

THE WILLIAMSBURG WINERY

Wine Club



WILLIAMSBURG, VIRGINIA



September WINE CLUB SELECTIONS

2021



THE WILLIAMSBURG WINERY LTD.

WINE *discovery* SEMINARS

TASTING ROOM & WINE BAR

Colonial Williamsburg's Merchants Square

Join us at the
Williamsburg
Winery Tasting
Room and Wine
Bar in Merchants
Square for an
evening of wine
education and
exploration.

WINE DOWN UNDER

Wednesday, September 8, 2021 • 6:00 PM

Thursday, September 9, 2021 • 6:00 PM

RHONE RIVER CRUISE

Wednesday, September 22, 2021 • 6:00 PM

Thursday, September 23, 2021 • 6:00 PM

DUST ON THE BOTTLE: A LIBRARY WINE TOUR

Wednesday, October 13, 2021 • 6:00 PM

Thursday, October 14, 2021 • 6:00 PM

WINES FOR THE HOLIDAYS, 3RD EDITION

Wednesday, November 10, 2021 • 6:00 PM

Thursday, November 11, 2021 • 6:00 PM

CHEERS TO SPARKLING WINE, 4TH EDITION

Wednesday, December 8, 2021 • 6:00 PM

Thursday, December 9, 2021 • 6:00 PM



To purchase tickets, visit
williamsburgwinery.com/events

GREETINGS FROM *Our* Winemaker

Here we are in the middle of Summer 2021 in all its hot and humid glory. As I am sure you are aware after venturing outside, we have experienced some real scorchers this year. This is coming off the back of what was a rather cold late spring. This rather unpredictable weather has created a few challenges but nothing the guys in the vineyard can't handle. One of the big impacts of the weather this year will be a delayed harvest. We have just started seeing the onset of veraison as of 24th July. This is when the grapes start to soften, change colors, and develop sugars. This is also a good indication of when harvest will begin, which should put us approximately very late August or early September. In the last 10 years we have only started harvest as late as September three times. Regardless of the weather I would say we have had very good fruit set and the vines are looking healthy. We are all hoping for what could be an excellent harvest. One must remain eternally optimistic.

At this time, I have wrapped up most of the grape contracts for the year and will be looking forward to visiting all of our growers to see how the grapes are coming along. We, of course, have our longtime friends and growers who we rely upon for great grapes along with a new grower for us hailing from the Rappahannock River area. From this new vineyard we will be getting some exceptional Petit Verdot (again, eternally optimistic)! Securing all the grapes allows us to order all the necessary fermentation supplies and pick out the various yeasts. Like the growers, we have our favorites but also like to try some new ones. Stacey and I are excited to try the new yeasts and nutrients to help express the wonderful terroir of Virginia.

This is also a time that I reflect on previous vintages and ponder what we did and what we could have done. It is important for me to look at ways to continually improve the wines. As I reflect now, I am happy to report there is not much to improve upon with this quarter's selections. You will have a chance to see what I mean when you taste the 2020 Wessex Hundred Chardonnay/Viognier Limited Release blend. This is the first blend of these two grapes we have done here, and I think it turned out lovely. The second is the 2020 Wessex Hundred Rose. This is a bit lighter than the 2019 but still offers a great depth of fruit and body like Provence and with Elena being my inspiration. The third is the 2019 Wessex Petit Verdot which is just outstanding and that is all I will say about that! You'll see!

I can't tell you how excited I will be to see you all at the Wine Club Summer Cookout on the 22nd of August where you will also get a chance to experience the gastronomic delights of what I believe to be the best culinary team we have ever had at The Williamsburg Winery! The wine should be pretty good too!

