

WILLIAMSBURG WINERY

WINE CLUB

SELECTIONS

FEBRUARY 2023





Thursday
Feb 9, 2023
6:00 PM

Colonial Downs
Racetrack
New Kent, VA

[PURCHASE TICKETS HERE](#)

FIRST COURSE

Charcuterie Plate of Meats and Cheeses

Paired with 2021 Wessex Hundred Rose

A wonderfully delicate wine offering soft nuances of raspberry, strawberry, red apple and some melon.

SECOND COURSE

Lobster Mac & Cheese

served with apple/cranberry/walnut salad

Paired with 2019 Virginia Petit Manseng

A full-bodied wine with multiple fruit families represented, starting with the tropical fruits of starfruit, kiwi, and papaya. Then the stone fruits of apricots and nectarines followed by the berry family with a hint of strawberry.

THIRD COURSE

Beef Bourguignon

served with herb Gnocchi

Paired with 2020 Virginia Petit Verdot

Visually the wine shows a beautiful dark garnet. Aromatically it is explosive with ripe berries, black cherry, red apples, and plums.

DESSERT COURSE

Chocolate Dipped Strawberry

Paired with 2021 Petite Fleur

A beautiful well rounded wine with some luscious orange, nectarine and peach notes. The fruits are enveloped in a honeysuckle, wildflower canopy, with some citrus and honey. A very clean and sophisticated dessert wine.



Greetings

FROM OUR WINEMAKER

Now that we have rolled into February, we can say thank you for all those brave people that did not participate in Dry January. For those who did, we welcome you back, hope you feel better, and are once again enjoying some wine (or anything else you may enjoy sipping on).

Many times, through out the year people ask what is happening at the winery and is this a slow time for you as harvest is over. Well, in fact, this is quite a busy time for us. After November we do have a little break but as soon as January rolls in, we are once again scurrying. In the vineyard the crew is pruning all the vines. This is an incredibly important aspect of viticulture as it determines the potential for this year's crop. It is delicate work and must be done by hand. Generally, we cut them back to two buds, but each plant must be evaluated individually for positioning and health, so as I said delicate and skilled work. Regardless of how cold it is the crew will be out in the vineyard assessing each plant. If anyone has a St. Bernard with a keg collar filled with something warm that could follow the crew around it would be most welcome. I can foresee some competition winning photos! In addition to the vines, you will also notice the maintenance crew has been busy pruning the many Crape Myrtle trees Patrick planted. This too will create some healthy and vibrant trees this spring. Again, nice photo ops happening!

In the cellar Stacey and I have been busy creating the 2021 red blends. This is very time consuming as there are a lot of different barrels, and the number of possible blends is endless. Luckily this is a labor of love for us. I am happy to report 14 blends were done and all those who got a chance to sample the bench trials gave some rave reviews. We then move onto making the blends into tank so we can filter and bottle. Once this is complete, we can move the 2022 red wines into the barrels so they can relax for a year or more. This is also a labor of love as we have to determine which wine gets which barrels, and how many new barrels. This has a tremendous impact on the wine style and organoleptic qualities. The barrel selection is one of the more important aspects of winemaking that is not talked about enough. So yes, we are busy, but we love it!

As you can imagine the Wine Club and shipping staff are also gearing up for a busy time as this is the first shipment of the year. We also have Kris Rideout taking over responsibilities for the Wine Club. Kris has been with the winery for a few years and is doing a wonderful job in her new role. She and her team have picked some lovely wines that really demonstrate the diversity of wine styles in Virginia. I am confident you will enjoy the selections they have chosen for you.

As always, we look forward to seeing you at the Williamsburg Winery and hope you are enjoying a lovely Virginia winter!

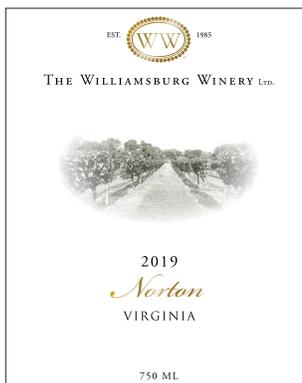
Cheers,



February Selections

CLASSICS & DISCOVERY REDS

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

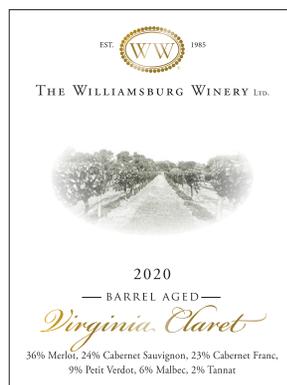


2019 VIRGINIA NORTON

An intensely aromatic wine with big jammy upfront characters with blackberry, cherry and dried figs dominating the show. These fruits are followed with some nice earthy characters and touches of coffee, molasses, and tobacco. Behind the earthy notes is a rich cocoa element that encases the other layers. On the palate the wine is bright and clean with a long finish with a hint of jolly rancher. The tannins are soft and balance well with the mouthfeel. Overall a big wine with a big personality.

