

THE WILLIAMSBURG WINERY

Wine Club
WILLIAMSBURG, VIRGINIA

May WINE CLUB SELECTIONS

2020



EST. 1985

THE WILLIAMSBURG WINERY LTD.

FAMILY SUPPER PLATTERS

\$16 PER PERSON

\$30 DINNER FOR TWO

\$56 DINNER FOR FOUR

Platters require 45 minutes for prep time.

MENU

BBQ CHICKEN THIGHS & LEG

Potato & Corn Hash | Cabbage Slaw
Apple Chimichurri

LOCAL BEEF & PORK MEATBALLS

Sauteed Spring Vegetables | Baby Arugula
Elbow Pasta | Homemade Tomato & Cheese Sauce

SPICED GRILLED PORK LOIN

Bacon Mac & Cheese | Sautéed Spring Vegetables
BBQ Sauce

BRAISED "ROSÉ" CHICKEN

Red Cabbage Slaw
Roasted Corn & Potato Hash

BEEF BOURGUIGNON

Roasted Spring Vegetables | Marbled Potatoes
Seared Maitake Mushrooms
Merlot Reduction

***All platters are served with biscuits, pimento cheese, and a side salad.*

A NOTE FROM *Our* Winemaker

First and foremost, I hope you are staying safe and doing okay. Everyone has been affected by this terrible pandemic, some more than others. My brother is currently battling Covid-19 and, so far, is doing ok. I am sure there are some of you too that have family and friends that have been affected by this scourge. Unfortunately, all we can do is continue social distancing, staying at home whenever possible and putting our trust in the doctors and nurses. I also hope you find comfort in whatever god you put your faith in. Keep in mind, this too shall pass.

In the meantime, we will continue to make wine and keep your cellars stocked. One thing is for certain: people need wine when they are sequestered in their homes for extended periods of time. I am personally almost as concerned about not having my wine as I am about toilet paper. That's just me though! In that vein, we are doing all we can to make sure the pipeline to you remains flowing. Hopefully many of you have been able to take advantage of the free shipping. We are also open for curb side pick-up and, in a pinch, we will deliver to you. Kenny is single-handedly manning the phones and retail shop making sure you are well taken care of if need be. Obviously, we are no hospital, but we can keep you plied with excellent Virginia wine.

I should probably mention the wine, and, I must say, this current shipment is one that I am particularly pleased with. The 2019 Rosé, which Elena had a strong hand in, may be one of my best ones to date. I would hazard to bet that there is a bit more day drinking taking place than usual, and Rosé is the go-to day drinker. You will also receive the 2017 Trianon which is beautifully balanced and hails from a stellar vintage. If you are running low on provisions (wine), and you feel compelled to open the Trianon, you will not be disappointed as it is drinking well now, but I would strongly encourage the use of a decanter. The 2017 Limited Release Merlot is also one for the record books. This is a single vineyard Merlot from our friends at Mount Juliet in Crozet, and it is quite lovely. In fact, this is the only time I have ever had the chance to use "...contemporary ambrosia salad..." in my Winemaker notes. You'll see.

From all of us at the Winery, we extend a profound heartfelt thank you for all your support during these chaotic times and for simply believing in us enough to be a Williamsburg Winery Wine Club Member. And as always, I look forward to seeing you all soon...the sooner the better!

Cheers,

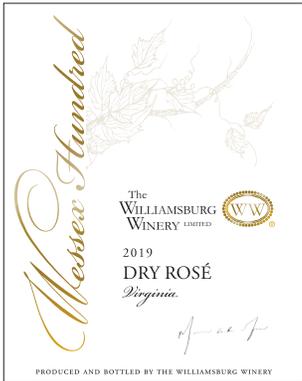


To place your order, visit www.williamsburgwinery.com or call (757) 564-8869.