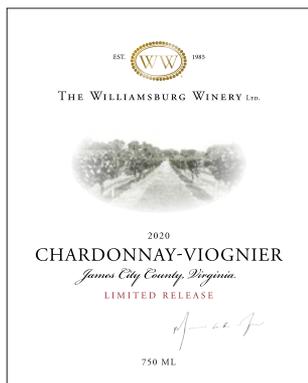
Cheers,
Matthew Meyer



September Selections

CLASSICS & DISCOVERY CLUB

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

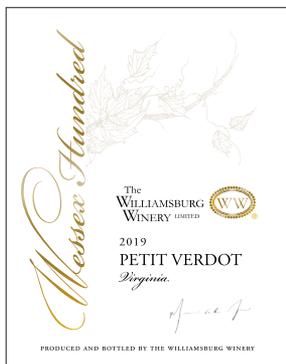
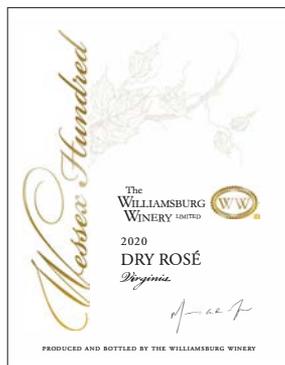


2020 CHARDONNAY-VIOGNIER, *Limited Release*

This is our first ever blend of Chardonnay and Viognier. Because of frost early in the season and rains just before harvest, yields were greatly reduced from previous vintages, so rather than making a separate Wessex Hundred Chardonnay and Wessex Hundred Viognier, we decided to produce a blend of the two. Chardonnay contributes acidity and structure to the blend while the Viognier adds aromatics and mouthfeel. This would pair very well with many dishes from seafood to poultry. Enjoy now through 2023.

2020 WESSEX HUNDRED DRY ROSÉ

We love Rosé here at The Williamsburg Winery. We think the 2020 vintage is one of our best yet. In classic Provence fashion, it is light, crisp, and refreshing with some floral, cherry, and strawberry notes. This would be a great choice for those warm early fall evenings or to pair with a variety of foods from curries and stir fries to ham and turkey. Best now through 2022.



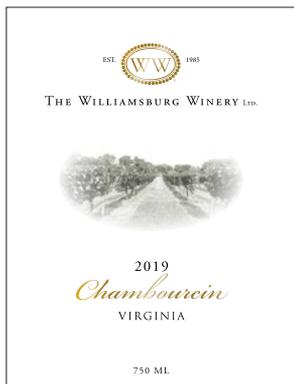
2019 WESSEX HUNDRED PETIT VERDOT

The 2019 vintage of our estate Petit Verdot may be the best yet. It's terrifically balanced with dark fruits, earth, and spice. It would be a fantastic pairing with cheese and charcuterie as well as lamb or duck dishes. While it is showing wonderfully now, it will continue to cellar well through at least 2026.

September Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

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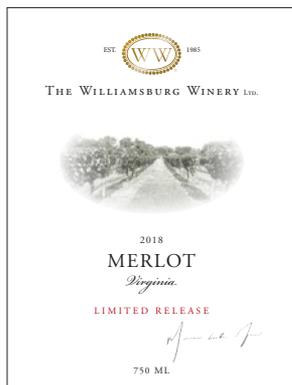


2019 VIRGINIA CHAMBOURCIN

In previous vintages, we've used Chambourcin primarily for Rosé. This is the first vintage we've produced a full-bodied, dry red from this varietal. It was aged in older French oak barrels prior to bottling, adding just a bit of creaminess and some vanilla to the mix. This would be a great red for chilling slightly and serving with poultry or pork as well as a good choice for sipping by the firepit. Drink now through 2023.

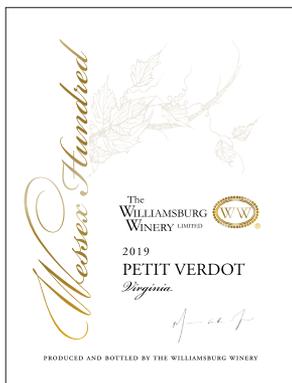
2018 MERLOT, *Limited Release*

This Club Exclusive features all of the classic notes of old world Merlot with fresh red fruit, some earthiness, and baking spices. This cooler, wetter vintage also means that there is lower alcohol and higher acidity in this release, which makes it very food friendly. It would pair especially well with savory dishes featuring mushrooms, sage, or rosemary. Best now through 2022.



