



**SEPTEMBER 2023**



# *Greetings* **FROM OUR WINEMAKER**



We are all a buzz around here as we get ready to roll, into the 2023 harvest season. As I have said many times, this is the most fabulous time of the year. We get to bid our fond farewells to the summer and its beach and pool parties and welcome the cool sultry senses of the Autumn. Or put another way, put the lawnmower to bed and break out the leaf blower (or rake, for the truly strong willed).

Overall, I would have to say there is little to complain about with the 2023 growing season. We had some minor scares of frost, but nothing substantial. Spring was cool and lovely without too much rain and for the most part the summer was mild, with just a few really hot days. The rains were pleasantly there but again, nothing over the top as in some past season. If this weather with the cool nights and warm days continues, I believe we could be in for a stellar vintage. Fingers crossed!

As always, the vineyard crew did a spectacular job maintaining the vines and ensuring a healthy crop of grapes. The work they do requires an extraordinary amount of hard work and dedication, which they all have. In addition to keeping the vines healthy they also had to plant some new Vidal Blanc grapes along with hundreds and hundreds of replacement vines around the entire vineyard. They will now be tasked with picking the fruits of their labor over the next two months in the wee hours of the night. A few years ago, they wanted to try picking at night, and have done so ever since. This is much cooler for them and in fact much better for the grapes. Now the winemaking team will step in and make sure we honor their hard work by making great wine and not messing up the grapes.

The beauty of a winery is that everyone contributes to the success, not just the vineyard and winemaking. Everyone is important and helps create the atmosphere that the guests can enjoy. This is very true in regards to Kris and her crew for putting together yet another stellar line-up. I don't want to give too much away but I will say you will be very happy. The XXI is potentially the best we have ever made of the Roman Numeral series and the Acte12 Chardonnay is explosive in its composition. I could go on, but as I said, I don't want to ruin the surprises for you.

As always, we all look forward to welcoming you to the winery and seeing you at the next event, or simply enjoying a glass in the pavilion, or anywhere else you can find to imbibe.

*Cheers,* **MATTHEW MEYER**





## 2021 Virginia Touriga Nacional *Limited Release*

**BLEND:** 100% Touriga Nacional

Raspberry, strawberry, red apple, and rhubarb fruits are present along with a nice cinnamon, clove and nutmeg spice nuance. The fruit and spice are well balanced with the floral/flowery notes along with some cocoa and graphite. The different layers of the wine are well integrated, as are the oak and tannin elements. A well-balanced wine with a soft creamy mouthfeel that makes the wine very approachable with an elegant finish. This wine will pair well with many different foods. The Touriga fermented in stainless steel tank for 6 days then aged for 12 months in 100% French Oak Barrels. Enjoy now through 2027.



## 2021 XXI *Limited Release*

**BLEND:** 67% Petit Verdot, 21% Tannat, 12% Merlot

This wine was destined for greatness from the crush pad, and it did not disappoint. A fabulously full-bodied wine with notes of figs, dates, and plums along with some fresh strawberry, dark cherries, and blueberries. The fruits are wrapped in a cocoa shell. The earthiness of the wine comes through with forest floor, truffles, and mushrooms. The mouthfeel is bold and expressive with firm, yet elegant tannins. The oak is well integrated into the wine and adds to the overall finish which is very expressive. This may be the best Roman Numeral series wine to date. The XXI was aged for 12 months in 100% French Oak barrels. Drink now through 2033.



## 2021 Virginia Cabernet Franc

**BLEND:** 97% Cabernet Franc, 3% Tannat

This wine showcases a wonderful array of different cherries along with blueberry, strawberry, apple and currants. These fruits are enveloped in a soft cocoa and vanilla aspect that enhances the fruit notes. Additionally, there are some earthy forest floor, suede/leather and soft truffle layers. A nice fruit forward wine with a full mouthfeel that provides a lemony brightness along with the fruit and a touch of black pepper on the end. Overall, a well balanced wine with a long clean finish and approachable tannins. This blend of three yields fermented for 7 days in both stainless steel and ½ ton macro bins and then aged for 12 months in 94% French Oak and 6% Hungarian Oak barrels. Enjoy now through 2026.



## 2019 Gabriel Archer Reserve

**BLEND:** 58% Merlot, 18% Petit Verdot, 14% Cabernet Sauvignon, 10% Tannat

This wine reminds me of the elegance of the old world. Initially there are some bold fruit notes of raspberry, blueberry, cranberry, which then flow towards figs and plums. Next to the fruit is a black truffle note with just a touch of spice that complements some forest floor earthiness. The oak is very nicely integrated with the wine and offers some vanilla, cocoa, and graphite nuances. The mouthfeel is expressive with firm tannins and a fruit forward finish. This blend from three sources fermented for 5-6 days in both stainless steel and ½ ton macro bins before aging in Hungarian and French Oak barrels. Enjoy now through 2033.