May Selections

CLASSICS & DISCOVERY CLUB

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

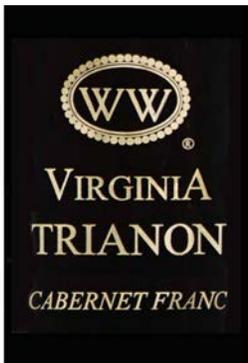
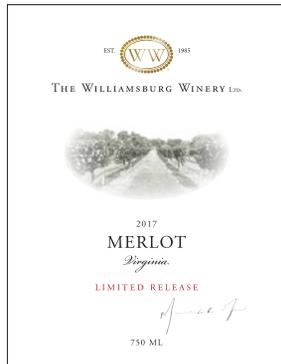


2019 WESSEX HUNDRED DRY ROSÉ

We are pre-releasing our delicious 2019 Rosé exclusively for our Club Members! This food friendly wine is the perfect choice for the season. We recommend pairing it with your next picnic or an evening on the patio. As with most Rosé, while it will hold up through 2021, it will be best enjoyed this summer!

2017 MERLOT, LIMITED RELEASE

This Limited Release Merlot is sourced entirely from one of our best growers at Mount Juliet Vineyard in Crozet. It has black raspberry, mushroom, and herb notes that would go well with strongly flavored foods like lamb, venison, or roast beef. Decanting is highly recommended. Best now through 2025.



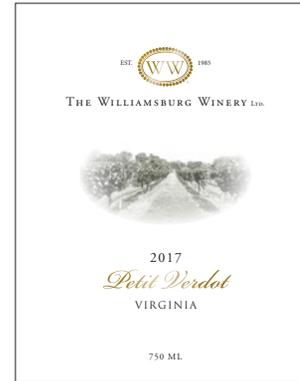
2017 VIRGINIA TRIANON

The Trianon is our Cabernet Franc Reserve, and the 2017 may be one of our best releases of this wine. With generous fruit and a long, smooth finish, it will go very well with your summer cookout. Decanting is recommended. Drink now through 2027.

May Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

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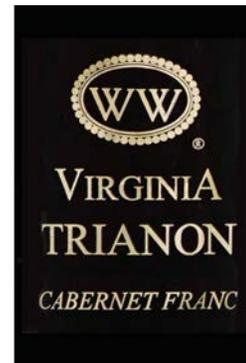
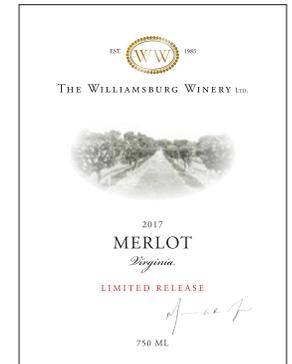


2017 VIRGINIA PETIT VERDOT

Sourced from five different vineyards throughout the Commonwealth, the dark fruit and earthiness of this Petit Verdot will pair very well with a wide variety of grilled foods, such as portabello mushrooms, steak, or lamb. Enjoy now through 2025.

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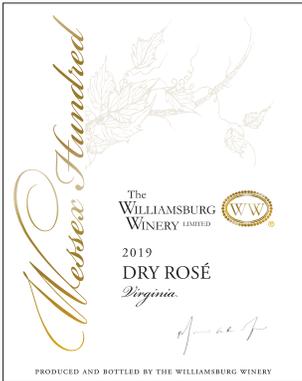
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CONNOISSEURS CLUB

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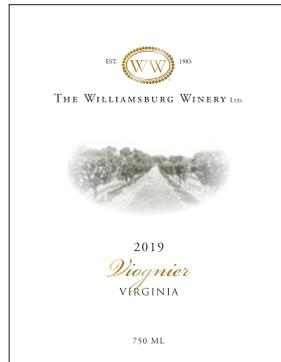


2018 WESSEX HUNDRED PETIT VERDOT

This is the first release of only four Virginia red wines that we were able to produce from the difficult 2018 vintage. Despite the wet season, our estate Petit Verdot is very similar to the 2017, rich in style although medium-bodied, and will go very well with grilled or smoked foods. Drink now through 2026.