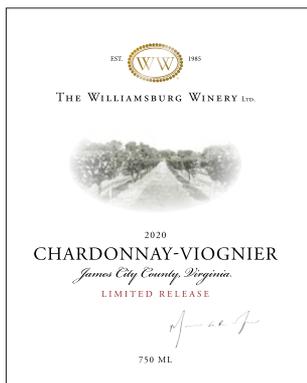
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September Selections

CONNOISSEURS CLUB

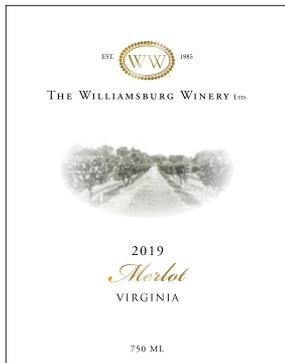
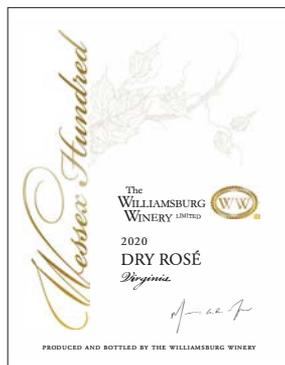


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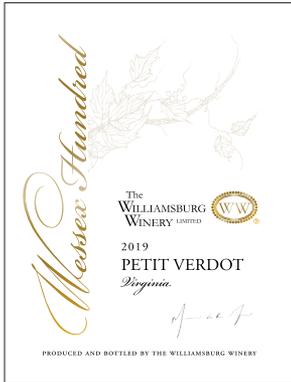
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2019 VIRGINIA MERLOT

The 2019 vintage produced some of the best quality Merlot we have seen in Virginia. This Virginia appellation release is a blend of Merlot from Carters Mountain Vineyard and Mount Juliet Vineyard, both higher elevation sites near Charlottesville. It is nicely balanced between red and dark fruit and some notes of earth and spice. Enjoy with poultry, pork, pasta with red sauce, or a cheese plate. Enjoy now through 2025.

**Enjoy these wines specially selected by
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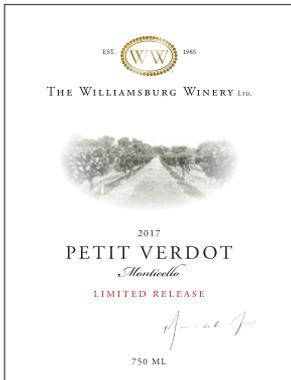
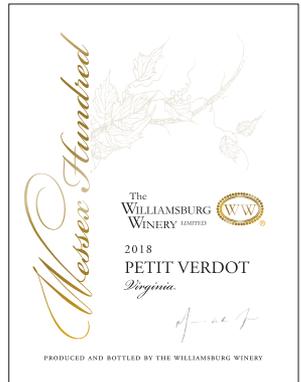


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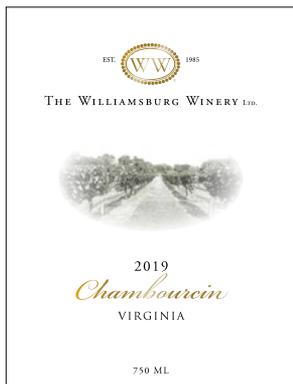


**2017 MONTICELLO
PETIT VERDOT, Limited Release**

This Petit Verdot was sourced entirely from Mount Juliet Vineyard in Crozet. We are sharing the last of this Wine Club Exclusive release with you, our Connoisseurs Club Members. With lovely berry and floral notes balanced with vanilla and smoke from the French oak, this would go very well with ribs, lamb, or smoked or grilled vegetables. Enjoy now through 2027.

