



PARADISE SPRINGS WINERY

DECEMBER WINE CLUB NEWSLETTER

BLACK FRIDAY November 25th 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 26th until December 31st**

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 28th

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 2nd at 11am through
Monday, March 6th at 7pm

RECURRING EVENTS:

Cigar Bar & Swagger Fridays! Join us every 3rd 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!

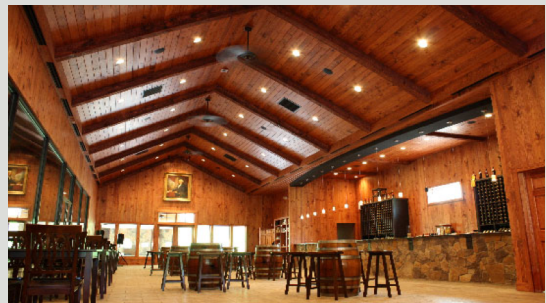
Online Accounts

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



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

www.paradisewinery.com

2015 Chardonnay

pH: 3.56 **Acid:** 7.1 g/L **Alcohol:** 13.5% **Bottle Price:** \$29

Grape Sources: 100% Chardonnay, sourced from 100% Virginia vineyards that break down as follows: 75% Indian Springs Vineyard and 25% Silver Creek Vineyards

Appellation: Shenandoah AVA and Monticello AVA

Harvest Dates: September 7 and 16, 2015

Suggested Food Pairings: *Entrées* – Oysters and Roasted Chicken *Cheeses* – Triple Crème Brie and Aged White Cheddar

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. Then the grapes were destemmed and pressed into stainless steel tanks for two days to settle. After two days the barrels were filled with the juice and each barrel was inoculated separately using 5 different yeast strains across the 40 barrels. The primary fermentation finished after about 20 days. The wine aged for a total of 8 months in 15% new French oak aging using coopers Cadus and Ana Selection and the remaining 85% of barrels were aged in neutral French oak from the same two cooperages. 2015 Chardonnay was bottled on June 27, 2016.

Each vintage of Paradise Springs Chardonnay is barrel fermented and aged 'sur lie' in French Oak for 8 months. The 2015 Chardonnay has layered flavors of Granny Smith apple and Bosc pear and subtle tones of brioche. This wine has good acidity and finishes long to make it a versatile wine to have with food.

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.

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.