



MAY 2022 WINE CLUB SELECTIONS



Join us for

Mother's Day BRUNCH

at the Williamsburg Winery

**SUNDAY
MAY 8, 2022**
11:30am to 2:30pm

Please arrive by 1:30 pm
Service ends at 2:30 pm

\$75 adult
\$70 Wine Club Member
(price does not include tax)

\$30 child 5-10 years old
\$15 child 2-4 years old
no charge for infants
(price does not include tax)

*Non-Alcoholic
Beverages Included*

*Williamsburg Winery Wine
by the Glass, Local Craft Beer,
and Mimosas available
for purchase.*

MENU

COLD BUFFET SELECTIONS

Deviled Eggs
Everything Bagel Seasoning

Sliced Fresh Fruits and Berries

Cantaloupe | Pineapple
Honeydew | Strawberries
Blackberries | Raspberries
Blueberries
Wildflower Honey Yogurt

Presentation of Antipasto

Prosciutto Di Parma
Genoa Salam
Assorted Cheeses
Grilled Vegetables
Marinated Olives | Jams

Classic Caesar Salad

Croutons | Shaved Parmesan
Cheese | Garlic Dressing

CARVING STATION

Rosemary and Garlic Rubbed
New York Strip
Cabernet Jus

Brown Sugar Glazed Ham
Whole Grain Mustard

WARM BUFFET SELECTIONS

Strawberries and Cream
French Toast Bake
Vermont Maple Syrup

Quiche Lorraine

Lemon Thyme
Roasted Chicken
Garlic Roasted
Smashed Potatoes
Lemon Cream Sauce

Green Beans
Roasted Baby Carrots

Macaroni and Cheese

BAKED GOODS STATION

Freshly Baked Pastries
Assorted Danish | Mini
Croissants | Warm Rolls
Butter

DESSERTS

Mixed Berry Tarts
Crème Brûlée Cheesecake
Chocolate Eclairs | Brownies

GREETINGS FROM *Our Winemaker*

As I write, Elena and I are cruising down the Garonne River in Bordeaux with some Wine Club Members. So far, the weather has been delightful and the wine flowing. While we are away, our new cross-flow filter arrived at the winery, and Stacey and I are excited to start working with our own filter again. We have been without one for quite some time because of all the global shipping issues, but now we will be back in business and ready to put some more delicious wines in the bottle for you when we return home.

The vineyards have had some close calls this spring with frost and freezing temperatures. So far it looks as though we made it through, but we are still in frost season, so fingers crossed. The viticulture team did an amazing job getting all the new Syrah and Merlot plants in the ground. You can see all the baby vines on the left as you take the first bend of the driveway. This is the first time we have planted Syrah at Wessex Hundred, and we are all rather excited to see what will develop. Given the terroir of the farm, we think it should do well. It will also be nice to have Merlot again. As you may remember we lost 5 acres to Merlot a few years ago with the extreme cold weather. For now, things in the vineyard look fairly good, but, as I mentioned earlier, we still have some frost potential so again, fingers crossed.

As always, the team has picked a great lineup of wines for this quarter. We are particularly pleased with the 2019 M.P.T. This is a field blend of Merlot, Petit Verdot and Tannat grapes grown at Lazy Days Vineyard near Amherst. From fermentation to bottling this wine has shown great promise and has inspired more field blends in 2020 and 2021. These three grapes play very well together and create a robust wine with many layers that I believe will age wonderfully. The next one on the list is the 2020 Virginia Petit Verdot. 2020 was a bit tough as vintages go, but the Petit Verdot as usual comes through very nicely. This wine is a blend of grapes from some excellent Virginia Growers that did a great job in tough conditions. The third wine, representing the white wines, is the 2019 Wessex Hundred Chardonnay. The first wine I ever made in Napa Valley was a Chardonnay, and since then I have always enjoyed making them. That first Napa Chardonnay garnered 92 points, which made me happy as my first wine, but I think that this 2019 Wessex Hundred Chardonnay is even better. I will let you decide if you think it warrants high marks.

Now it is time to get back to watching the beautiful scenery of the Bordeaux region and mingling with the fellow passengers. As always, I look forward to seeing you all at the next Wine Club social event or just enjoying some time at the Pavilion.

