

THE WILLIAMSBURG WINERY

*Wine Club*



WILLIAMSBURG, VIRGINIA



*November* WINE CLUB SELECTIONS

2021



EST. 1985

THE WILLIAMSBURG WINERY LTD.



*Treat yourself*

TO A ROMANTIC WINTER ESCAPE THIS YEAR.



**Starting at \$335  
per night per couple\***  
(Sunday - Thursday)

Weekends starting at  
\$350 per night per couple  
(Friday & Saturday)

**Please call  
(757) 941-0310 to  
reserve all Packages.**

**YOUR VISIT INCLUDES:**

- One Night in a Tradition room, with king-sized bed
- Wine Flight for at the 1619 Wine Pavilion
- Lunch at the Gabriel Archer Tavern\*
- European-style Continental Breakfast
- Ice Skating for in Colonial Williamsburg (Skate rental included)
- Williamsburg Winery Branded Scarfs

*\*Lunch experience at the Gabriel Archer Tavern does not include any alcoholic beverages.*

Package prices include gratuity. Taxes are not included.

*\*All packages are subject to availability and are not available to groups. Rates are exclusive of tax. Reservations for all massage services and dinner reservations at the Gabriel Archer Tavern should be made when securing your package. Packages may not be resold and are not available during certain blackout dates and holidays. Must be 21 years or older. Please drink responsibly.*

# GREETINGS FROM *Our Winemaker*

As I am jotting down my thoughts, it is currently 2 October, and the harvest is more than halfway through. We still have some Petit Verdot, Cabernet Franc, Cabernet Sauvignon, Tannat, and, much to my surprise, some Rkatsiteli still hanging on the vine. Here at Wessex Hundred, we wrapped up the harvest with the Petit Verdot on 28 September, and once again I owe my utmost gratitude to the viticulture crew for doing an outstanding job all year and for harvesting at night. They are quite simply the best one could hope for. I know I'm not supposed to be biased, but I feel the Wessex Hundred grapes are the best!

Overall, we are seeing lower quantities this season, but the quality is quite good. The whites have all come in (except the Rkats) and are showing excellent promise. We had some textbook fermentations and are now looking at putting them in their homes for the next 8 months. For the reds, this may be a stellar year again. We still have a few blocks coming in, but, from what we have seen so far, I am quite optimistic. We do have some rain forecasted, but I am hopeful we can get most everything picked that would be in jeopardy from a little too much H2O! There are a lot of people and moving parts during crush, and one aspect that goes unsung many times is the trucking of grapes. Fortunately, I have the best trucking company in Virginia, and they have been exceptional in getting all the bins and grapes delivered and picked up on time. Thank you, J.W. Canaday Trucking!

As I have said before, 2019 was a great year, and, as a reminder, here are my thoughts on the vintage: Starting with a mild winter we rolled into an early spring...blah, blah, blah.... I believe the 2019 vintage to be the best I have experienced in Virginia for my tenure here. With the November shipment you will have a chance to judge for yourselves as to the quality of the vintage with the Virginia Petit Manseng, the Virginia Cabernet Franc and the much anticipated Limited Release Cabernet Sauvignon. For those who have not had the 2019 vintage yet, or who were not lucky enough to sample the Limited Release Cabernet Sauvignon at our recent Connoisseurs Club event, I am eager to hear what you think.

I look forward to seeing everyone at the next wine club gathering, and, for now, I am headed back to the crush pad to play with some more grapes!

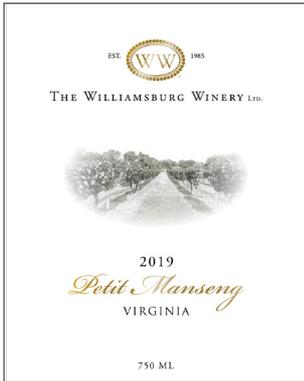


Handwritten signature of the winemaker.

