

THE WILLIAMSBURG WINERY



Wine Club

WILLIAMSBURG, VIRGINIA



SEPTEMBER 2022 WINE CLUB SELECTIONS

CLUB BENEFITS



Here, we share our enjoyment of wines, our stewardship of the land, our love of family and friends.

CONNOISSEURS Club Members

(12 bottles of wine per quarter)

NEW - 50% off tasting flights at the Tasting Room, Wine Pavilion, and Merchants Square Wine Bar

NEW - 20% off all bottles of wine and merchandise purchases from the winery and Merchants Square Wine Bar

Four complimentary flights per WEEK in our Wine Club Member Lounge (open by reservation only on Saturdays and Sundays).

Quarterly Special Tasting Events with Cheese, Charcuterie and Oysters

2 bottles of Adagio included with your November Wine Club order each year

DISCOVERY Club Members

(6 bottles of wine per quarter)

NEW - 25% off tasting flights at the Tasting Room, Wine Pavilion, and Merchants Square Wine Bar

10% off all bottles of wine and merchandise purchases from the winery and Merchants Square Wine Bar

Four complimentary flights per MONTH in our Wine Club Member Lounge (open by reservation only on Saturdays and Sundays)

**“Everybody
is a big family and
you’re a part of it.”**

– Kimberly Riley, longtime Club member with her husband, Brian

CLASSICS Club Members *

(3 bottles of wine per quarter)

NEW - 25% off tasting flights at the Tasting Room, Wine Pavilion, and Merchants Square Wine Bar

NEW - 10% off all bottles of wine and merchandise purchases from the winery and Merchants Square Wine Bar

Four complimentary flights per MONTH in our Wine Club Member Lounge (open by reservation only on Saturdays and Sundays).

Please note that we are no longer accepting new Members at this level of Membership, but existing Members may continue at this Membership level if they choose as long as they remain active Club Members

All Members Receive:

1. Free UPS Ground Shipping on Orders \$70+ including both Club shipments and other orders
2. 10% off food purchases at the Gabriel Archer Tavern and lodging at Wedmore Place
3. Discounted tickets to all special event dinners and wine seminars
4. 50% off the Extensive Winery Tour with Cellar Tasting (must be booked via phone with our wine shop to receive this discount)
5. Access to Limited Release and other small batch wines
6. Access for two people per Membership to our annual Club Cookout in June and Club Harvest Party in October

GREETINGS FROM *Our Winemaker*

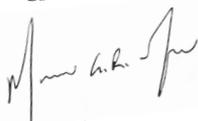
I trust you are having a splendid summer of 2022 with plenty of imbibing and outdoor adventures. It is possible, though, the outdoor activities may have been halted quite a few times with all the moisture we experienced (and still are). Of course, the heat too may have driven a few of you indoors. But still, I am hopeful you could take advantage of the days we did have that were tolerable. As you can imagine, the heat and rain gave the viticulture crew a bit of a challenge. We were inundated with heat, humidity, and rain but they did a fantastic job, and we should have some excellent grapes to harvest soon.

Last season we picked the Chardonnay for the sparkling wine program on the 13th of August at 17 brix. This vintage we picked the Chardonnay on the 19th, so not too far off. It would seem we are on the path for a similar harvest season, as far as dates go. After the Chardonnay we will move onto Viognier and then back for the remainder of the Chardonnay not picked for Sparkling production.

As you can imagine if we are picking, we also got the crush pad set up and ready to crush grapes. This year we are anticipating about 350 tons all together. At this point, we are at the mercy of the universe and what kind of weather it throws at us over the next couple of months. Regardless of the weather, I am confident in the team here to make great wines regardless. As you will see from the wine selections for the shipment, we have two 2020 vintage wines. This was not considered a stellar vintage, yet these two wines are very lovely, thanks to a great crew. The Claret is drinking like a fine Bordeaux and the Wessex Petit Verdot is equally as impressive with more of an old world meets new world character. In addition to the two 2020 vintage, you will be regaled with the 2021 Rkatsiteli. This wine has really taken off and I am incredibly pleased to be making more this year. It is such a varietal deserving of more recognition and acclaim.