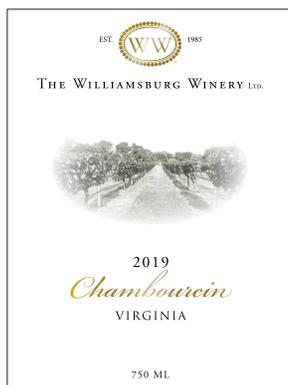
2020 VIRGINIA BARREL AGED CLARET

An imminently approachable wine with a beautiful ruby hue and an abundance of Berries. In addition to the many different berries there are some bright cherry and black cherry notes, along with vanilla cola and cocoa, that is a nice compliment to the fresh herbal, lemon and black pepper characters. The Tannins have a chalky feel with a touch of limestone. The oak is very well integrated with the fruit and tannins, ultimately providing a wonderful, clean, fruit forward mouthfeel and finish. A great wine for pairing with many foods.



2019 VIRGINIA CHAMBOURCIN

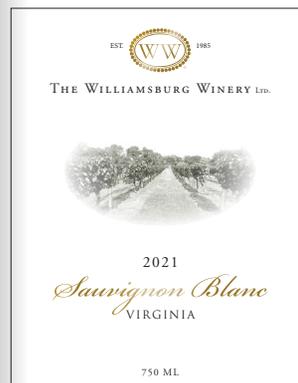
This wine shows intense ripe cherry, raspberry, cranberry, and strawberry with a touch of Rhubarb. Next to the fruit is a dark chocolate element which compliments the herbal tones. Additionally, there is a spicy character offering some cinnamon and clove along with some strong earthy characters and licorice. The mouth feel is very smooth showing the red fruits and forest floor tones. The tannins are very soft and offer a nice finish. A wine with many layers and nuances and one that IPA beer drinkers will enjoy.



February Selections

CLASSICS & DISCOVERY WHITES

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

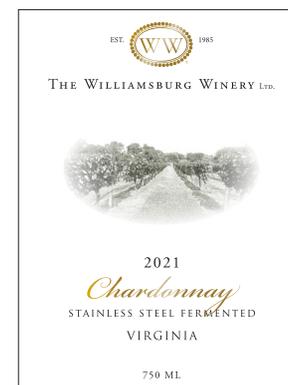


2021 VIRGINIA SAUVIGNON BLANC

This wine is showing a wonderful array of the classic tropical notes of pineapple, lychee and mango along with some apricot and peach stone fruits. There is an additional orange, apple and lemon aspect that melds well with the tropical and stone fruits. Next to the fruits are lovely wildflowers and fresh grass aromas. The finish is creamy and smooth with bright citrus undertones. Overall, a well-balanced wine with some classic old world style elements.

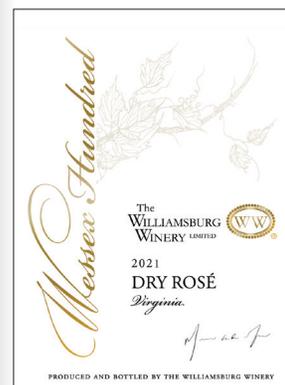
2021 STAINLESS STEEL CHARDONNAY

A fruit forward wine with some fresh tropical pineapple, lychee, orange then followed by some apple, pear, plum and dried apricot. The fruits are followed by some soft floral and lemon notes which balance well with the limestone nuance. There is just a touch of a spicy caramel tone that adds nicely to the overall complexity. The mouth and finish are both bright and creamy at the same time creating a lovely full rich texture.



2021 WESSEX HUNDRED DRY ROSÉ

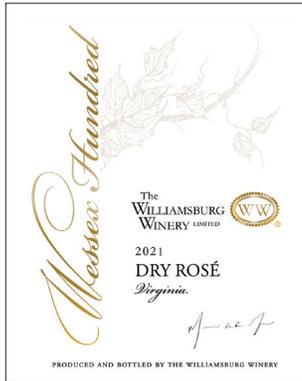
A wonderfully delicate wine offering soft nuances of raspberry, strawberry, red apple and some melon. Along with these fruits are some vanilla and spice notes with a hint of caramel. Nicely nestled with the fruit and spice is a fresh floral and perfume note. The finish is very clean and fresh with the fruits and vanilla making for a pleasant creamy ambrosia effect.