## 2021 Virginia Barrel Aged Claret

**BLEND:** 56% Merlot, 25% Cabernet Franc, 8% Touriga Nacional, 6% Tannat, 5% Cabernet Sauvignon

In the tradition of the old world this wine is well structured with elements of raspberry, strawberry, and cherry. Just behind the fresh red fruits are some lovely cassis and currant layers that work well with the earth tones with limestone, suede, olives, pepper and fresh vegi's. Additionally, there are some hints of cocoa and vanilla to create a softness. The mouthfeel is creamy smooth with a fruit forward finish and silky tannins. A very balanced and food friendly wine. This blend of six yields fermented for 7-9 days in both stainless steel and ½ ton macro bins and then aged in 74% French Oak and 26% Hungarian Oak barrels. Best now through 2027.



## 2021 Petit Verdot Reserve

**BLEND:** 100% Petit Verdot

A bold fruit forward wine offering blackberry, black cherry, blueberry, plums and a touch of strawberry. The fruit nuances are well balanced with some dark chocolate, cola, limestone and just a bit of the classic forest floor. The mouthfeel carries all these fruits with well-structured tannins that are still soft and approachable. The French Oak carries through with some lovely vanillas and graphite that enhances the long fruit forward finish of the wine. The Petit Verdot, yielded from two sources, was fermented for 6-7 days in both stainless steel and ½ ton macro bins before aging in a series of new to 4-year French Oak barrels. Best now through 2033.







## 2022 Barrel Aged Petit Manseng

### *Limited Release*

**BLEND:** 100% Petit Manseng

This wine displays a wonderful array of bright tropical notes of lychee, pineapple and banana. The tropical fruits are well balanced with the pear and apricot notes. All these fruits are wrapped in a lovely, perfumed wildflower essence, along with a smattering of vanilla and honey. The mouthfeel is exceptionally clean and bright. The finish mirrors the mouthfeel but with a juicy explosion at the end. The Petit Manseng fermented for 13 days in stainless steel then aged in Cognac and French Oak barrels. Drink now through 2028.



## 2021 Acte 12 Chardonnay

**BLEND:** 100% Chardonnay

A wonderfully structured Chardonnay with notes of lemon meringue, green apple, melon and Apricots. The fruits are backed up with a touch of fresh grass, clove and pepper. There is just a hint of tropical nuances that build on the structure of the wine. The mouthfeel is full bodied, which enhances the bright clean fruit forward finish, with the fresh lemons. Overall, a well-balanced wine that should age well over the next couple years and will pair well with whatever creeps, crawls or walks out of the Chesapeake Bay. This blend of four yields fermented for 15-19 days in stainless steel then aged for 7 months in 46% French Oak, 35% Stainless Steel, and 19% Acacia Wood. Best now through 2028.



## 2022 Wessex Hundred Viognier

**BLEND:** 100% Viognier

A wonderful array of fresh pineapple, peach, and wildflowers with just a touch of strawberry and cherries. The fruits are nicely matched with a creamy vanilla, yeast character along with some limestone nuances. The mouthfeel is very bright and fruit forward with a long creamy finish and a bit of lemon zest to balance it all out. The Viognier fermented for 18 days in stainless steel then aged in 37% Acacia Barrels, 34% Stainless Steel Barrels, and 29% Concrete Egg. Enjoy now through 2026.



## CONNOISSEUR

### REDS



2021 Virginia Touriga Nacional, Limited Release  
2021 XXI, Limited Release  
2021 Virginia Cabernet Franc  
2021 Virginia Barrel Aged Claret  
2019 Gabriel Archer Reserve  
2021 Petit Verdot Reserve

### MIXED



2022 Barrel Aged Petit Manseng  
2022 Wessex Hundred Viognier  
2021 XXI, Limited Release  
2021 Virginia Touriga Nacional, Limited Release  
2021 Petit Verdot Reserve  
2019 Gabriel Archer Reserve

## DISCOVERY

### REDS



2021 Virginia Touriga Nacional, Limited Release  
2021 Virginia Cabernet Franc  
2021 Virginia Barrel Aged Claret

### MIXED



2022 Barrel Aged Petit Manseng  
2022 Wessex Hundred Viognier  
2021 Virginia Touriga Nacional, Limited Release

## CLASSIC

### REDS



2021 Virginia Touriga Nacional, Limited Release  
2021 Virginia Cabernet Franc  
2021 Virginia Barrel Aged Claret

### MIXED



2022 Barrel Aged Petit Manseng  
2022 Wessex Hundred Viognier  
2021 Virginia Touriga Nacional, Limited Release

### WHITES



2022 Barrel Aged Petit Manseng  
2022 Wessex Hundred Viognier  
2021 Acte 12 Chardonnay

## APRICOT STUFFED PORK TENDERLOIN

*Serves 3*

### INGREDIENTS

- 3 Tablespoons Dried Apricots, chopped
- 2 Tablespoons Parsley, chopped
- 2 Tablespoons Pine Nuts
- 12 oz Pork Tenderloin Pork Fillet
- ½ Tablespoon Olive Oil, for searing

