

This wine is completely enjoyable on its own, but also pairs nicely with leaner cuts of beef and pork, hearty stews, pasta with mushrooms or meat sauce, or a comforting bowl of French Onion Soup.



Grape Supply: Grapes for this wine were all estate-grown in the Hodder Hill vineyard, with vine ages ranging from 7 to 27 years. They grow in granite rich soils on steep slopes ranging from 15 to 25 percent and at elevations from 1,000 to 1,300 feet above sea level. The grapes were harvested between September 27 and October 10. The most notable aspect of 2023 was the warm, dry and low humidity weather.

Winemaker: Virginia born, Jeff White is a fourth-generation farmer of his great-grandparents' farm purchased in 1901. He entered the viticulture industry in 1993, working for Dr. Tony Wolf at the Virginia Tech Fruit Research Station. That summer Jeff joined Jim Law at Linden Vineyards. He planted his first vineyards in 1995 and began a decades-long partnership with Jim, selling him fruit and assisting him in all aspects of winegrowing. He crafted his first wines in 2007 and expanded his plantings up the mountain onto steeper, rockier slopes. Jeff enjoys traveling with his wife Kelly and exploring northern winter mountains.

NOTES



Valley Road Vineyards

2023 CABERNET FRANC RESERVE

Afton

valleyroadwines.com

Composition: 100% Cabernet Franc

Retail Price: \$41.95

Case Production: 111

Alcohol: 13.7%

pH: 3.65

Total Acidity: 5.44 g/L

Fermentation: Warm primary fermentation, followed by 10-day post-fermentation maceration in T-bins. Aged for 20 months in 25% new oak (Cadus and European Cellars) and 75% neutral oak.

Tasting Notes: Our 2023 Cabernet Franc Reserve is medium garnet in color, with notes of violets and black cherry, followed by a spicy, peppery palate and balanced tannin for a long, pleasing finish.

This wine pairs well with tomato-based dishes, grilled meats and flavorful cheeses.

Grape Supply: Grayson Vineyard, located in Albemarle County within the Monticello AVA, sits immediately adjacent to Valley Road's tasting room and its "Afton South" vineyard. The vineyard is named in honor of Grayson Poats, Valley Road's longtime General Manager and a preeminent Virginia vineyard manager, who designed and co-planted the site before his retirement. Planted in the spring of 2021, Grayson Vineyard is situated at an elevation of 800 to 1,000 feet and is rooted predominantly in Chester loam soils with a clay loam subsoil. The Cabernet Franc was picked September 20, 2023.



Winemaker: Corry Craighill brings many years of winemaking experience from a variety of regions, including South Africa, France, Australia, New Zealand, California and Oregon in addition to her native Virginia. She has been the resident winemaker at Septenary Winery since 2020, and she started making wine for Valley Road in 2023.

NOTES



Pollak Vineyards

2023 MERLOT RESERVE

Greenwood
pollakvineyards.com

Composition: 100% Merlot

Retail Price: \$60

Case Production: 147

Alcohol: 14%

pH: 3.63

Total Acidity: 5.04 g/L

Fermentation: Whole berry primary fermentation mostly in concrete tank lasting four weeks.

Tasting Notes: The Merlot Reserve is blended after a meticulous selection of barrels from our best vineyard blocks, comprising 80% clone 343, and 20% clone 181. The blending took place after 5 months of aging and secondary fermentation. The blended wine was then matured together for an additional 13 months in French oak barrels (50% new, 50% neutral). Today the wine presents with aromas of cherry and other bright red fruits with a full mouthfeel and soft, voluptuous tannins.

Pair with roasted lamb, braised short ribs or savory mushroom dishes.

Grape Supply: 100% estate grown and produced. The fruit came from two of our best vineyard blocks located at about 900 feet on a berm with a soil composition of sandy clay loam, and with each vine meticulously hand-tended year round. A slow ripening season allowed for acid retention and color development, leading to wines which will cellar well.



Winemaker: Benoit Pineau was born and raised near Tours in the wine appellation of Jasnières and discovered his passion for viticulture and fermentations by working with his grandfather. He obtained his Enologist degree studying in Bordeaux and Burgundy.

Passionate about production, he decided to focus his learning on Bordeaux varietals by working in France, Australia and California. Benoit arrived in Virginia at Kluge Estate Winery (Charlottesville, VA) in 2005 and moved to Napa at Cain Vineyards (Saint Helena, CA) in 2006. The Virginia countryside and its potential for growing grapes and producing world-class wine brought him back east in 2008. Since then, he has managed the vineyards and wineries operations for over a decade at Pollak Vineyards (2011-2018, 2020-present).

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