February Selections

CLASSICS & DISCOVERY MIXED

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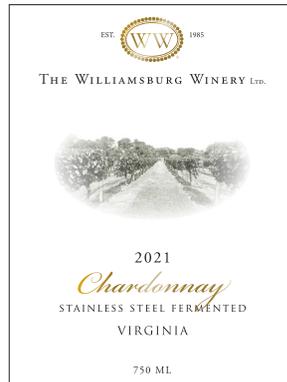


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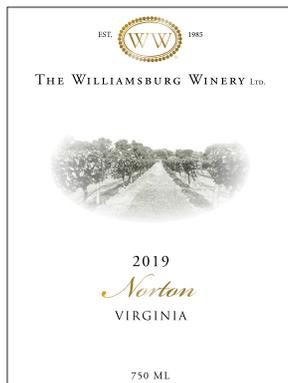
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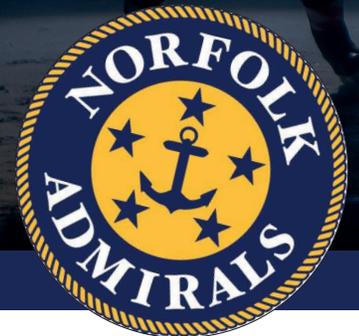
THE WILLIAMSBURG WINERY LTD.

OFFICIAL SPONSOR

OF THE

Norfolk Admirals

PROFESSIONAL HOCKEY TEAM



What does that mean for our WINE CLUB MEMBERS?

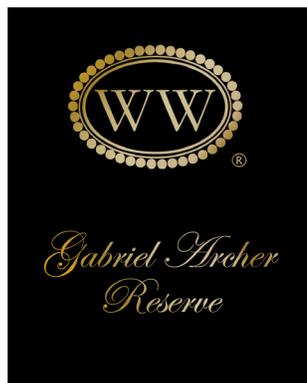
- Wine Club Members will now have exclusive access to our VIP Flight Deck which overlooks the Scope Arena.
- Early access to the Scope Arena Pub which opens early for each event.
- Every Wine Club Member can reserve up to 6 tickets per event. Reservations will be on a first come first serve basis.
- Drinks & Food are available at the arena for purchase.

For additional information and reservations, email Kris Rideout at krideout@wmbgwine.com

February Selections

CONNOISSEUR REDS

2 bottles of each of the below selections:

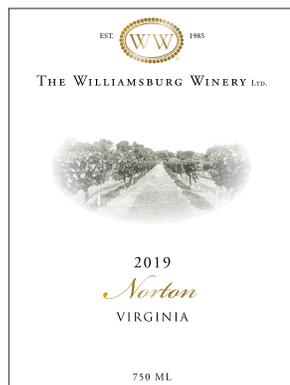
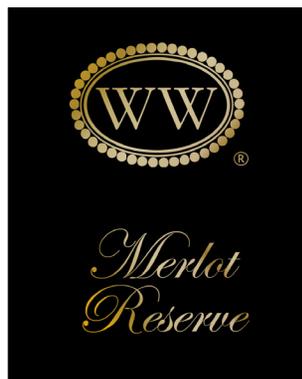


2017 GABRIEL ARCHER RESERVE

This is an old-world style wine offering many layers of black and red cherries, raspberry, strawberry, blueberry which then go into a more aged fruit of figs, prunes and dates. Next to the fruit is some black olives, truffles, a touch of the forest floor and a hint of graphite. Behind these layers is a soft spice note of cinnamon/nutmeg. The oak is well structured with the fruit and earth notes. The tannins are big but very approachable. Overall the wine is very well balanced with a lot of old-world charm. This should age beautifully!

2019 MERLOT RESERVE

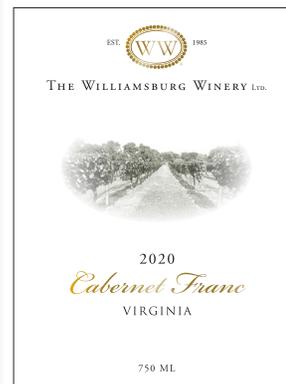
A luscious Merlot filled with concentrated fruits of raspberry, strawberry, black cherry, blackberry and pomegranate. The fruits give way to a lovely floral and mineral nuance along with a touch of graphite, vanilla and cocoa. The oak is very well integrated with the fruit and allows for a full long mouth feel. The tannins are smooth and inviting; ultimately adding to the overall balance of the wine, which is wonderfully fruit forward. I believe this to be the best Merlot produced at the Williamsburg Winery to date.