### For Spice Rub

- 2 Cloves Garlic
- ⅛ Teaspoon Salt
- 1 Teaspoon Dried Oregano
- 1 Teaspoon Fennel Seeds, crushed/finely chopped
- 1 Teaspoon Paprika
- 1 Teaspoon Cumin
- 1 Tablespoon Olive Oil



### INSTRUCTIONS

1. In a small bowl, mix together the chopped apricots, parsley, pine nuts and oregano for the stuffing. Set aside.
2. Separately, mix together the spice mix. Roughly chop the garlic then sprinkle over the salt and crush them together with the side of a knife. Crush the fennel seeds in a pestle and mortar or chop finely with a knife. Mix the mashed garlic, fennel, paprika and cumin with the olive oil to a paste.
3. Cut off any excess fat or sinewy bits from the pork and then carefully cut along one side the whole length of the pork, being careful not to cut the whole way through so it flattens out. If the pork is relatively short and fat, you may want to flatten it slightly at this point. Turn it over so the cut side is down.
4. Rub the spice mix all over the outside of the pork then turn it over so the cut side is back up. Add the stuffing all along the middle of the pork, leaving a slight gap on either side.
5. Tie up the pork with string by tying a knot around one end, holding the stuffing in, then looping through around an inch apart the whole way along the pork, carefully pulling the string to tighten as you go. Tighten so that the string is taught against the meat but doesn't push the stuffing out (see picture above for looping trough). When you reach the other end, tie another knot to secure.
6. Cover and leave overnight in the refrigerator to marinate.
7. When ready to cook the next day, preheat oven to 400F and take the pork out of the fridge.
8. Ideally using an ovenproof pot/skillet so you don't have to transfer, warm the pot over a medium-high heat. Put approx ½tbsp olive oil in the pan then sear the pork on all sides so it's gently brown.
9. Roast the pork for approx 20min, or a little longer (5-10min max) if the meat is relatively thick (aiming to reach min internal temperature of 145F).
10. Leave to rest a couple minutes then cut into slices, removing the string before serving.

## WINERY EVENTS

September 1 - November 27: "What We Love" Art Exhibit  
September 7: "What We Love" Artist Reception  
September 20 & 21: Wines Around the World Seminar, Australia  
September 25 - October 30: Ghost Tours at Williamsburg Winery  
October 1: Oktoberfest at Williamsburg Winery  
October 11 & 12: Wines Around the World Seminar, Germany

## WINE CLUB EVENTS

Now - October 15: Wiley Pool Bar Reservations Available  
September 11: LOVE Paint Party in Wine Club Lounge  
September 24: Connoisseur Wine Club Tasting in Wessex Hall  
October 22: Wine Club Party

[WILLIAMSBURGWINERY.COM/VISIT/SPECIAL-EVENTS](http://WILLIAMSBURGWINERY.COM/VISIT/SPECIAL-EVENTS)

# PAN-SEARED SEA SCALLOPS WITH CORN PUREE

*Serves 5*

## INGREDIENTS

### For the Corn Puree

- 4-5 Ears of Fresh Corn
- 2 Tablespoons Olive Oil
- 1 Shallot, thinly sliced
- 2 Tablespoons Butter
- 1 Cup Chicken Broth
- ½ Teaspoon Salt
- Pinch of Cayenne
- ¼ Cup Almond Milk

### For the Scallops

- 1 ¼ Pounds of Medium-Sized Dry Sea Scallops, (about 25)
- 3 Ounces Dry Cured Chorizo, chopped into small pieces
- 20 Red & Yellow Cherry Tomatoes, cut in half
- Scallions, chopped



## INSTRUCTIONS

### For the Corn Puree

1. Boil corn for 5 minutes, drain in a colander, and allow to cool.
2. While corn is cooling, sauté sliced shallots in a saucepan with 1 tablespoon of olive oil over medium heat for about 5 minutes. When finished cooking shallots, turn the heat off and add the butter to the pan so it can melt.
3. Once the corn is cool enough to handle, carefully cut kernels from cob. Set aside ½ cup of kernels for garnish.
4. In a food processor, combine remainder of the corn kernels, the chicken broth, salt, cayenne, almond milk and the shallots with melted butter. Blend until thoroughly combined into a smooth puree.
5. Transfer puree to a medium bowl and set aside.

### For the Scallops

1. Divide the scallops into groups of similar size, so you can cook batches of similar size together.
2. Salt the scallops and place them on a paper-towel lined plate and blot the excess moisture.
3. Heat up a large cast iron skillet or sauce pan over medium high heat then add the chorizo. Cook for 2-3 minutes then using a slotted spoon remove chorizo from the pan but leave the oil.
4. Keep the pan hot and add the scallops. Cook for 2 minutes a side, and be sure to not over cook them. Scallops should be golden brown. If needed, cook them in batches (about 7 at a time) to avoid over-crowding the pan. Add a little olive oil between batches if needed.
5. Serve the scallops on a bed of corn puree, garnished with remaining fresh corn kernels, chopped scallions, halved cherry tomatoes and cooked chorizo



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