



# PARADISE SPRINGS WINERY

DECEMBER WINE CLUB NEWSLETTER

## BLACK FRIDAY November 25<sup>th</sup> 10am-9pm

Join us on the biggest shopping day of the year and get all of your holiday shopping done with a glass of wine in hand! We open early at 10am and will have new specials each hour until 9pm.

## SPARKLING WINE TASTING

**Every weekend beginning**

**November 26<sup>th</sup> until December 31<sup>st</sup>**

Our annual special sparkling wine tasting will be offered at the main tasting counter during the weekends only.

Wines to include:

*2000 Vintage Virginia Dry*

*Hula O'Maui Pineapple Sparkling*

*Après Sparkling Viognier*

*Ridgeview Sparkling Rosé*

\$20 for wine club members

PSW logoed sparkling glass included in tasting fee!

## CYBER MONDAY

**November 28<sup>th</sup>**

Keep a look out for the announcement of the special of the day!

## PARADISE SPRINGS WINERY SANTA BARBARA WINES ARE NOW AVAILABLE TO TRY!

Paradise Springs Winery Santa Barbara wines are now in our Clifton tasting room. Come out to try our Sauvignon Blanc or Pinot Noir, grab a glass, or pick up a bottle!

### **Next Pickup Weekend:**

Thursday, March 2<sup>nd</sup> at 11am through  
Monday, March 6<sup>th</sup> at 7pm

### **RECURRING EVENTS:**

**Cigar Bar & Swagger Fridays!** Join us every 3<sup>rd</sup> Friday of the month from 5-9PM! Featuring a cigar bar on our front porch and our fortified port-style wine, Swagger, by the glass.

**LIVE MUSIC!** Every Friday (5pm - 9pm), Saturday (2pm - 6pm), and Sunday (afternoons) - Rain or Shine!

**Love any of the wine in this quarters selection?** For the 30 days following the pick-up, you get 20% off of bottles of current selections and 25% off of cases! Don't let this deal pass you by!

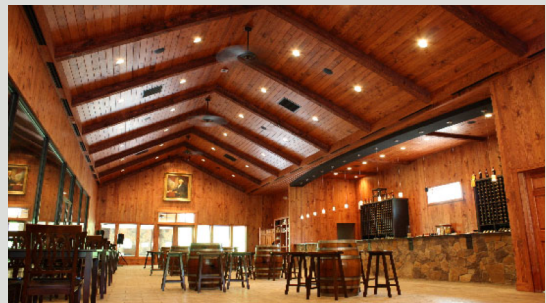
### **Online Accounts**

Did you know that you can update all of your wine club information online? If you don't have an account already set up, we'd be happy to provide you with log in credentials, just give us a call!

### **Host your private event with us!**

Email:

[richard@paradisewinery.com](mailto:richard@paradisewinery.com)



Stay current with upcoming events and special announcements on our website.

[www.paradisewinery.com](http://www.paradisewinery.com)

## 2012 Tannat

**pH:** 3.59    **Acid:** 4.7 g/L    **Alcohol:** 14.7%    **Bottle Price:** \$55

**Grape Sources:** 100% Virginia Tannat grapes sourced entirely from William's Gap Vineyard

**Harvest Date:** September 19, 2012

**Appellations:** Loudoun County

**Suggested Food Pairings:** *Entrées* – Butcher's Cut Steak and Braised Short Ribs *Cheeses* – Pecorino Romano and Aged Gouda

The grapes were picked on a perfect fall morning, and refrigerated at 40° F overnight. The next day the grapes were destemmed into fermentation bins. The bins were allowed to cold soak for two days and then immediately heated in a hot room to allow us to inoculate the must with BM 45 yeast. Fermentation lasted 12 days and the Tannat stayed on it's skin for 4 more days of post fermentation maceration then was pressed off to settle for two days until it was moved into barrels. The wine aged 22 months in neutral American oak from Magreñan cooperage and new French oak from Vicard cooperage. 2012 Tannat was bottled on August 7, 2014.

Tannat is a lesser-known variety from the Madiran region in southwest France. This 2012 vintage is robust, hearty and a tannic version with abundant aromas of blackberries chocolate. The flavors of plums and black currants envelop the palate leading the way to great structure and a full body that finishes really smooth with a spicy note.

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## 2014 Cabernet Franc

**pH:** 3.59    **Acid:** 4.7 g/L    **Alcohol:** 14.7%    **Bottle Price:** \$55

**Grape Sources:** 100% Cabernet Franc sourced from 100% Virginia vineyards as follows: 50% Silver Creek Vineyards, 20% Benevino Vineyards, 20% Indian Springs Vineyards, 10% Williams Gap Vineyards.

**Harvest Date:** October 4, 13, 15 and 20, 2014

**Appellations:** Monticello AVA, Shenandoah AVA, and Loudoun County

**Suggested Food Pairings:** *Entrées* – Veal Saltimbocca and Pork Tenderloin *Cheeses* – Chevre and Aged Gouda

Grapes were picked in the cool dawn hours, and refrigerated on site at 40° F overnight. The next day the grapes were destemmed into fermentation bins. The bins cold soaked for two days to allow more color and tannin extraction. At the end of the cold soak the bins were immediately heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted 12 days and we pressed it off to settle for two days until it was moved into barrels. The wine aged for 8 months in both new and neutral barrels sourced from both French and American oak using Magrenan, Seguin Moreau, Saury and Damy cooperages. The 2014 Cabernet Franc was bottled on June 15, 2015.

Cabernet Franc is quickly becoming the staple red wine of Virginia as having the most acres of any red variety under vine. This medium bodied wine is fruit forward with flavors of blueberry, red raspberry and spice, but balanced by the smooth tannin structure that lead to a silky smooth finish.

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## Swagger Ed. IV

**pH:** 3.67    **Acid:** 5.5 g/L    **Alcohol:** 19.4%    **Residual Sugar:** 3.4%    **Bottle Price:** \$39

**Grape Sources:** 100% Chambourcin of which 76% enriched and aged in Virginia Bowman barrels for a minimum of 18 months, Swagger is produced using the Solera style. Edition IV is blended 64% from the 2014 Vintage, 22% from 2013, 7% from 2012 and 7% from 2011.

**Appellation:** Fauquier County, Loudoun County and North Fork of Roanoke AVA

**Harvest Dates:** October 21, 2014, October 17, 2013, October 18, 2012, and October 2, 2011

**Suggested Food Pairings:** *Entrées* – Chocolate Desserts *Cheeses* – Bleu

Made in the traditional port style entirely from Chambourcin help to give this a deep ruby color, flavors of black cherry and red raspberry. The wine is a drier ruby style but well balance with tannins and acidity that help highlight the caramel undertones from the bourbon barrel ageing.

Starting with Edition II the Swagger has been made in the Solera style of fortified wine making. Meaning that to help maintain quality and consistency from year to year multiple vintages of the wine are blended together.