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

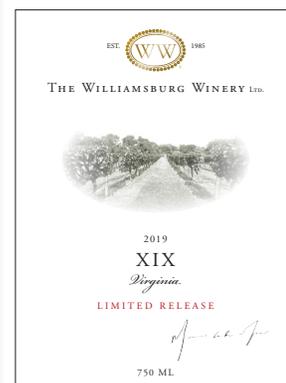
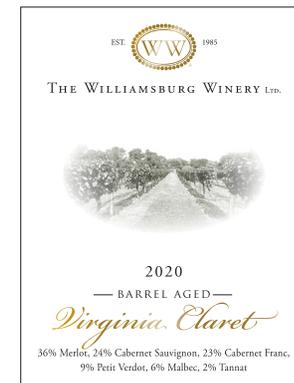


2020 VIRGINIA CABERNET FRANC

Initially the wine shows some fresh berries which then slides into some more tart green apple, cranberry and dark cherries. These fruits are enveloped in some earthy notes of olives, mushrooms and a forest floor. Additionally, there is a hint of cocoa to smooth the tart edges and a touch of limestone to round it all out. The tannins are very well integrated with the fruit and oak making for a lovely mouthfeel and long smooth finish.

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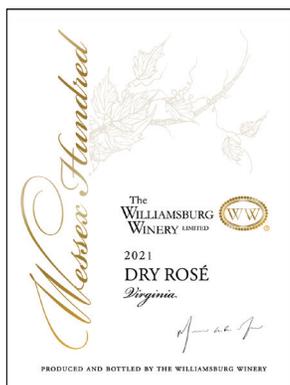
2019 XIX

Initially there is a lavish assortment of all the berry fruits, both red and black, which then flows into a nice cherry, red apple and cassis. The wine then goes into some cocoa and vanilla with a touch of cedar and spice, almost herbal/floral nuance. The earthiness of the forest floor is nicely capped with some black olives and leather and a hint of limestone minerality. The tannins are smooth and approachable with well-integrated oak. The finish is long and clean and accentuates the berries.

February Selections

CONNOISSEUR MIXED

2 bottles of each of the below selections:

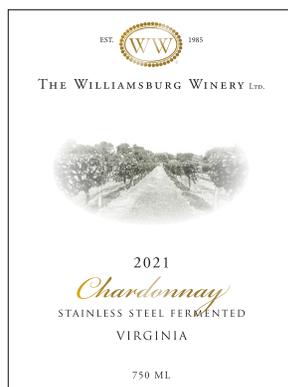


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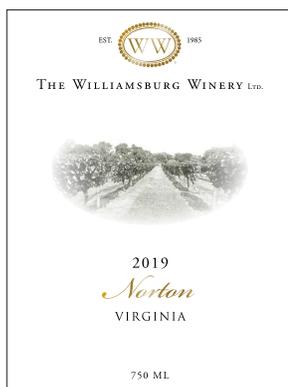
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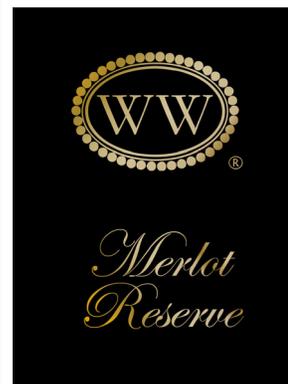


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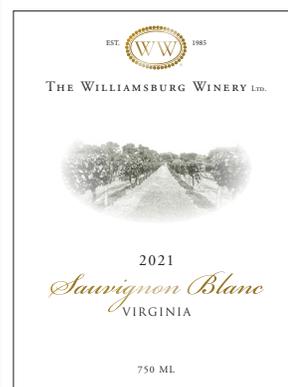
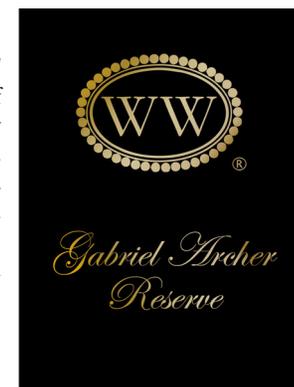


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WINE PAIRING RECIPES

from our Wessex Hundred Chef Jake Wechster

Jumbo Lump Crab Cakes

Yield: 6 portions

INGREDIENTS:

- 2 pounds jumbo lump crab meat
- 1/4 cup mayonnaise
- 1 teaspoon Worcestershire
- 1 teaspoon Dijon mustard
- 2 teaspoons Old Bay Seasoning, plus more for garnish
- 1 tablespoon fresh lemon juice
- 1 cup Panko bread crumbs
- 1 large egg lightly beaten

METHOD:

1. Dab the crab meat with paper towels to get out excess moisture. Try not to break apart any of the large crab meat lumps.
2. In a medium bowl, whisk together the mayonnaise, Worcestershire sauce, Dijon mustard, Old Bay and lemon juice.
3. Add the crab meat, panko and lightly beaten egg. Toss lightly using your fingers until just moist, again, trying to not break apart any crab meat lumps. If it isn't sticking, add more panko slowly until it binds. Carefully form 8 jumbo crab cakes or 16 crab balls.
4. Line a rimmed baking sheet with aluminum foil and lightly grease. Place the crab cakes on baking sheet.
5. Preheat the broiler to high heat. Place 4-5 inches from heating element. Broil until lightly brown on top, approximately 7-8 minutes.
6. Remove, transfer to serving plates using a spatula and then garnish with minced parsley (optional) and a sprinkle of Old Bay seasoning. Serve with your choice of dipping sauces



designed to pair with
2021 WESSEX HUNDRED DRY ROSÉ

Cider Brined Pork Chops

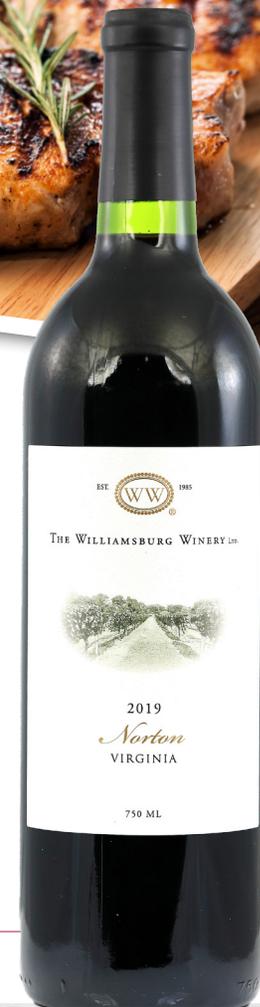
Yield: 4 portions

INGREDIENTS:

- 5 cups apple cider
- 1/4 cup light brown sugar
- 1/8 cup Kosher salt
- 4 bone-in, double-cut pork chops (about 1 pound each)
- 3/4 cup yellow mustard
- 1/4 cup whole-grain mustard
- 1/4 cup dark brown sugar
- 1/3 cup apple cider vinegar
- 1/4 cup water
- 2 teaspoons Worcestershire sauce
- 1 garlic clove, minced
- 2 tablespoons unsalted butter
- Tabasco sauce
- Freshly ground pepper

METHOD:

1. In a medium bowl, whisk the apple cider with the light brown sugar and 1/4 cup of kosher salt until the salt and sugar are dissolved. Pour the brine into a large plastic bag. Add the pork chops, seal and refrigerate overnight.
2. Light a grill. In a small saucepan, combine the yellow and whole-grain mustards with the dark brown sugar, cider vinegar, water, Worcestershire sauce and garlic. Simmer over moderate heat, stirring occasionally, until thickened, about 10 minutes. Stir in the butter and season with Tabasco and salt and pepper. Keep warm.
3. Remove the pork chops from the brine and pat dry with paper towels. Season the chops with salt and pepper. Grill over high heat until the pork is nicely browned, about 5 minutes per side. Reduce the heat to moderate or, if using a charcoal grill, move the coals to one side and transfer the pork chops so they're opposite the coals. Continue cooking the chops until an instant-read thermometer inserted in the thickest part of the chops registers 145° for medium-well, 10 to 15 minutes. Let the chops rest for 5 minutes, then serve with the warm mustard sauce.



designed to pair with **2019 VIRGINIA NORTON**

Join us for an **UPCOMING EVENT**

at our Merchants Square location!



Gal-entine's Wine & Chocolate - a Perfect Pair

February 16 from 6PM – 7PM
\$25 per Wine Club Member



Swing into Spring Sip-n-Paint

March 16 from 6PM - 7:30PM
\$40 per Wine Club Member



Virginia is for Lovers... Date Night with Wines of Virginia

April 13 from 6PM - 7PM
\$35 per Wine Club Member



Celebrate Mom Sip-n-Paint

May 10 from 6PM - 7:30PM
\$40 per Wine Club Member

SAVE *the* **DATE**

for your next Wine Club Pick-up!

- **May 5th–7th**
- **September 8th–10th**
- **November 3rd–5th**