



NOVEMBER 2023

Greetings **FROM OUR WINEMAKER**



The last time I wrote the winemakers blurb we were just getting into harvest, and all was a buzz with excitement and anticipation. There is still a lot of excitement (there always is) but now we are wrapping up the 2023 harvest season. Don't get me wrong as we still have lots to do, but the last of the grapes will be here in a few days.

For all of you who enjoy the Petite Fleur, I am happy to announce the last grapes of the season will be the late harvest Vidal Blanc that will be the 2023 Petite Fleur. As you recall we did not make a Petite Fleur in 2022 as we did not have the grapes. The grapes are harvested a bit differently as well and when not on the Wessex property it becomes a bit more complicated. However, this year we turned to a trusted grower, and he agreed to prepare the Vidal as we needed it so we could once again roll out a lovely dessert wine.

Regarding the overall 2023 harvest I must say it was amazing. It is one of the best I have experienced in my tenure here in Virginia. The weather was very cooperative throughout the year with just a few hot days in the summer. The rains were manageable with only one hurricane scare, which ultimately turned out to be a long extended wet week, but nothing destructive. The yields were not super high as they were in 2019 but the quality is outstanding. The Merlots may end up being the best Virginia has ever had. One might even call it the year of Merlot. The other varieties are also extremely rich with great color and structure. The white wines have a lovely depth of fruit and complexity that I am sure you will all find to your liking. It's always tough saying what is the best, but for sure once we get these wines in barrel with some age, I am confident it will be in the top 3 vintages of all time for Virginia.

There are lots of aspects to making the season a success and in addition to what the universe throws at us there are still the people involved that make a large impact. Fortunately for us we have the best vineyard crew on the east coast, who did an amazing job of getting the grapes picked when they needed to, and all under the cover of darkness. Night harvesting is generally better for the grapes, and something we have been doing here now for several seasons. We also have the best winemaking crew, who have been here every day since late August, all the while keeping a jovial disposition. And all the contract growers who have worked tirelessly as well to make sure we got the grapes we needed and in excellent health. The final shout out goes to you, the wine club members, for believing in what we do and supporting the Williamsburg Winery!

See you at the next Party or just around the winery!

Cheers, **MATTHEW MEYER**





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 Adagio Reserve

BLEND: 47% Petit Verdot, 35% Tannat, 18% Cabernet Sauvignon

A subtly expressive wine with many layers starting with some fresh strawberry, raspberry, blueberry and cherry. The berries are well paired with some aged figs, dates and a touch of pomegranate. Behind the fruits are some nice elements of cola, suede, olives, and truffles that make up a nice earthy character. The next layer comes forward as fresh lilac and a touch of dark chocolate covered coffee beans. The oak is very well balanced within the wines structure and the tannins are soft and approachable yet still retain some firmness. The finish lingers with a full rich mouth feel. This blend from two sources aged in new to 4 Year French Oak barrels. Best now through 2033.



2021 Virginia Petit Verdot

BLEND: 100% Petit Verdot

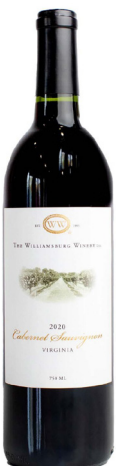
An approachable big wine offering a smattering of black cherry, blackberry, blueberry and strawberry. Additionally, there is a lovely herbal layer with a hint of aloe vera that plays well with the fruit. Behind the fruit and herbal nuances is an inviting cocoa and vanilla aspect that rounds out the other layers well. The oak is very well integrated with the various aspects of the wine as well as the firm, yet soft approachable tannins. All of this comes together allowing for a rich, creamy, lingering finish with a hint of the classic forest floor. Aged for 12 months in 31% New French Oak, 9% 1 year French Oak, 12% 2 year French Oak, 24% 3 year French Oak, 9% 4 year French Oak, and 15% 5 year French Oak. Best now through 2029.