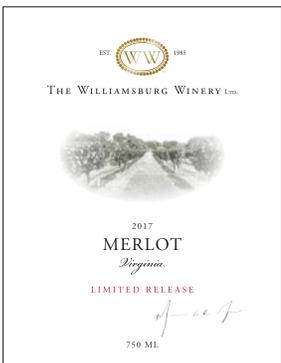
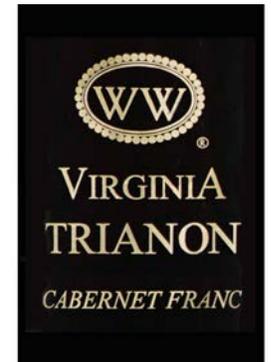
2019 VIRGINIA VIOGNIER

The first of our 2019 whites to be released and maybe the fullest bodied and most complex vintage of this Viognier yet. With loads of floral and tropical fruit aromas, it would pair very well with any kind of seafood. Drink now through 2021.



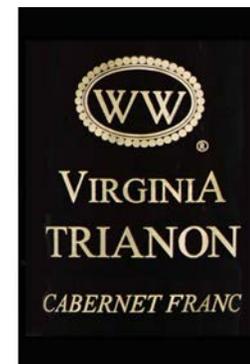
2015 VIRGINIA TRIANON

We are excited to offer a mini-vertical in this shipment for our Connoisseurs Club Members. The 2015 vintage of Trianon is a classic example of Virginia Cabernet Franc with more spice and earth qualities than the 2017, which shows more fruit. This would pair excellently with dishes featuring wild mushrooms, lamb, or game. Enjoy now through 2026.



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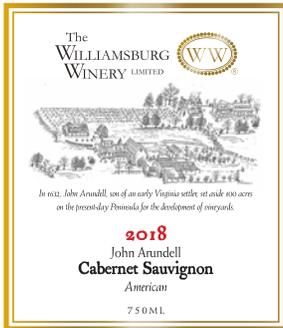
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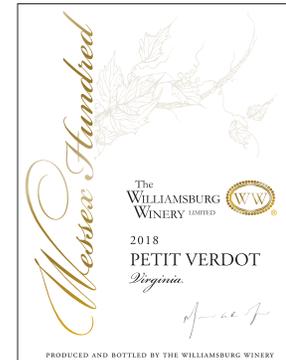
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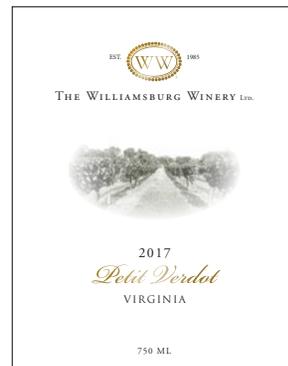
2018 JOHN ARUNDELL CABERNET SAUVIGNON

Our go-to summertime red, the Arundell Cabernet is fruit-forward and smooth and perfect for burgers of any kind. Enjoy now through 2023.

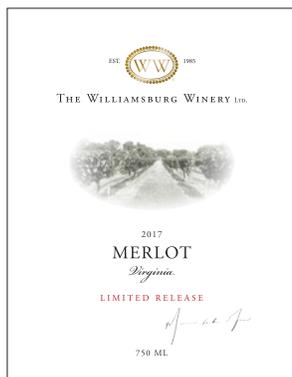
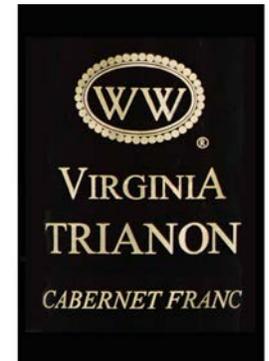


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WINE PAIRING RECIPES

from our Wessex Hundred Culinary Team.



