



PARADISE SPRINGS WINERY

MARCH WINE CLUB NEWSLETTER

BARREL TASTING

Saturday, March 25th and Sunday, March 26th

Every 20 minutes between 12pm and 5pm

Taste the future of Paradise! Guests will have the opportunity to enter the barrel room and taste wines directly from our barrels alongside our winemaking team. No reservations needed or taken. Please check in at the hostess stand upon arrival for the next available time slot.

\$25 for wine club members.

WHAT'S ON TAP?

Library and high-end wines now available to try!

Enjoy the finer wines Paradise has to offer. Thanks to Wineemotion, our wine dispensing system, some of our most exciting wines are now on tap.

Currently featured:

L'Orange d'Viognier: \$3/taste, \$12/glass

Santa Barbara Pinot Noir: \$4/taste, \$16/glass

2012 Tannat: \$4/taste, \$16/glass

2012 PVT: \$5/taste, \$18/glass

2007 Reserve Cabernet Sauvignon: \$4/taste, \$16/glass

L'ORANGE D'VIOGNIER NOW AVAILABLE TO TRY!

Viognier made using an ancient wine making technique! The process of treating a white grape like a red grape gives the wine unique aromas of orange blossom and baked apples with flavors of white tea with. Limited production!

Next Pickup Weekend:

Thursday, June 1st at 11am through

Monday, June 5th 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 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!

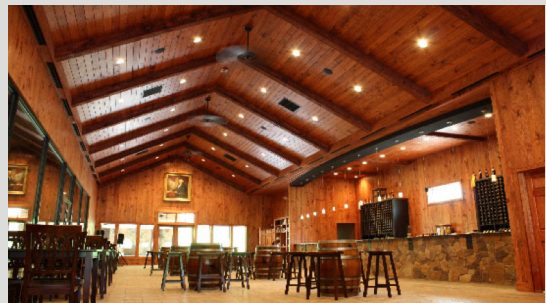
Online Accounts

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 M^elange

pH: 3.72 **Acid:** 5.7 g/L **Alcohol:** 13.5% **Bottle Price:** \$27

Grape Sources: 35% Merlot, 28% Cabernet Sauvignon, 22% Petit Verdot 23% and 15% Cabernet Franc from 100% Virginia vineyards with breakdown as follows: 65% Silver Creek Vineyards, 25% Williams Gap Vineyards, and 10% Leaping Fox Vineyards.

Appellation: Monticello AVA, Loudoun County and Prince William County.

Harvest Dates: September 24 and October 1, 6, 13, &14, 2015.

Suggested Food Pairings: *Entrées* – Bolognese and roasted duck breast. *Cheeses* – Smoked Gouda and Manchego.

After being refrigerated overnight at 40 degrees the grapes the next day were destemmed into fermentation bins. The bins were cold soaked for two days at 40F to extract extra color and tannins, then heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted for 13 days and then left in bins for an additional day of post fermentation maceration before we pressed it off. The individual components were allowed to settle for two days until it was moved into to barrels. After 6 months the different varietal lots were selected and blended for this wine and the wine was allowed to age for an additional 5 months in new and neutral French oak barrels using Magrenan, Seguin Moreau, Ermitage and Cadus. 2015 M^elange was bottled on August 23, 2016.

A ruby red colored medium blend gives way to aromas of vanilla, red fruits and subtle spices. The soft grained tannins, balanced acidity; along with light oak component, and abundant red fruit components make for an approachable, easy drinking wine.

2015 Syrah

pH: 3.80 **Acid:** 4.9 g/L **Alcohol:** 13.4% **Bottle Price:** \$37

Grape Sources: 100% Syrah sourced entirely from Williams Gap Vineyards.

Appellation: Loudoun County.

Harvest Dates: October 1, 2015.

Suggested Food Pairings: *Entrées* – Grilled leg of lamb and Bleu cheese burger. *Cheeses* – Smoked Gouda and Stilton.

Grapes were harvested early, transported and refrigerated on site at 40F overnight. The next day the grapes were destemmed into fermentation bins along with 5% by weight of Viognier to do a co-fermentation. The bins were cold soaked for two days at 40F to extract extra color, then heated in a hot room to allow us to inoculate the must with yeast. Fermentation lasted for 14 days and then we pressed it off and allowed to settle for two days until it was moved into to barrels. The wine was allowed to age for 10 months in new and French oak barrels using Damy and Saury cooperages. The 2015 Syrah was bottled on August 22, 2016. This varietal derives its name from its small, thick-skinned berries that yield a beautiful, golden straw-colored wine. Often made into a late-harvest dessert wine, our version is more of a dry style with a fruity pineapple and guava note. It is a medium bodied wine with bright acidity and a bit of citrus zest on the finish.

This Syrah is smooth and well textured with a deep ruby color and a nose of olives and cured meat. On the palate blackberry and a touch of smoke come through first with the wine finishing with subtle notes of pepper.