2020 Virginia Merlot

BLEND: 100% Merlot

Initially the wine shows an upfront fresh berry note with strawberry and black cherry leading the way. This then shows some subtle cassis, plum and lemon touches. All these fruits are enhanced by the Sweet Tart/Jolly Rancher candy quality. This candied fruit quality is balanced with a touch of cocoa and vanilla with a hint of perfume. The tannins are very soft and pair well with the like oak nuance. The finish is clean and fruit forward. This blend from two sources fermented for 7-9 days in stainless steel before aging for 12 months in Hungarian and French Oak barrels. Enjoy now through 2025.



2020 Virginia Cabernet Sauvignon

BLEND: 100% Cabernet Sauvignon

A pleasantly fruit forward wine with elements of cherry, raspberry, and strawberry. Additionally, there are some plum and green apple notes. The fruit nuances are well balanced with the herbal, nutty characters along with a touch of earthy forest floor, black olives, and vanilla. All these aspects are enveloped in a chalky limestone character that adds to the overall balance and structure. The mouthfeel is bright and creamy with the red fruits showing well. The tannins are soft and approachable and well balanced with the oak. A food friendly Cabernet Sauvignon that is ready to drink. This Cabernet fermented in stainless steel tank for 9 days then aged for 12 months in 77% French Oak and 23% Hungarian Oak Barrels. Enjoy now through 2025.



2021 Tannat *Limited Release*

BLEND: 100% Tannat

A robust jammy wine with dense layers of figs, dates and plums with some hints of strawberry, peach and tropical notes. These fruits are all enveloped in a layer of dark chocolate and molasses. Behind the fruit is a pleasant limestone and herbal layer. The mouthfeel is dominated with the fruits and chocolate with a nice bright touch. The oak and tannins are well balanced and help in creating a wine with a rich and creamy texture yet still with a sparkle. The Tannat fermented for 6 days in stainless steel then aged for 12 months in 100% French Oak Barrels. Enjoy now through 2031.





2022 Roussanne *Limited Release*

BLEND: 100% Roussanne

A robust wine with some floral perfumed hints along with layers of apricot, lychee, lemon, banana, and orange. The fruits notes are well balanced with some herbal tea and honey. The mouthfeel is quite rich and creamy with some nice elements of spice, molasses, and a hint of nuttiness. The wine finishes with some pleasant minerality and fruits nuances. An intriguing wine that will age well over the next couple of years. The Roussanne fermented for 13 days in stainless steel then aged in stainless steel tank. Drink now through 2025.



2022 Virginia Viognier

BLEND: 100% Viognier

Initially there is a wonderful tropical layer of pineapple, mandarin orange, papaya and a hint of coconut, which is soon followed by a lovely, dried apricot and white peach layer. The fruit elements enhance the perfumed aromatics of fresh honeysuckle, wildflowers, and spice. The wine is both bright and forward but also maintaining a creamy yeasty character that balances well with the tropical aspects. Although there is a lot going on with this wine each element is well balanced and creates a very smooth inviting wine that is very graceful. This Viognier from two sources fermented for 21-23 days in stainless steel before aging in stainless steel tanks. Best now through 2026.



2022 A Midsummer Night's White

BLEND: 31% Petit Manseng, 31% Chardonnay, 21% Sauvignon Blanc, 17% Viognier

A well-balanced wine with a refreshing tropical note with some apricots, peaches, green apple, and pear. These fruits are well paired with the lemon and minerality notes. There is also a touch of clove, fresh grass and floral characters that work well with the overall structure. The mouthfeel is fruit forward with a bright yet luscious creamy nuance. The residual sugars accentuate the fruits nicely and the finish has just hint of lemon and pepper. This is the winemaking team's favorite Mid-Summer nights White to date. This blend fermented for 11-18 days in stainless steel then aged in 13% Acacia Barrels, 75% Stainless Steel Barrels, and 12% Concrete Egg. Enjoy now through 2026.