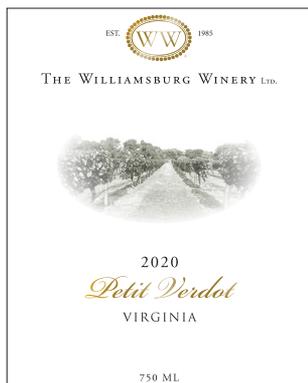
Cheers,



May Selections

CLASSICS & DISCOVERY CLUB

Classics Club Members receive 1 bottle of each and Discovery Club Members receive 2 bottles of each of the below selections:



2020 VIRGINIA PETIT VERDOT

This Petit Verdot, just released in February, is a blend from four different Virginia vineyards. The 2020 vintage was challenging with several frost events early in the season and some rain during harvest; however, Petit Verdot provides us with a consistent quality nearly every season. This is a lighter style Petit Verdot that will go well with summer cookout foods such as grilled chicken or burgers. Drink now through 2024.

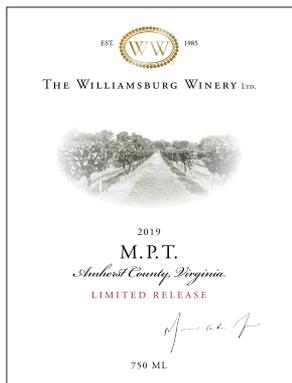
2019 WESSEX HUNDRED CHARDONNAY

This estate grown Chardonnay from the outstanding 2019 vintage received a Gold Medal from San Francisco Chronicle Wine Competition. It was aged in a combination of French Oak and Acacia Wood Barrels for 10 months. This Chardonnay is very ripe with baked apple aromas and a rich, creamy finish. It would pair well with creamy pasta or soup dishes or roast chicken. Enjoy now through 2024.



2019 M.P.T., Limited Release (Club Exclusive)

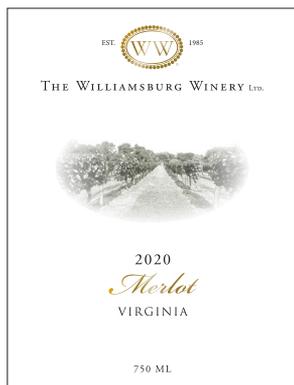
This special release may be our best Club Exclusive wine yet. This field blend was made from Merlot, Petit Verdot, and Tannat grapes grown at Lazy Days Vineyard in Amherst. These were the ripest grapes harvested from the entire terrific 2019 harvest season, and we have been holding this wine back until we thought it was ready to release. In December, it received a 90+ point rating from Robert Parker's The Wine Advocate, and we now feel it is ready for you to enjoy! The M.P.T. is full bodied with black cherry, blackberry, cola, and vanilla aromas and a long, complex finish. It would go very well with grilled lamb or venison or with a well-seasoned steak. Delicious now but will continue to age well through 2031.



May Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

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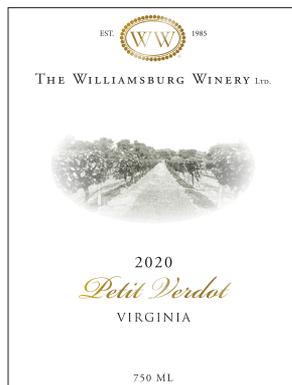


2020 VIRGINIA MERLOT

The 2020 Virginia Merlot was just released in April, and we are happy to share it with you, our Club Members. The 2020 season led to lighter bodied, more fruit forward styles of reds, especially this Merlot, which displays fresh cherry and berry aromas and soft tannins. This is a perfect red wine for the warmer weather and would go wonderfully with some grilled chicken or pork at your next cookout.

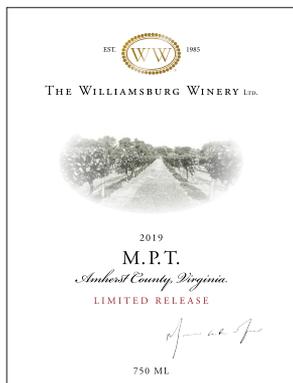
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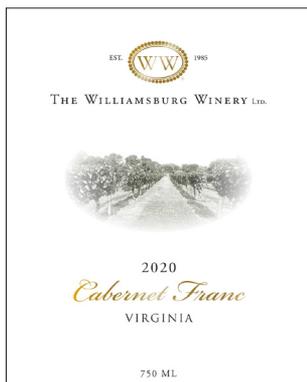
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May Selections

CONNOISSEURS CLUB

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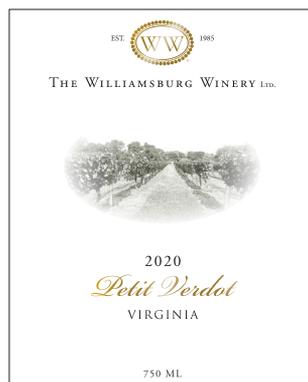
2020 VIRGINIA CABERNET FRANC

The recently released 2020 Cabernet Franc, blended with 25% Petit Verdot, is a classic example of this most planted red grape in Virginia. It has all of the classic Cabernet Franc aromas such as cherry, raspberry, and pepper and a light, smooth finish. Pair it with pasta with red sauce or enjoy with a slight chill while enjoying those late evening summer sunsets. Best now through 2024.

