



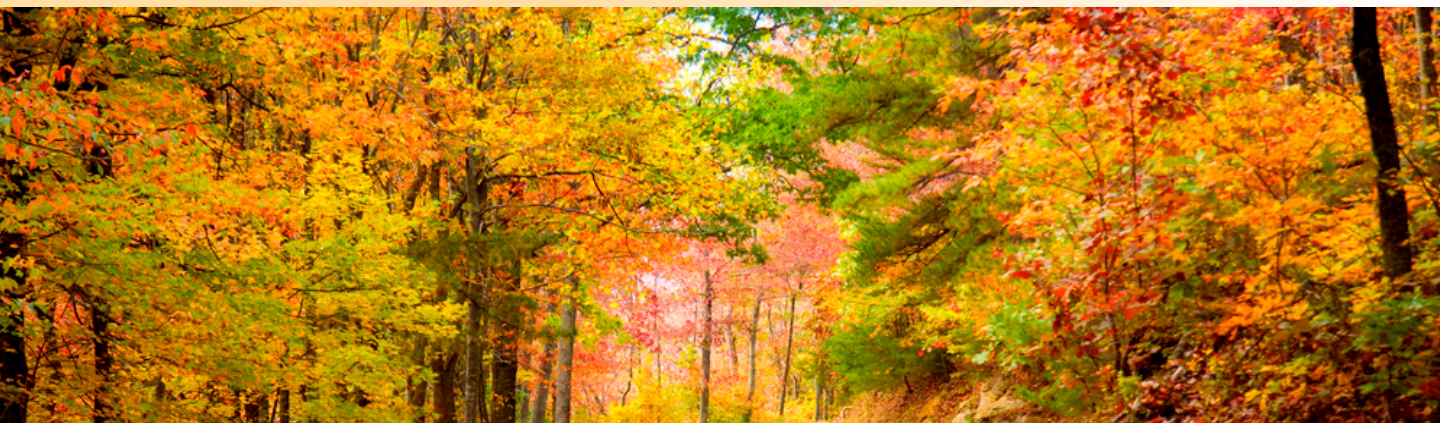
PARADISE SPRINGS WINERY

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 Santa Barbara Sauvignon Blanc

pH: 3.24

Acid: 6.7 g/l

Alcohol 13.2% Bottle Price: 35

Grape Sources: 100% California Sauvignon Blanc grapes with the following vineyard breakdown: 92% Happy Canyon Vineyard and 8% Grassini Vineyards.

Harvest Date: August 21, 2014

Appellation: Happy Canyon AVA

Suggested Pairings: *Entrées:* Shellfish and garden salads *Cheeses:* Chèvre and Feta

The grapes were picked during cool temperatures and pressed into stainless steel tanks. The juice was then inoculated with yeast for fermentation. The Happy Canyon portion of the wine aged for 11 months in stainless steel and the Grassini portion aged 10 months in neutral French oak before being transferred into stainless steel tanks with the Happy Canyon. This wine was bottled on July 20, 2015.

This Sauvignon Blanc shines with brilliant green and gold hues. Aromas of grapefruit, honeyed quince and creamy lemon curds are layered with hints of gunflint. On the palate, pear, grapefruit and passion fruit flourish with a creamy mid layer and crisp finish.