# November Selections

## CLASSICS & DISCOVERY CLUB

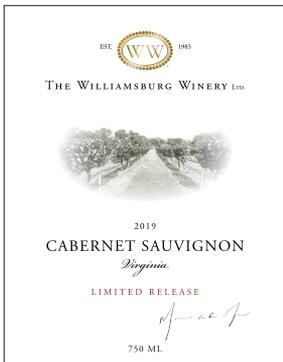
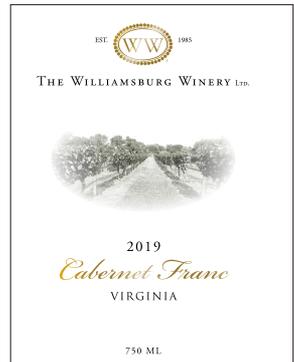
Enjoy these wines specially selected by Winemaker Matthew Meyer for our Club Members:



### 2019 VIRGINIA PETIT MANSENG

Petit Manseng has the potential to be Virginia's best white wine. The 2019 vintage was awarded 94 points and a Platinum Medal at the Winemaker Challenge International Wine Competition. This is the only American wine competition judged exclusively by other winemakers. This full bodied and crisp white wine will go very well with your holiday feast as well as being a natural pairing for Virginia oysters. Enjoy now through 2024.

**2019 VIRGINIA CABERNET FRANC**  
This Cabernet Franc from the classic 2019 vintage is made entirely from grapes grown at Benevino Vineyards in the Shenandoah Valley AVA. It received 92 points and a Gold Medal at the Winemaker Challenge. With fresh fruit aromas and a medium body, it will go very well with chicken or pork as well as being a great choice for enjoying by the fire pit. Best now through 2026.



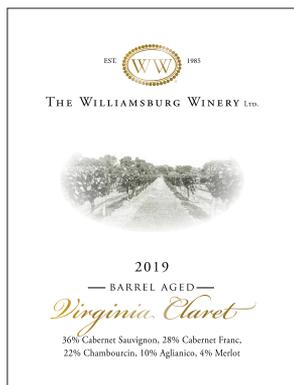
### 2019 VIRGINIA CABERNET SAUVIGNON, *Limited Release*

This is our 2nd reserve-style release of Cabernet Sauvignon for the Wine Club. The 2019 vintage is sourced entirely from Mount Juliet Vineyard in Crozet. With beautiful red fruit aromas and ripe tannins, this will go very well with heartier dishes like bolognese, lamb stew or boeuf bourguignonne. Enjoy now through 2028.

# November Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

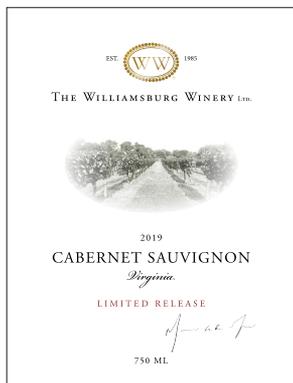
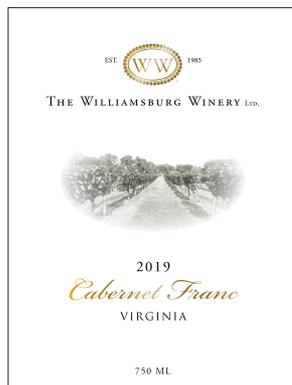
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**2019 BARREL AGED VIRGINIA CLARET**  
Claret is our staff's go-to choice for an everyday red wine here at The Williamsburg Winery. This year's blend is a little bit different with a little bit of Aglianico and Chambourcin added in and contributing some lovely red fruits. With these bright fruit aromas, low tannins, and an easygoing finish, it will pair well with many foods from roasted vegetables to salmon to steak. Drink now through 2024.

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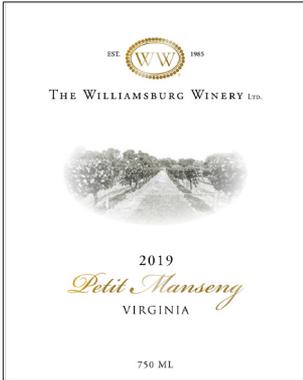