2020 VIRGINIA PETIT VERDOT

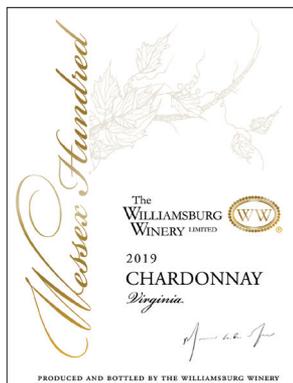
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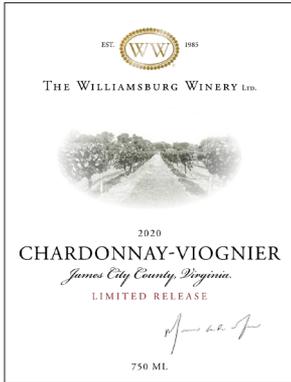


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*Enjoy these wines specially selected by
Winemaker Matthew Meyer for our Club Members.*

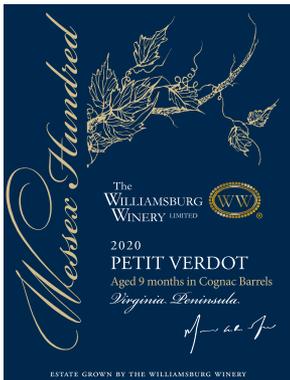
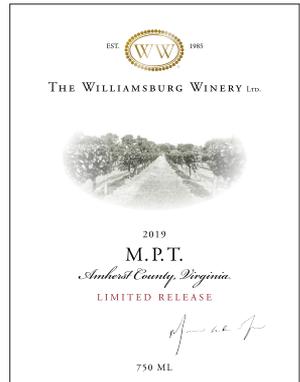


2020 CHARDONNAY-VIOGNIER,
Limited Release

We are excited to share that this estate grown white wine blend just received a Gold Medal and 90 points at the 2022 Winemaker Challenge International Wine Competition. The Chardonnay brings baked fruit and brightness to the blend while the Viognier contributes stone fruit, tropical fruit, and a creamy note. This wine would pair well with seafood or poultry. Drink now through 2024.

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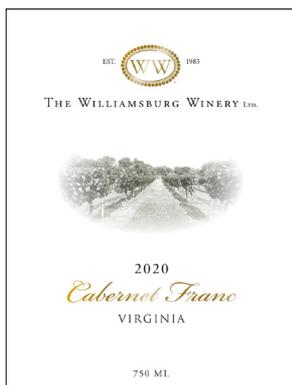
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Aged in Cognac Barrels (Club Exclusive)

This is our first red wine to be aged in used Cognac Barrels. We only made 3 barrels worth, so it is available exclusively to our Club Members, and we are sharing it with our Connoisseurs Club Members first! We think the Cognac adds a note of warmth and some vanilla to the backdrop of our estate Petit Verdot. We love experimenting with new winemaking techniques, and you, our Club Members, get to enjoy the results! Ready to drink now but will hold through 2025.

May Selections

CONNOISSEURS CLUB -REDS ONLY

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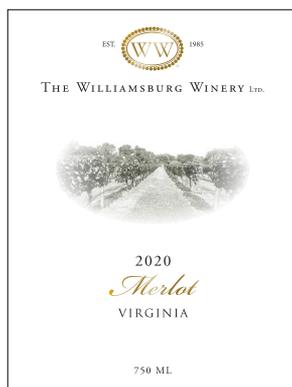


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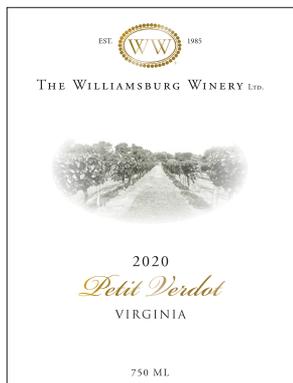
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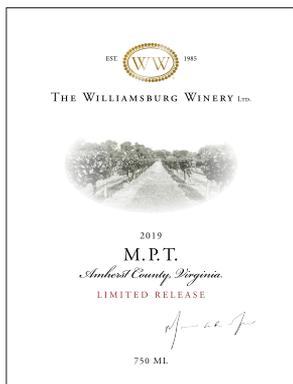


