



PARADISE SPRINGS WINERY

JUNE WINE CLUB NEWSLETTER

FATHER'S DAY CUBAN PIG ROAST

Sunday, June 18th

2pm Arrival, 3pm Food Served

Join us for our annual Father's Day Gourmet Cuban Pig Roast, and enjoy live jazz performed by Take Four! Reservations are required, and the ticket price includes two glasses of wine from our standard wine list.

\$65 for wine club members

\$45 for children under 12

FATHER'S DAY SOLACE BEER TASTING

Join us on Father's Day as we offer a pop-up beer tasting in our newly renovated red barn featuring our brother brewery, Solace Brewing Company, the largest brewery in Loudoun County, Virginia.

The founder and head brewer, Drew Wiles, will be in attendance to meet, greet, and talk about the brewery!

Two of their very first beers made will be featured - a Belgian-wit and a Session IPA. Beers will be available for tastings and by the pint.

**No reservations needed. Beers are only allowed to be ordered and consumed inside the red barn and designated areas.*

SANTA BARBARA WINE TASTING

Saturday, July 15th

Would you like to learn more about our new tasting room in Santa Barbara? Are you interested in trying the newest wines we are producing in California? We are excited to offer an opportunity to do both under the chandelier in the Red Barn! Reservations are required, and tickets will be available soon on our website under "Events."

Next Pickup Weekend:

Thursday, September 7th at 11am through
Monday, September 11th at 7pm

RECURRING EVENTS:

Swagger Fridays! Join us every 3rd Friday of the month from 5-9PM! Featuring our fortified port-style wine, Swagger, by the glass. Free tasting of Swagger with every cigar purchase.

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

Love any of the wine in this quarter's 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!

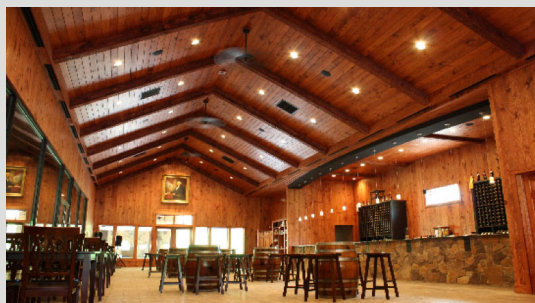
Online Accounts

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@paradisewineries.com



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

www.paradisewineries.com

2015 Cabernet Franc

pH: 3.77 **Acid:** 5.3 g/L **Alcohol:** 13.1% **Bottle Price:** \$29

Grape Sources: 92% Cabernet Franc, 4% Merlot, 2% Petit Verdot and 2% Tannat sourced from 100% Virginia vineyards as follows: 52% Indian Springs Vineyards, 41% Silver Creek Vineyards and 7% Williams Gap Vineyards

Appellation: Shenandoah AVA, Monticello AVA and Loudoun County

Harvest Dates: September 25 & October 1, 6, 8, and 14, 2015

Suggested Food Pairings: *Entrées* – Red Sauce Pastas and Lamb Gyros *Cheeses* – Feta and Fontina

Grapes were harvested early, transported 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 into tank allowing the wine to settle for two days until it was moved into barrels. The wine went through malo-lactic fermentation aging for 8 months in both new and neutral barrels sourced from both French and American oak. The 2015 Cabernet Franc was bottled on June 28, 2016.

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 Red plum and blueberry with a subtle touch of brioche, but balanced by the smooth tannin structure that lead to a lasting finish.

2013 Meritage

pH: 3.77 **Acid:** 5.2 g/L **Alcohol:** 13.9% **Bottle Price:** \$42

Grape Sources: 36% Cabernet Sauvignon, 31% Cabernet Franc, 19% Merlot, 8% Malbec and 6% Petit Verdot from 100% Virginia vineyards with breakdown as follows: 33% Williams Gap Vineyards, 22% Colucci Vineyards, 21% Silver Creek Vineyards, 10% Leaping Fox Vineyards, 8% Honah Lee and 6% Two Principals Vineyard

Appellation: Monticello AVA, Shenandoah AVA, Loudon County, Prince William County and Fauquier County

Harvest Dates: September 27, - October 21, 2013

Suggested Food Pairings: *Entrées* – Prime rib, duck or pheasant *Cheeses* – Comte and Roquefort

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 13 days and we pressed it off to settle for two days until it was moved into barrels for 13 months of aging in new and neutral American and French oak barrels. Then the wine was then racked into tank to blend and the 2013 vintage was bottled on December 12, 2014.

A wine comprised of only our best barrels and only with all five of the Bordeaux noble varieties. Full bodied and complex with a balanced tannin structure allowing it to be age worthy. Bursting with integrated flavors of raspberry, currant, vanilla and a touch of baking spice.