September Selections

CONNOISSEURS CLUB - REDS ONLY



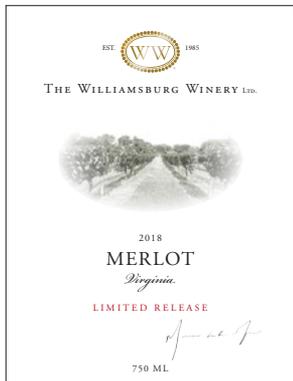
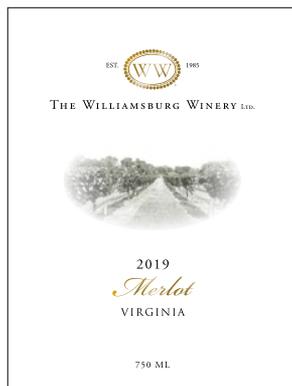
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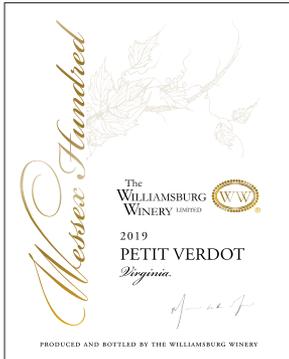
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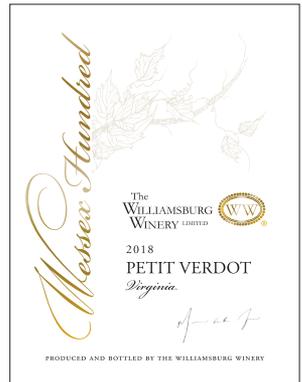


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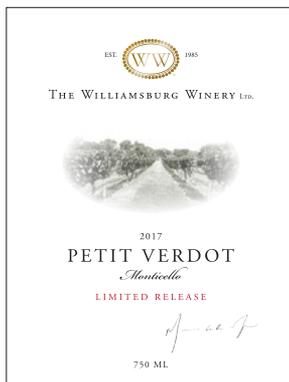
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WINE PAIRING RECIPES

Tamarind Glazed Shrimp

INGREDIENTS:

- 1 package Tamarind Pulp
- 1 cup Water
- 1 cup Honey
- .5 cup Fish Sauce
- 1 EA Habanero, seeded
- 3 EA Garlic Cloves, minced
- To taste Salt and Pepper
- 6 ea Shrimp 21/25 count per lb, head on

METHOD:

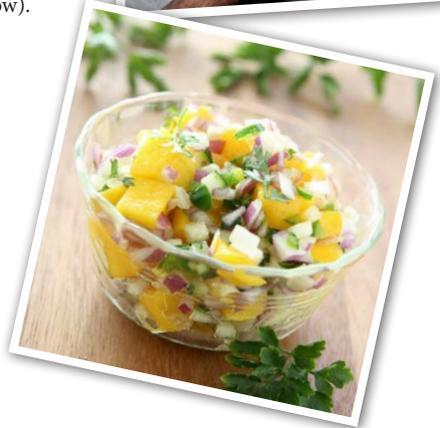
1. Combine the tamarind with water in a small saucepan and cook over low heat until the tamarind is soft and paste consistency. Strain the paste through a china cap to remove fiber and seeds.
2. Saute chiles and garlic in a medium skillet. Add honey, fish sauce, and prepared tamarind paste. Cook until soft. Blend until smooth, and season to taste.
3. Marinate the shrimp overnight in the prepared marinade.
4. When ready to serve, grill the shrimp until cooked, 3 minutes each side.
5. Serve over mango cucumber salsa (recipe below).



MANGO CUCUMBER SALSA

- 1 ea Mango, small diced
- 1/2 ea Cucumber, small diced
- 1/2 ea Red Onion, small diced
- 1/2 ea Lime, juiced
- 1/2 ea Jalapeno, small diced
- 1/2 ea Red Peppers, small diced
- 2 tbs Rice Wine Vinegar
- 1 bunch Cilantro, minced
- To taste Salt and Pepper

Combine all ingredients, and season to taste.