Chef David

ROSÉ CHICKEN CARBONARA

INGREDIENTS:

- 1 lb tagliatelle pasta (briefly pre-cooked)
- 1 lb cooked chicken, from thighs and legs, pulled off the bone
- 2 tbl unsalted butter
- 3 cloves garlic, minced
- 1 cup dry rosé wine (preferably the 2019 Wessex Hundred Dry Rosé)
- 2 shallots, finely diced
- 1/2 piece guanciale, preferably "Terra di Siena," diced with skin
- 2 egg yolks
- 1 pint heavy cream
- 1 cup Parmagiano-Reggiano cheese, freshly grated, plus extra for serving
- 1/2 cup fresh thai basil
- 5 ea Italian frying peppers, seeded and diced
- 1 tsp kosher salt
- 1 tbl freshly ground black pepper
- Edible flowers and micro herbs, for garnish

METHOD:

First, gather all your ingredients as stated. Preheat a large cast iron skillet on the stovetop on medium heat. Melt the butter in the skillet and add diced guanciale, then add garlic and shallots. Once garlic and shallots have browned, add chicken and peppers to the skillet, stirring gently. Deglaze the pan with the Rosé wine and allow to reduce by half. In a separate bowl, whisk salt, pepper, egg yolks, and cream together. Reduce heat to low and add the egg mixture. Cook, constantly stirring for 5 minutes. Add fresh thai basil, tagliatelle, and cheese. Cook briefly until pasta is just warm. Turn off heat. Let rest for 5 to 8 minutes and plate in your favorite pasta bowl. Garnish with micro herbs, edible flowers and a little extra cheese. Enjoy with a glass of Rosé. Cheers!



pairs well with 2019 WESSEX HUNDRED DRY ROSÉ

APPLE CHIMICHURRI CHARRED NEW YORK STRIP STEAK

with Buttered New Potatoes

INGREDIENTS:

- (4) 8oz New York Strip Steaks (with fat on)
- 2 tbl unsalted butter
- Kosher salt and freshly ground black pepper, to taste

Chimichurri Sauce:

- 2 cups extra virgin olive oil
- 2 shallots, finely diced
- 1 clove garlic, minced
- 1 bunch cilantro, pulled off stems and lightly chopped
- 1 Granny Smith Apple, peeled and diced

For Potatoes:

- 2lb Marble Pee Wee potatoes (or any new/baby potato)
- 4 tbl unsalted butter
- 1/2 cup water
- Kosher salt and freshly ground black pepper, to taste



METHOD:

Preheat oven to 375 degrees. Prepare your grill. If using charcoal (preferred method), prepare for cooking over direct heat. If using propane, set heat to high. Place the steaks on a large plate and season to taste with salt and pepper. Rub down the steaks with the butter. Place steaks on the grill. There will be a good amount of flaring up of the fire, but this will give the steaks a nice char. Grill for at least 5 minutes on each side to obtain a nice rare temperature. Move your steaks to the oven to finish cooking and cook to your desired temperature. For the potatoes, make a decent size foil square and place butter cubes, potatoes and water inside. Season generously with salt and pepper. Fold the side of the foil up and around your potatoes, completely covering the top and all sides. Place your foil pack on the grill for at least 20 minutes. They are done when fork tender. For the Chimichurri, simply whisk together the olive oil, cilantro, shallots and garlic in a mixing bowl. Fold in the diced apple. Spoon a good amount over each of your NY Strips. Plate potatoes with the steak and enjoy with a glass of Limited Release Merlot. Cheers!

pairs well with 2017 LIMITED RELEASE MERLOT

EST.



1985

THE WILLIAMSBURG WINERY LTD.

INTRODUCING OUR

Mother's Day Platters TO-GO!

Family of Four Mother's Day Dinner Platter: \$75.00

Mother's Day Dinner Platter for Two: \$40.00



Even though we can't be together this year for our annual Mother's Day Brunch here at Wessex Hundred, Chef David McClure would still be honored to serve you and your family a delicious meal in celebration of this **VERY** special day!

Choice of:
Roasted Apple Pesto Boneless Pork Loin
or
Beef Bourguignon

All platters are served with all of the following sides:

Herb Risotto
Roasted Carrots, Rutabagas
Radishes, and Parsnips
French Baguette

Dessert:
Chocolate Rosé Cupcakes

To place your order, visit www.williamsburgwinery.com or call (757) 564-8869.