



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!

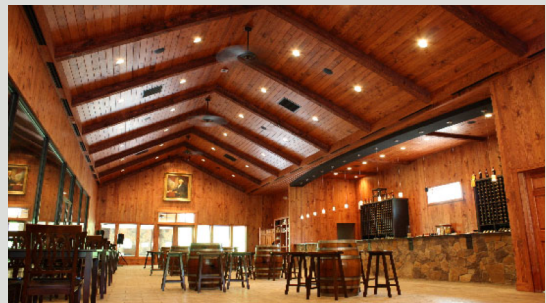
Online Accounts

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.

2015 Late Harvest Vidal Blanc

pH: 3.70 **Acid:** 5.7 g/L **Alcohol:** 13.5% **Bottle Price:** \$25

Grape Sources: 100% Vidal Blanc (Hybrid) sourced entirely from Indian Springs Vineyards.

Appellation: Shenandoah AVA

Harvest Dates: October 20, 2015

Suggested Food Pairings: *Entrées* – Bread Pudding and Crème Brûlée *Cheeses* - Bleu

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Then the juice was racked into a clean stainless steel tank and inoculated with the Rhone 4600 yeast. After approximately 3 weeks of primary fermentation in tank the wine was racked with its lees into Neutral French oak barrels for 10 months. Just prior to bottling the wine was fined and filtered for clarity and stability and the 2015 Late Harvest Vidal Blanc was bottled on August 22, 2016.

This dessert style Vidal Blanc has abundant aromas of baked apples and honey. On the palate the apple notes come through along honey and subtle notes of baking spice. This wine is still balanced well with good acidity and a clean finish.