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# November Selections

## CONNOISSEURS CLUB

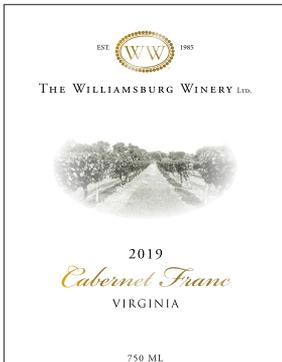
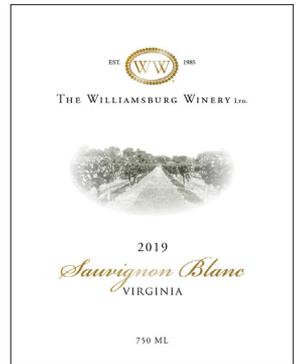


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### 2019 VIRGINIA SAUVIGNON BLANC

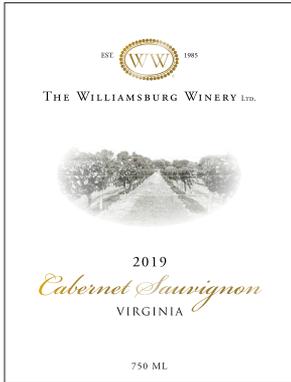
Our Connoisseurs Club Members are getting the last of this fantastic Virginia white wine. This has all the notes of classic French Sauvignon Blanc such as grapefruit, lemon, and white pepper. It would pair very well with any seafood dish as well as greens or goat cheese. Enjoy now through 2022



### 2019 VIRGINIA CABERNET FRANC

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



## 2019 VIRGINIA CABERNET SAUVIGNON

We thought it would be fun to give our Connoisseurs Club members both of our 2019 Cabernet Sauvignons for the sake of comparison. This wider release is made from Cabernet Sauvignon grown at Carter Mountain Vineyard in Charlottesville. This mountaintop site results in fresh fruit flavors and a nice, smooth finish. Pair it with grilled vegetables, grilled chicken, pork chops, burgers, or steak. Enjoy now through 2024.

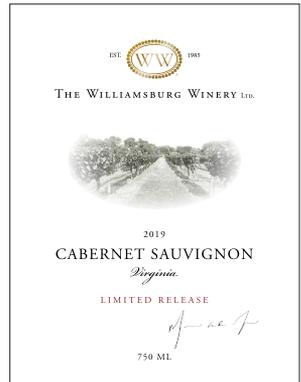
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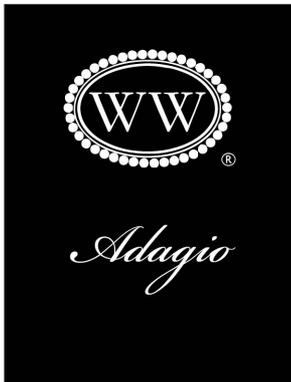
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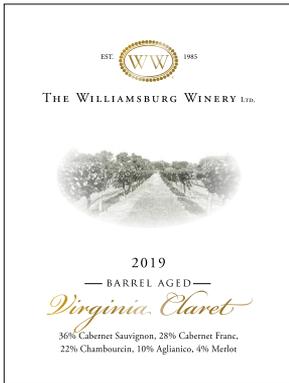
## 2017 ADAGIO

The 2017 Adagio continues to be an impressive vintage of our flagship red wine. This roughly equal blend of Tannat, Petit Verdot, and Cabernet Sauvignon recently received a 92 point rating from Wine Enthusiast. It would pair well with many foods but especially more flavorful cheeses and meats. It is continuing to head towards its peak and should be best enjoyed now through 2027.



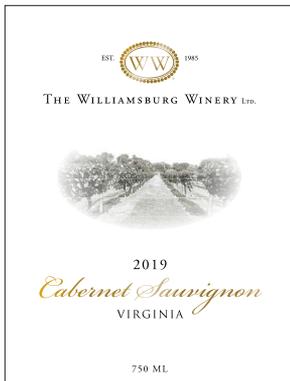
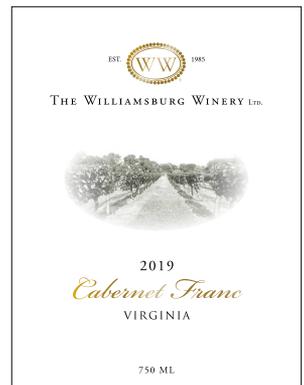
# November Selections