Now I must return to the crush pad for more scrubbing and cleaning of equipment. I will also be looking at several weather apps, stations, data, and whatever else I can find to keep an eye on the Virginia weather, which seems to change its mind quite frequently. As always, I look forward to seeing you all at the winery and the next wine club event. Until then...

Cheers,



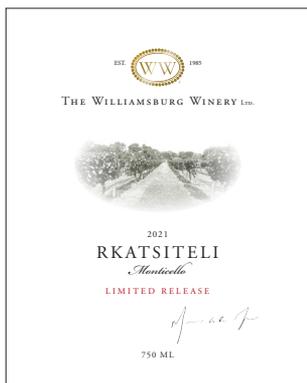
Matthew



September 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:

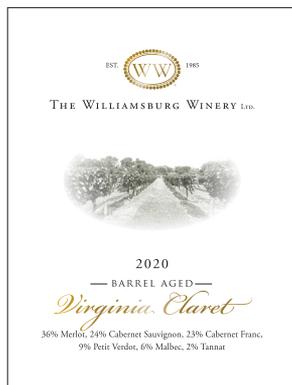


2021 MONTICELLO RKATSITELI, Limited Release (Club Exclusive)

Rkatsiteli is a very ancient white grape varietal native to eastern Europe and the Caucasus. This is the second vintage we've produced from grapes grown in the Monticello AVA. Slightly heavier than the 2019, it shares the bright and citrusy notes of its predecessor. It would be a fantastic pairing with Virginia oysters or just to sip on the patio on a warm early autumn evening. Drink now through 2024.

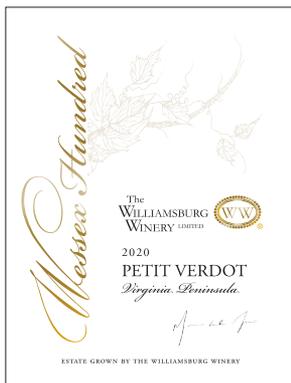
2020 BARREL AGED VIRGINIA CLARET

The 2020 vintage of the Barrel Aged Claret may be our favorite yet. It features all 5 classic Bordeaux varietals plus Tannat. Merlot and Cabernet Sauvignon lead this blend, creating a nice balance between fresh red fruit and floral notes from the Merlot with dried fruit, spice, and tannin from the Cabernet Sauvignon. This wine would pair very well with steak, pork, or mushroom dishes. Enjoy now through 2025.



2020 WESSEX HUNDRED PETIT VERDOT

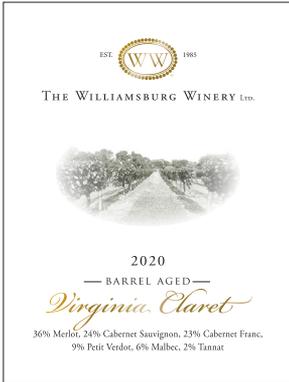
Our Wessex Hundred Petit Verdot vineyard never fails to surprise us. Despite the challenges of the 2020 vintage, it managed to produce the same quality grapes we've seen year after year. This Petit Verdot has blackberry, violet, and spice notes, and it will go well with lamb, beef, or smoked dishes. It's delicious now, but it will continue to age well through 2027.



September Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

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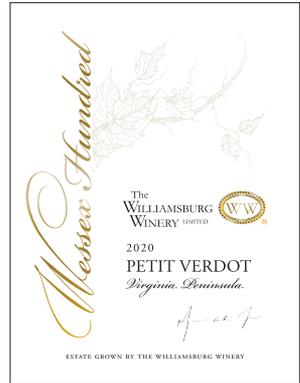


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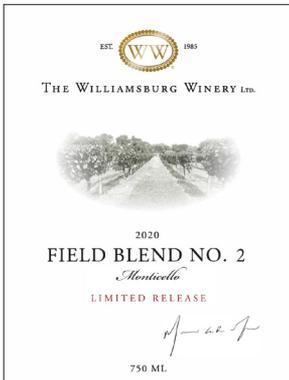
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2020 FIELD BLEND NO.2, Limited Release (Club Exclusive)

