



# Virginia Governor's Cup<sup>®</sup>

— 2026 —





# 2026 Virginia Governor's Cup®



## 2026 VIRGINIA GOVERNOR'S CUP® CASE WINES

7 Lady Vineyards	2023	Meritage
Barboursville Vineyards	2024	Vermentino
CrossKeys Vineyards	2024	Cabernet Franc
Fifty-Third Winery and Vineyard	2023	Two Springs
Glen Manor Vineyards	2023	Vin Rouge
Granite Heights Winery	2024	Humility
Michael Shaps Wineworks	2023	Cabernet Franc
Pollak Vineyards	2023	Merlot Reserve
Trump Winery	2018	Blanc de Noir
Valley Road Vineyards	2023	Cabernet Franc Reserve
Winery at La Grange	2024	Petit Manseng
Woodbrook Farm Vineyard	2024	Petit Manseng

## 2026 CIDER OF THE YEAR



Blue Bee Cider      2024      Hewe's Crab

## COMPETITION OVERVIEW

The Virginia Governor's Cup® Competition is one of the most stringent and thorough wine competitions in the United States. The contest is a result of a partnership between the Virginia Wineries Association, which owns and manages the competition, and the gubernatorial-appointed Virginia Wine Board.

Any wine made from 100% Virginia fruit is eligible for the Governor's Cup Competition. All entries include an affidavit with a certification of vineyard particulars, including grower names and location, as well as information on alcohol, acidity or basicity (pH) and residual sugar.

For more information on the Virginia Governor's Cup®, visit: [virginiawine.org/governors-cup](http://virginiawine.org/governors-cup)

## 2026 COMPETITION JUDGES

### Judging Director

Frank Morgan

### Final Judges

Swati Bose  
Nadine Brown  
Quynh Cohen  
Robert Jones, MS  
Caroline Hermann, MW  
Jay Youmans, MW  
Lisa Granik, MW  
Dave McIntyre  
Erin Scala  
Patricia Valas  
Neal Wavra  
Doug Zerbst

### Preliminary Judges

Matthew Brown  
Sarita Cheaves  
Quynh Cohen  
Alicia Cypress  
Maria Denton  
David Denton  
Brett Drucker  
Rachel Gendreau  
Titus Green  
Booth Hardy  
Cassandra Kessman  
Dave McIntyre  
Sujata Mehta  
Bethany Morris  
Tassie Pippert  
Erin Scala  
Paul Ting  
Patricia Valas  
Kathy Wiedemann  
Lauren Y. Zimmerman

### Cider Judges

Emmanuel Dabney  
Booth Hardy  
Erica Jeter  
Don Whitaker  
Lauren Y. Zimmerman

## THE PROCESS

### Tasting Notes

The esteemed panel of judges comments on:

- **Appearance:** clear or dull, color, intensity, other visual observations.
- **Aroma:** clean or faulty aromatics, fruit, floral, vegetal, spice, oak, chemical, animal and intensity.
- **Flavor:** dry, off-dry, alcohol character, acidity, body, tannin, fruit, floral, vegetal, spice, oak, chemical, animal and intensity.
- **Overall Quality**
- **Commercial Suitability**

### Stage I: The Preliminary Round

To start, each wine is tasted by 6 judges. The number of wines tasted each day are limited to avoid palate fatigue. This is a single-blind tasting, meaning that judges only know the grape or category of a wine, but the vintage, winery and name are hidden behind coded-glasses. Scores are submitted without discussion.

### Stage II: The Final Round

In the final round, judges scored a limited number of wines from the Preliminary Round. Unlike the Preliminary Round, each judge samples all the Final Round wines.

Each wine in the Final Round receives a final average score. The 12 wines with the highest average score are identified as the Governor's Cup Case. However, if the case does not represent both reds and whites with at least a third of the wines representing the minority (white or red) then the case will be made to have 4 wines of the minority (red or white) represented. The wine with the highest overall score will be the Virginia Governor's Cup winner.

## CIDER OF THE YEAR

Since 2021, cider entries are judged separately. Each cider is scored using a 100 point scale. The top six scoring ciders are retasted and the best performing wins the Cider of the Year award.

## 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.

### NOTES



## 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



## 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.

### 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](http://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



## 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](http://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.

## 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).

### NOTES



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



## 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



## The Winery at La Grange

### 2024 PETIT MANSENG

Haymarket

[wineryatlagrange.com](http://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.

### NOTES



## Woodbrook Farm Vineyard

### 2024 PETIT MANSENG

Orange

[woodbrookfarmvineyard.com](http://woodbrookfarmvineyard.com)

**Composition:** 100% Petit Manseng

**Retail Price:** \$28

**Case Production:** 172

**Alcohol:** 15.5%

**Residual Sugar:** 0.12

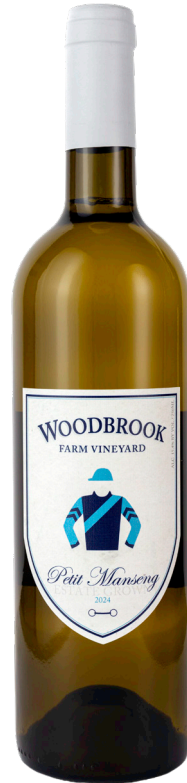
**pH:** 2.97

**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



# CIDER OF THE YEAR

## Blue Bee Cider

### 2024 HEWE'S CRAB

Richmond

[bluebeecider.com](http://bluebeecider.com)

**Composition:** 100% Hewes Crab

**Retail Price:** \$20.25

**Case Production:** 85

**Alcohol:** 8.5%

**pH:** 3.4

**Total Acidity:** 9 g/L

**Fermentation:** Fermented to dry (0 brix) with DV10 wine yeast in 100% stainless steel tanks. Aged on lees for one month, racked and continued aging for four additional months prior to packaging. Forced carbonated, unfiltered, minimal sulfite dosage, and no clarifying agents used.

**Tasting Notes:** Single varietal, full bodied & bright. Tropical aroma, balanced acidity, silky mouthfeel

**Cidermaker:** Taylor Benson has been a grassroots member of the Blue Bee Cider team for over a decade. Since becoming head cidermaker [2018] and acquiring the business with his partner [2023], he has innovated styles, perfected recipes, and taken the cidery to new heights. Taylor's ciders have won several awards including Good Foods, GLINTCAP, Cidercraft Magazine, and Virginia Governor's Cup. From orchard to bottle, Taylor's ciders will always showcase Virginia grown fruit with intention.