CONNOISSEURS CLUB -REDS ONLY



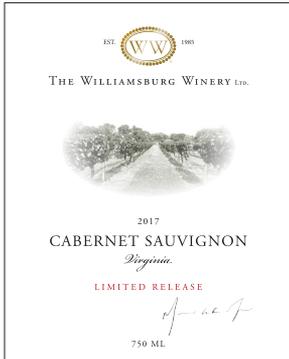
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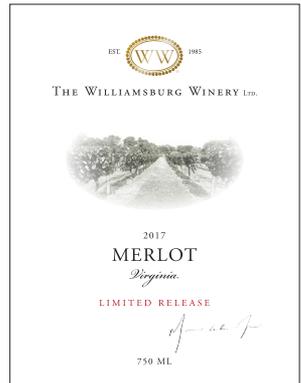
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**2017 VIRGINIA MERLOT, *Limited Release***

This is the very last of our 2017 Limited Release Merlot. It is made in the old-world style with cherry and strawberry aromas and a rich, complex finish. This is a very food-friendly wine that will work well with poultry, pork, or beef dishes or with a nice cheese plate.

Drink now through 2025.



*Adagio*

**2017 ADAGIO**

The 2017 Adagio continues to be an impressive vintage of our flagship red wine. This roughly equal blend of Tannat, Petit Verdot, and Cabernet Sauvignon recently received a 92 point rating from Wine Enthusiast. It would pair well with many foods but especially more flavorful cheeses and meats. It is continuing to head towards its peak and should be best enjoyed now through 2027.

# WINE PAIRING RECIPES

## *Farro and Vegetable Soup*

### INGREDIENTS:

- 2 Tbsp extra-virgin olive oil
- 1 cup carrots, diced (about 2 medium)
- 1 cup yellow onion, chopped (1 small)
- 1 cup celery, chopped (about 2 stalks)
- 4 cloves garlic, minced
- 5 cups low-sodium vegetable broth
- 1 (14.5 oz) can diced tomatoes
- 1 cup farro, rinsed
- 1 tsp dried oregano
- 1 bay leaf
- Salt, to taste
- 1/2 cup parsley sprigs, lightly packed (stems included)
- 4 cups chopped kale, lightly packed (thick ribs removed)
- 1 (15 oz) can cannellini beans, drained and rinsed
- 1 Tbsp fresh lemon juice
- 1/2 cup Feta cheese, crumbled, for serving



### METHOD:

1. Heat oil in a large pot over medium-high heat.
2. Add carrots, onion and celery and saute 3 minutes. Add garlic and saute 30 seconds longer.
3. Stir in vegetable broth, tomatoes, farro, oregano, bay leaf and season with salt to taste.
4. Add parsley in a mound to soup and bring soup to a boil. Reduce heat just below medium.
5. Cover and simmer 20 minutes. Remove parsley, stir in kale and cook 10 - 15 minutes longer until both farro and kale are tender.
6. Add in cannellini beans and heat through, about 1 minute.
7. Remove bay leaf, stir in lemon juice and add additional vegetable broth or some water to thin soup as desired (the farro will absorb more liquid as the soup rests).
8. Serve warm, topping each serving with feta cheese.

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*designed to pair with* 2019 VIRGINIA PETIT MANSENG

*from our Wessex Hundred Chef Jake Wechster*

## BEEF BOURGUIGNON

### INGREDIENTS

- 6 slices bacon, cut into lardons (see note in step 1)
- 3 ½ tablespoons extra-virgin olive oil
- 3 pounds stewing beef, cut into 2-inch chunks
- 1 large carrot, sliced
- 1 large white onion, sliced
- 1 pinch coarse salt and freshly ground pepper
- 2 tablespoons all-purpose flour
- 3 cups dry red wine, fruit-forward, such as a Chianti
- 2 ½ to 3 ½ cups beef stock
- 1 tablespoon tomato paste
- 2 cloves garlic, smashed
- ½ teaspoon thyme
- 1 crumbled bay leaf
- 18 to 24 small pearl onions
- 3 ½ tablespoons butter
- 1 herb bouquet (4 sprigs parsley, 2 sprigs thyme, 1 bay leaf)
- 1 pound fresh white mushrooms, quartered