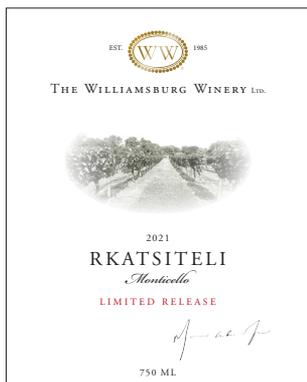
This very limited release is a field blend made from Petit Verdot and Tannat grown at Mount Juliet Vineyards in Crozet. The Petit Verdot provides pomegranate, blackberry, and violet notes while the Tannat adds a nice hint of smoke and black cherry. This will go very well with leg of lamb, venison, or a nice medium-rare steak. There were only 96 cases made, so, if you enjoy this wine as much as we do, be sure to stock up! Delicious now but will continue to age well through 2027.



September Selections

CONNOISSEURS CLUB

2 bottles of each of the below selections:

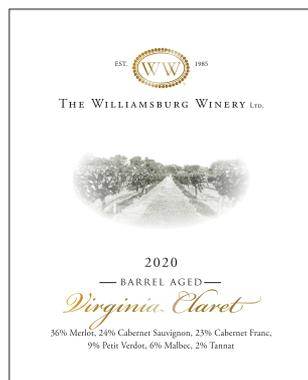


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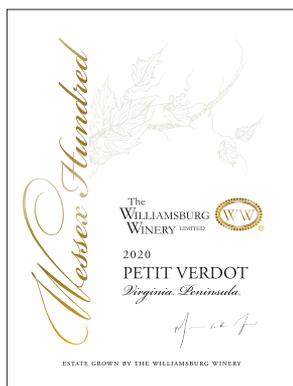
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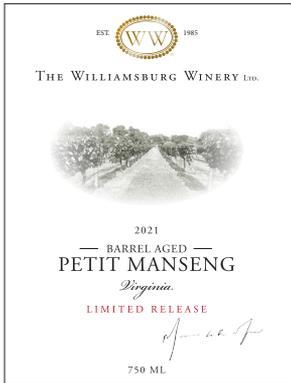


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*Enjoy these wines specially selected by
Winemaker Matthew Meyer for our Club Members.*

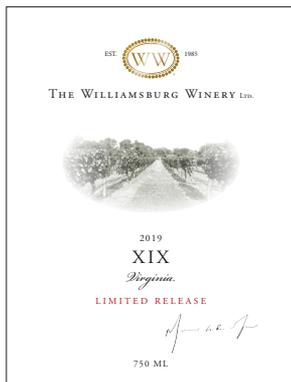
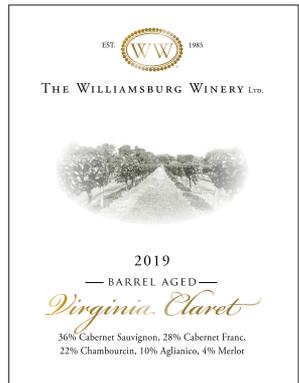


2021 BARREL AGED PETIT MANSENG, *Limited Release*

For the first time, we've aged some of our Petit Manseng in acacia wood and used Cognac barrels. This is a really fun variation on this fantastic Virginia white grape varietal. The aromatic profile features tropical notes, especially pineapple and coconut, with just a hint of vanilla on the finish from the Cognac barrels. This would go very well with creamy pasta dishes, crab cakes, or even pork chops. It may be one of our best white wines yet. Only 106 cases were made, so it is sure to go fast. Best now through 2026.

2019 BARREL AGED VIRGINIA CLARET

We saved the last of the 2019 vintage for you, our Club Members. This was the only vintage of Claret produced so far to include small amounts of Aglianico and Chambourcin. It's a fantastic everyday red wine and great for those warm early autumn nights. Pair it with a cheese and charcuterie board, with cookout foods, or simply sip and enjoy. Best now through 2024.



