



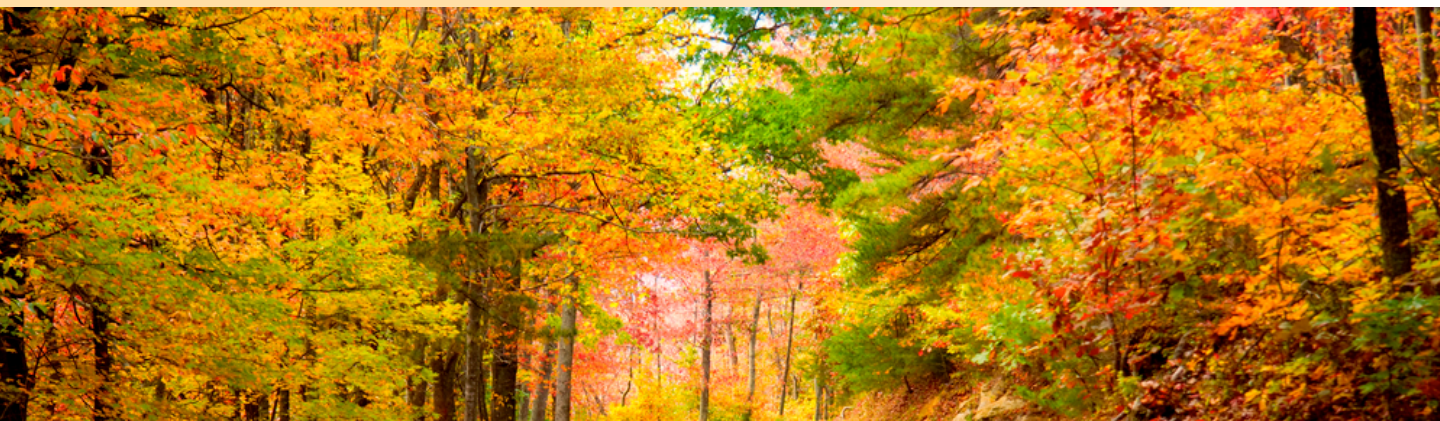
PARADISE SPRINGS WINERY

Fall Wine Club Newsletter

Swagger Friday
Fri. Sept 15th 5pm-9pm

**Virginia Wine Month
Kickoff**
Special Tasting
Fri, Sep 29 – Sun, Oct 1

Junk Food Pairing
Fri, Oct 20th - Sun, Oct 29th



Bacon & Wine Pairing

SATURDAY, SEPTEMBER 16TH 11AM-7PM

Join us as we celebrate everyone's favorite food group BACON! For one day only, we will offer a Bacon and Wine Pairing/Tasting where we will take 6 of our wines and uniquely pair them with 6 various bacon food bites.

\$15 per person for wine club members

No reservations needed. Done at our main tasting counter. Come early, as this event always sells out quickly!

L'Auberge Chez François

THURSDAY, SEPTEMBER 28TH 6:30PM-10PM

Please join us on Thursday, September 28th as we host a fantastic wine dinner at L'Auberge Chez Francois, one Virginia's best restaurants. Founder Kirk Wiles and Head Winemaker Rob Cox will be presenting wines from both Virginia and Santa Barbara.

\$125.00 excluding tax and gratuity; for a total of \$160

Venue: L'Auberge Chez Francois, 332 Springvale Road
Great Falls, VA 22066

PARADISE SPRINGS HARVEST DINNER

SATURDAY, NOVEMBER 11th 7:30PM- 10PM

You are invited to our annual signature wine dinner of the year, our Paradise Springs Harvest Dinner. Each year we celebrate the fruits of our labor and a successful harvest season by bringing friends together around the table and sharing food and wine. You will have the opportunity to interact with our winemaker and learn about our wine making process during the opening sparkling wine reception.

Make sure you check our website soon to reserve your seat! A menu and prices will soon be posted there as well.

2016 Vidal Blanc

pH: 3.41 Acid: 6.8 g/l Alcohol 13.0% R.S. 0.1 g/l Bottle Price: 29

Grape Sources: 100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards

Appellations: Shenandoah AVA

Harvest Date: October 5, 2016.

Suggested Pairings: *Entrées:* Thai basil chicken and green curry mussels *Cheeses:* Chevre and Habanero Jack

The Vidal Blanc grapes incorporated into this wine were harvested at sunrise, transported to the property and refrigerated at 40° F overnight. The following day the grapes were pressed off into stainless steel tanks to settle for two days. The juice was subsequently racked into a stainless steel tank and inoculated with yeast. After approximately four weeks of primary fermentation the wine was left on its lees until bottling on May 3, 2017.

This dry Vidal Blanc wafts aromas of gooseberry and lemongrass, leading to flavors granny smith apple and citrus on the palate. This wine features vibrant acidity, integrated fruit notes and a lingering finish.

2014 Meritage

pH: 3.75 Acid: 5.6 g/l Alcohol 13.9% Bottle Price: 42

Grape Sources: 29% Merlot, 26% Petit Verdot, 24% Cabernet Franc, and 21% Cabernet Sauvignon from 100% Virginia vineyards with breakdown as follows: 52% Williams Gap Vineyards, 19% Silver Creek Vineyards, 19% AmRhien Wine Cellars and 10% Brown Bear Vineyards

Harvest Dates: September 25, - October 22, 2014

Appellation: Loudon County, Monticello AVA, North Fork of the Roanoke AVA and Shenandoah Valley AVA

Suggested Pairings: *Entrées:* Ancho rubbed Rib-eye or Meritage braised short ribs *Cheeses:* Comte and aged Cheddar

The four varietals incorporated into this wine were harvested in their various locations, brought to Clifton and refrigerated on site at 40° F overnight. The following day they were destemmed into bins and cold soaked for two days, which allows for rich colors to develop and a sufficient amount of tannins to be extracted. At the end of the cold soak the bins were immediately heated in a hot room to allow for yeast inoculation. After fermentation, the wine was moved into barrels to age for seven months. Next, the wine was blended for the final time and aged an additional six months in new and neutral American and French oak. This 2014 vintage was bottled on December 9, 2015.

Our 2014 Meritage was aged exclusively in our best barrels and with four of the Bordeaux noble varietals. It is full bodied and complex, balanced by a tannin structure that will allow it age for many years. The aromas and flavors of Brioche, raspberry and vanilla with a touch of cigar box are well integrated, making this wine approachable now and for years to come.

2013 Tannat

pH: 3.69 Acid: 5.4 g/l Alcohol 14.7% Bottle Price: 55

Grape Sources: 100% Tannat sourced from 100% Virginia vineyards as follows: 60% William's Gap Vineyard, 20% Honah Lee Vineyard and 20% Benevino Vineyard

Harvest Dates: October 1 & 6, 2013

Appellation: Loudoun County, Monticello AVA and Shenandoah Valley AVA

The Tannat grapes were harvested early in the morning, transported to Paradise Springs and refrigerated on site at 40° F overnight. The next day the grapes were destemmed into fermentation bins and allowed to cold soak for three days. Immediately afterward, the juice was heated in a hot room for yeast inoculation. Fermentation lasted 13 days and the Tannat and was then moved into barrels. The wine aged 22 months in American oak and new French oak. The 2013 Tannat was bottled on August 17, 2015.

Tannat is a lesser-known variety from the Madiran region in southwest France and more recently in Uruguay. This 2013 vintage is hearty and tannic, with abundant aromas of ripe berries, tobacco and smoke. Blackberries and dark chocolate engulf the palate. The firm structure and a full body ensure that the wine finishes smoothly.