1. Simmer bacon lardons in 4 cups water for 10 minutes (Lardon is the French culinary term referring to thin strips of bacon, cut approximately 1/4-inch thick). Drain and pat dry.
2. Preheat oven to 450°F. In a large Dutch oven, sauté the bacon in 1 tablespoon of oil for about 3 minutes, until it starts to lightly brown. Remove with a slotted spoon and set aside.
3. Dry the beef with a few paper towels for better browning. In batches, sear the beef on all sides in the Dutch oven. Set aside with the bacon.
4. Back in the pot, add the sliced carrots and onions; sauté in fat until browned, about 3 minutes. If there's any excess fat, drain it now.
5. Add the bacon and beef back to the pot. Season with 1/2 teaspoon coarse salt and 1/4 teaspoon ground pepper. Toss. Sprinkle with flour and toss once more. Place in the center of the oven for 4 minutes.
6. Remove pot from oven; toss beef and place back in the oven for 4 more minutes. Remove the pot from the oven and reduce the heat to 325°F.
7. To the pot, add the wine and stock. The liquid should barely cover the meat and vegetables. Add the tomato paste, garlic and thyme. Bring to a light simmer on the stove, then cover and simmer in the lower part of the oven for 3 to 4 hours, or until the meat is easily pierced.
8. In the last hour of cooking, bring 1 1/2 tablespoons butter and 2 teaspoons oil to a medium heat in a skillet. Add the pearl onions and toss around in the fat until they've browned, 10 minutes. Then stir in 1/2 cup beef stock, a small pinch of salt and pepper and the herb bouquet. Reduce the heat to low and simmer the onions for about 40 minutes, until the liquid has evaporated, and the onions are tender.
9. Remove the onions from the skillet and set aside. Discard the herb bouquet and wipe out the skillet. Add the remaining butter and oil and bring to a medium heat.
10. Add the mushrooms and cook for about 5 minutes, shaking the skillet to coat with the butter.
11. Place a colander over a large pot. Drain the beef stew through the colander and into the pot. Place the pot with the sauce over a medium heat and simmer for about 5 minutes, skimming any fat on top. Pour the beef and vegetables back into the Dutch oven. Add the pearl onions and mushrooms to the pot. Pour the sauce over the beef mix and simmer for an additional 3 to 5 minutes.



*designed to pair with* 2019 VIRGINIA CABERNET SAUVIGNON LIMITED RELEASE

# Christmas

at the  
Gabriel Archer Tavern

## CHRISTMAS EVE & DAY DINNER

*Served from 5pm-8pm each evening*

RESERVATIONS AVAILABLE ON OPEN  
TABLE OR CALL 757-564-8869

*The Tavern will be serving the regular lunch  
menu 11-4 Christmas Eve. The Tavern will  
be closed for lunch on Christmas Day.*

**\$55 per adult**

**\$25 per Child under 10 years old**

*Beverages available for purchase including  
wine, local craft beer, and cocktails*

*Price does not include taxes or gratuity.*

## Menu

### APPETIZERS

*Choice of*

#### Butternut Squash Soup

*Cinnamon Crème Fraîche*

#### Roasted Beet Salad

*Candied Pecans | Arugula | Orange Scented  
Goat Cheese Crostini | Sherry Vinaigrette*

#### Warm Lingonberry and Baked Brie Tart

*Arugula | Lemon Vinaigrette*

#### Charcuterie and Cheese

*Assorted Pickles & Jams | Grilled Bread*

### ENTREES

*Choice of*

#### Oven Roasted Ashley Farms Turkey

*Sausage Stuffing | Mashed Potatoes  
Cranberry Relish | Fall Vegetables | Gravy*

#### Petite Filet Mignon

*Mashed Potatoes | Forest Mushrooms  
Roasted Carrots | Veal Jus*

#### Pan Seared Rockfish

*Garden Herb Rice Pilaf | Carrot Ginger Puree  
Garlic Greens | Beurre Blanc*

#### Wild Mushroom Risotto

*Shaved Parmesan*

### DESSERTS

*Choice of*

#### Eggnog Creme Bruleé

*Meringue | Spiced Candied Lemon*

#### Peppermint Bark Cheesecake

*Espresso Chocolate Ganache*