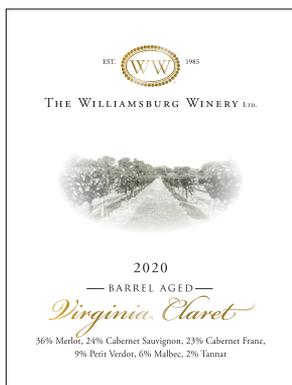
2019 XIX, *Limited Release (Club Exclusive)*

This wine is a good reason to be a Connoisseur Club Member as you'll be the first to try this second to last of our 2019 reds to be released (Adagio is in the next shipment!). A blend of Merlot and Petit Verdot, it was aged 26 months in oak prior to bottling. With raspberry, blackberry, and spice notes, it will go well with intensely flavored foods like blue cheese, lamb, or venison. Only 114 cases were made, so it will likely not be included in any future Club shipments, and only small quantities will be available for sale. This may be one of our most ageable wines from the 2019 vintage, so it could be enjoyed now but will hold well through 2030.

September Selections

CONNOISSEURS CLUB - REDS ONLY

2 bottles of each of the below selections:

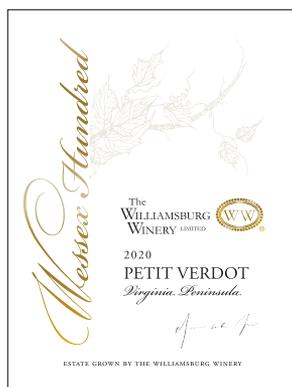


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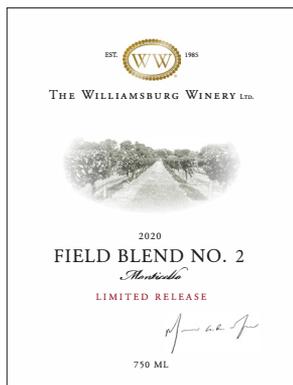
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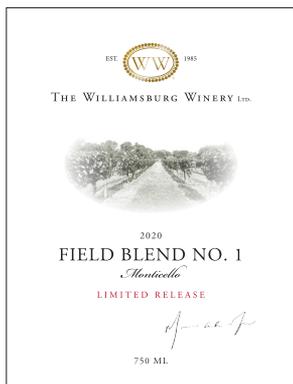


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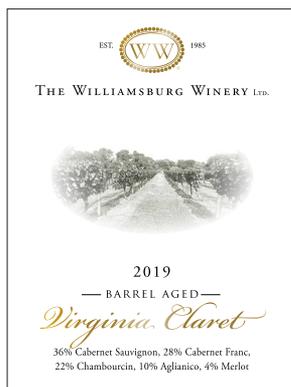


**2020 FIELD BLEND NO. 1,
Limited Release (Club Exclusive)**

We're happy to share more of Field Blend No. 1 with you, our Connoisseurs Club Members. This blend is made from Merlot and Cabernet Sauvignon grown at Mount Juliet Vineyard in Crozet and is the first blend we've made from this site since the popular 2015 Mount Juliet Red. This red is medium bodied with fresh cherry and strawberry aromas and a nice, creamy finish. It would go very well with pork chops, beef tenderloin, or some roasted vegetables. Best now through 2024.

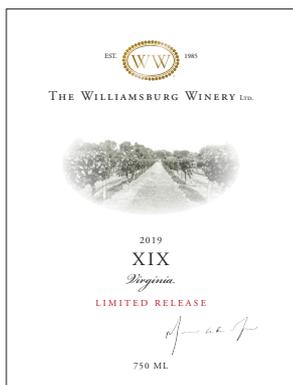
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WINE PAIRING RECIPES

Mushroom Soup

Yield: 3 Servings

INGREDIENTS:

- 8 oz button mushrooms
- 1 small onion, diced
- 2 cloves garlic, chopped
- 1 each bay leaf
- 1 tsp ground nutmeg
- 1 cup vegetable broth
- 1 cup heavy cream
- 1 tbs all purpose flour
- 2 tbs butter
- to taste salt and pepper



METHOD:

1. Rinse or wipe white button mushrooms. Slice of the lower part of the base stalk of each mushroom. Chop them in halves or quarters, or slice them thin. Peel, rinse and chop onion and garlic finely. Get all the other ingredients ready and set them aside.
2. Melt butter in a heavy saucepan. Add the bay leaf and saute till fragrant for about 2 to 3 seconds. Add the finely chopped onions and garlic. Sauté stirring often on medium-low heat till the onions soften and become translucent. Add the sliced or chopped mushrooms and saute till the mushrooms start to release water. Saute until all the water dries up and the mushrooms become a light golden.
3. Add the flour and saute for 3 to 4 minutes stirring often on a low to medium-low heat.
4. Add water first followed by milk. Stir well and season with salt.
5. On a low to medium-low heat let the soup come to a gentle simmer first.
6. The mushroom soup would also begin to thicken. Stir at intervals.
7. Further simmer for about 4 to 5 minutes till the soup thickens more. Then add the cream and chopped parsley. Simmer mushroom soup for 1 to 2 minutes more stirring often.
8. Lastly, sprinkle ground nutmeg powder and stir.
9. Switch off the heat and pour the soup in serving bowls.

designed to pair with 2020 WESSEX PETIT VERDOT

from our Wessex Hundred Chef Jake Wechster

BLACKENED SHRIMP AND GRITS

INGREDIENTS

- 2 1/2 cups chicken broth, divided
- 1 1/4 cups whole milk
- 1/4 cup water
- 1 teaspoon kosher salt
- 1 cup quick cooking grits, not instant
- 1/2 tablespoon butter
- 1 1/2 oz sharp cheddar cheese, freshly grated, divided
- 1 tablespoon grated Parmesan cheese
- 1/2 tablespoon paprika
- 1/4 teaspoon dried cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/4 teaspoon kosher salt
- 1/8 teaspoon black pepper
- olive oil
- 24 jumbo shrimp, about 1 lb cleaned and deveined
- 3 tablespoons scallions, sliced



METHOD:

1. In a small bowl, combine the paprika, cayenne, garlic powder, thyme, oregano, salt, black pepper and mix to blend. Season the shrimp with oil on both sides and rub all over.
2. Coat the shrimp with the spice mix. In a medium size pot, bring 2 cups of chicken broth, milk, water and salt to a boil, carefully it doesn't boil over. Slowly stir in the grits and stir continuously until the grits are well mixed. Bring the pot to a boil, reduce heat to the lowest setting, cover with a fitted lid and simmer for approximately 28 to 30 minutes, stirring after the first 5 minutes then again occasionally to prevent the grits from sticking on the bottom; adding more water if necessary. The grits should have a smooth consistency similar to cream of wheat.
3. Stir in the butter and 1 ounce of the cheddar and the Parmesan cheese, remove the grits from the heat and keep warm.
4. Just before the grits are done, heat a large cast-iron skillet with the olive oil over medium-high.
5. Add the shrimp, and cook until the spices are darkened and aromatic, and the shrimp is opaque, about 2 minutes per side.
6. Divide the grits among 4 plates and top with remaining cheddar cheese, then nestle the shrimp on top. Add the remaining 1/2 cup broth to the skillet to deglaze the pan and cook about 1 minute over medium heat until it reduces by half, drizzle over each plate. Garnish with scallions.

designed to pair with 2021 MONTICELLO RKATSITELI, LIMITED RELEASE

WINE DISCOVERY SEMINARS

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

September 7, 6:00 pm - 7:00 pm

Prost - An Exploration of German Wine

September 8, 6:00 pm - 7:00 pm

Prost - An Exploration of German Wine

September 21, 6:00 pm - 7:00 pm

Amarone, Soave, etc - Wines of Northeast Italy

September 22, 6:00 pm - 7:00 pm

Amarone, Soave, etc - Wines of Northeast Italy

November 9, 6:00 pm - 7:00 pm

Wines for the Holidays, 4th Edition

November 10, 6:00 pm - 7:00 pm

Wines for the Holidays, 4th Edition

November 16, 6:00 pm - 7:00 pm

Beaujolais is Here to Stay

November 17, 6:00 pm - 7:00 pm

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December 7, 6:00 pm - 7:00 pm

Cheers to Sparkling Wine, 5th Edition

December 8, 6:00 pm - 7:00 pm

Cheers to Sparkling Wine, 5th Edition

2022 FALL FESTIVAL SCHEDULE

September 17-18

Stratford Hall Wine & Oyster Festival

October 1

Yorktown Wine Festival

October 7-9

Mount Vernon Wine Festival

October 15-16

Town Point Wine Festival

November 4-5

Urbanna Oyster Festival

November 12

Thomas Jefferson Wine Festival

November 19

Taste by the Bay