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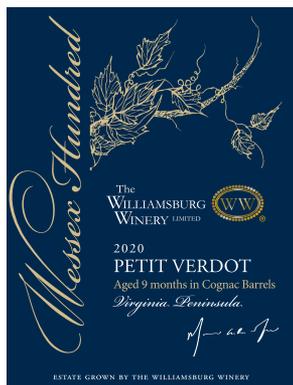
The 2020 Wessex Hundred Petit Verdot may be our best red from the 2020 vintage. We were faced with some frost in the spring and some rain during harvest, but our estate Petit Verdot ripened to produce a similar style of wine to prior vintages. It will pair well with steak, lamb, or game. This wine was released in April, but it will be best from 2023 to 2026.



2020 WESSEX HUNDRED PETIT VERDOT

Aged in Cognac Barrels (Club Exclusive)

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WINE PAIRING RECIPES

Pan Seared Duck Breast

WITH BLACKBERRY GASTRIQUE

Yield: 6 Servings

INGREDIENTS:

- ½ cup sugar
- 2 tbsp water
- ½ cup red wine vinegar
- 1 tbsp dry red wine
- 2/3 cup fresh blackberries
- 2 sprigs fresh thyme
- 1 tsp canola oil
- 4 each skin-on duck breast halves

METHOD:

1. Combine sugar and water in small heavy-bottomed saucepan. Cook over medium-high heat until the sugar is dissolved. Continue to cook without stirring until the liquid reaches a light blond caramel color, 5-8 minutes, swirling gently to help the mixture cook evenly. Add red wine vinegar all at once (mixture will boil very rapidly). Continue to cook until sugar is re-dissolved, about 3 minutes.
2. Add the wine to the pan and reduce until slightly syrupy, about 2 to 3 minutes. Add blackberries and thyme and cook until the blackberries have broken down slightly and the mixture is dark red with the texture of light maple syrup. Remove from heat and season to taste with salt and pepper. Set aside.
3. Pat the duck breasts dry with paper towels and season them generously on both sides with salt and pepper. Heat canola oil in a 12-inch heavy-bottomed cast iron or stainless steel skillet over medium-high heat until shimmering, about 2 minutes. Gently place the duck breasts in the pan skin-side down and press down firmly with a spatula to ensure good contact between skin and pan. Cook until the skin is golden brown and crispy, 6 to 8 minutes. Using tongs, flip the breasts and cook them on second side until the thickest part of breast registers 130 degrees on an instant read thermometer for medium, about 3 minutes longer, or 140 degrees for medium-well, about 4 minutes longer. Transfer the duck breasts skin-side-up to large plate, tent loosely with foil and allow to rest 3-5 minutes. Rewarm the blackberry gastrique over low heat if necessary. Slice the duck and serve topped with the gastrique.



designed to pair with 2019 M.P.T. LIMITED RELEASE

from our Wessex Hundred Chef Jake Wechsler

SPRING PEA SOUP

INGREDIENTS

- 1 each yellow onion, roughly chopped
- ½ bunch celery, roughly chopped
- 1 shallot, roughly chopped
- 3 cloves garlic, minced
- 1 bay leaf
- 2 oz fresh thyme
- 2 oz fresh basil
- 1 tsp paprika
- ½ bottle white wine
- 1 quart vegetable stock
- 2 quarts heavy cream
- 1 bag frozen peas
- Salt and pepper to taste

METHOD:

1. Sweat the onion, celery, shallot, garlic in a splash of canola oil in a large stockpot or Dutch oven over medium heat.
2. Add the bay leaf, thyme, basil, and paprik
3. Deglaze with white wine and reduce the liquid until the pot is almost dry.
4. Add the stock and heavy cream. Simmer for 20-30 minutes
5. Add the frozen peas. Simmer for 5 additional minutes
6. Purée the soup in a blender (or use an immersion blender) and then strain it through a fine mesh strainer using a soup ladle to push as much liquid as possible through the strainer.
7. Season with salt and pepper and serve immediately.



designed to pair with 2019 WESSEX HUNDRED CHARDONNAY

EST.  1985

THE WILLIAMSBURG WINERY LTD.



SUPPER
in the vineyard

THURSDAY, MAY 12

6:15 PM Reception • 6:45 PM Dinner

**Join us for a special dinner
in the vineyards.**

Tickets are \$110, Wine Club Members are \$105

**Visit williamsburgwinery.com/events
to view menu and purchase tickets!**

*Tickets are very limited and therefore will not be available at the door.
Please purchase your tickets in advance. No tickets will be mailed in advance.*

21 years of age and up only!