designed to pair with 2020 CHARDONNAY-VIOGNIER LIMITED RELEASE

from our Wessex Hundred Chef Jake Wechster

TRINIDAD-STYLE MARINATED FLAT IRON STEAK

with Curried Okra Croquettes and Pumpkin Puree

INGREDIENTS

- 1 cup Cilantro, minced
- 1 cup Parsley, minced
- ¼ cup Lime Juice
- ¼ cup Lemon Juice
- 4 tbsp Water
- 2 tbsp Thyme, minced
- 8 cloves Garlic, minced
- 4 ea Scallions, thin sliced
- 2 stalk Celery, minced
- 1 ea Onion, minced
- 1 ea Red Pepper, minced
- To taste Salt and Pepper
- 2 ea Flat Iron Steak, 6 oz portions

METHOD:

1. Mix all ingredients except steak together.
2. Marinate steak overnight.
3. Grill to your desired temperature and serve with okra croquettes (recipe follows).

CURRIED OKRA CROQUETTE

- 1lb Okra, sliced
- 1 ea Onion, diced
- 1 ea Shallot, minced
- ½ tbsp. Garlic, minced
- 2 ea Tomatoes, diced
- To taste Curry Powder
- To taste Salt and Pepper
- 3 ea Potatoes, rough chopped
- ½ lb Butter, cold
- 1 cup Heavy Cream, warm
- Breading (flour, egg wash, breading)

PUMPKIN PUREE

- ½ ea Pie Pumpkin, quartered
- ½ quart Heavy cream, warmed
- To taste Salt and Pepper
- as needed Lemon Juice

METHOD

Roast pumpkin with butter, salt, and pepper until tender. Scoop out of skin and place it in a blender. Add cream and blend. Season to taste with salt and pepper. Add lemon juice as needed to brighten the flavor.

1. Sweat the onion, garlic, and shallot in butter in a large skillet. Add okra and saute. Add curry powder until aromatic, and allow spice to cook. Add tomatoes. Allow okra to stew until tender and no longer slimy. Add water if needed.
2. Meanwhile, boil potatoes in salted water until tender. When the potatoes are cooked, put the potatoes through the food mill with cold butter. Add cream until a smooth mashed potato consistency forms. Season to taste with salt and pepper, and cool potatoes.
3. Once the okra is cooked, mix into the chilled potatoes. Form into 1" balls.
4. Bread using the standard breading procedure (you can find this online). If not frying the croquettes immediately, store in the freezer.
4. When ready to cook, prepare a deep fryer or heavy dutch oven with oil and heat to 375 F. Cook 1 minute or until golden brown, turning as necessary. Allow to drain on paper towels.
5. Serve with pumpkin puree (recipe to the left).



designed to pair with 2019 WESSEX HUNDRED PETIT VERDOT

Thanksgiving Feast

Thursday, November 25th at 2PM

WESSEX HALL AT THE WILLIAMSBURG WINERY

Price includes food and non-alcoholic beverages. Williamsburg Winery Wine and Local Craft Beer available for purchase. Orders must be canceled 72 hours in advance to receive a refund.

\$65 per person • \$60 Wine Club Members | Inclusive of tax and gratuity
Children 12 and under are \$25 per person (separate ticket item).

BUFFET MENU

Classic Caesar Salad

Romaine Hearts | Brioche Croutons | Parmesan

Mixed Greens

Honey Compressed Apples | Goat Cheese | Spiced Pecans
Mulled Cider Vinaigrette

Sliced Fresh Fruits & Berries

Honey Vanilla Yogurt

Canapes

Camembert Bouchée | Apple Butter
Crab Salad | Phyllo Cup
Cranberry Pecan Goat Cheese Truffle

Herb Roasted Turkey Breast

Cranberry Orange Relish | Turkey Gravy

Bourbon Brown Sugar Ham

Whole Grain Mustard

Marinated New York Strip Loin

Confit Pee Wee Potatoes | Cabernet Jus

Chestnut and Sage Stuffing

Green Beans Almondine | Shallot Herb Butter

Brown Sugar Glazed Sweet Potatoes

Pumpkin Stew

Swiss Chard | Cannellini Beans

DESSERTS

Pumpkin Pie with Vanilla Whipped Cream
Deep Dish Apple Pie
Bourbon Pecan Pie
Assorted Freshly Baked Cookies

To purchase tickets, visit
williamsburgwinery.com/events