



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!

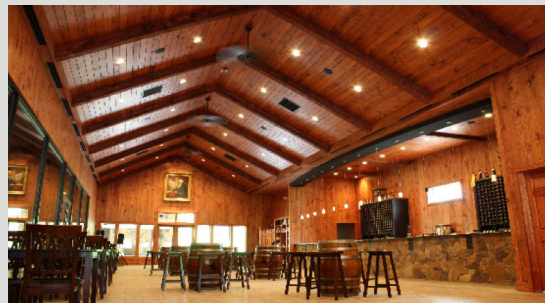
Online Accounts

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@paradisewinery.com



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

www.paradisewinery.com

2015 Viognier

pH: 3.46 **Acid:** 6.4 g/L **Alcohol:** 13.9% **Bottle Price:** \$29

Grape Sources: 100% Viognier, sourced from 100% Virginia vineyards that break down as follows: 54% Silver Creek Vineyards, 27% Williams Gap and 19% Leaping Fox Vineyards

Appellation: Monticello AVA, Loudoun County and Prince William County

Harvest Dates: September 7, 8 and 17, 2015

Suggested Food Pairings: *Entrées* – Shellfish and Grilled Halibut *Cheeses* – Triple Crème Brie and Gruyère

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. Then the grapes were destemmed and allowed to sit on their skins for two hours before being pressed off into stainless steel tanks for two days to settle. After two days the wines were racked and fermented in two different Stainless tanks using different yeast strains for approximately 4 weeks of fermentation under cold temperatures. After fermentation finished the different lots of wine were blended together into one tank and aged for a total of 6 months. 2015 Viognier was bottled on April 25, 2016.

Fermented and aged in stainless steel tanks give this Viognier aroma of white peach and also emphasizes the tropical notes of ripe Viognier. The wine has a round mouthfeel from its lees aging and stirring while in tank and a crisp clean finish.

2015 Reserve Chardonnay

pH: 3.58 **Acid:** 6.9 g/L **Alcohol:** 13.8% **Bottle Price:** \$34

Grape Sources: 100% Chardonnay, sourced entirely from Indian Springs Vineyard

Appellation: Shenandoah AVA

Harvest Dates: September 17, 2015

Suggested Food Pairings: *Entrées* – Lobster Ravioli and Roasted Chicken *Cheeses* – Triple Crème Brie and Muenster

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 2 different yeast strains between the 8 barrels. The primary fermentation finished after about 20 days. The wine aged for a total of 10 months in 50% new French oak aging using coopers Cadus and Ana Selection and the remaining 50% of barrels were aged neutral French oak from the same two cooperages. 2015 Reserve Chardonnay was bottled on August 22, 2016.

The Reserve Chardonnay is barrel fermented and aged 'sur lie' in French Oak for 10 months, giving this wine more creaminess, roundness and structure than our regular Chardonnay. The Reserve Chardonnay is complexly layered with apple and pear notes up front that lead to a creamy mid-palate and then finishes with a toasty brioche note.