CONNOISSEUR

REDS



2021 XXI, Limited Release
2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon
2021 Adagio Reserve
2020 Virginia Merlot
2021 Tannat, Limited Release

MIXED



2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon
2021 Adagio Reserve
2021 Tannat, Limited Release
2022 Roussanne, Limited Release
2022 Virginia Viognier

DISCOVERY

REDS



2021 XXI, Limited Release
2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon

MIXED



2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon
2022 Roussanne, Limited Release

CLASSIC

REDS



2021 XXI, Limited Release
2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon

MIXED



2021 Virginia Petit Verdot
2020 Virginia Cabernet Sauvignon
2022 Roussanne, Limited Release

WHITES



2022 Roussanne, Limited Release
2022 Virginia Viognier
2022 A Midsummer Night's White

DUCK PROSCIUTTO

INGREDIENTS

- 1 (6-8 oz) Duck Breast
- 4 Cups Kosher Salt
- ½ Teaspoon Ground Coriander
- ½ Teaspoon Ground Fennel
- ½ Teaspoon Freshly Ground Black Pepper
- 1 Cup White Wine Vinegar



INSTRUCTIONS

1. To make the duck prosciutto, rinse the breast and dry it with paper towels. Scrounge through your cupboards until you find a dish just large enough to hold the duck breast. Make a 1-inch bed of salt on said dish. Place the breast on the salt and cover it with another inch of salt. Cover the entire situation with plastic wrap and refrigerate for 24 to 48 hours.
2. In a small bowl, combine the coriander, fennel, and pepper. Unwrap the duck breast and, holding it over the sink, rinse it with the vinegar to remove the salt and then rinse it under cold running water. Pat the duck breast completely dry and then rub it all over with the spice mixture.
3. Wrap the breast in cheesecloth and knot the cloth at both ends. Using sturdy household tape (duct tape works well), attach one end of the cheesecloth to the top of the refrigerator interior or hang the breast from a high refrigerator shelf. Place a small, rimmed plate or dish beneath it. Let the duck cure until it feels firm but not dry, about 2 weeks. Thinner or smaller breasts will take less time. Start checking after a week or so.

WINERY EVENTS

November 6: Paint Night with Leisa Perk, Merchants Square
November 15 & 16: Wines Around the World Seminar, South America
November 17: Wine & Brine at the Wine Pavilion
November 19: Connoisseur Wine Club Tasting in Wessex Hall
November 23: Thanksgiving at the Winery

December 1: Paint Night with Leisa Perk, Wine Club Lounge
December 13 & 14: Wines Around the World Seminar, Sparkling
December 17: Brunch with Santa at Gabriel Archer Tavern

WILLIAMSBURGWINERY.COM/VISIT/SPECIAL-EVENTS

CHICKEN LIVER MOUSSE

INGREDIENTS

- 5 lbs Chicken Livers, cleaned and soaked in milk overnight
- 1 Cup Extra Virgin Olive Oil
- 1 ½ Onions, thinly sliced
- 2 Garlic Cloves, rough chopped
- ½ Bunch Parsley, chopped fine
- 3 Sprigs Thyme, chopped fine
- 1 Tablespoon Chives, chopped fine
- 2 Bay Leaves
- 1 ¼ lbs Whole Butter
- ½ Cup Brandy
- 3 Hard Boiled Eggs, Grated



INSTRUCTIONS

1. Remove livers from milk and dry with paper towels .
2. Heat olive oil, sauté onions and garlic until golden and caramelized.
3. Toss livers with onions mixture and bay leaves and roast in oven at 375°F until livers are cooked.
4. Once Livers are cooled remove bay leaves and process in a food processor. Once Liver mix is pureed, whip butter and puree together.
5. Add Brandy, hard boiled eggs, herbs, and season with salt and pepper.



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