



# PARADISE SPRINGS WINERY

MARCH WINE CLUB NEWSLETTER

## BARREL TASTING

**Saturday, March 25<sup>th</sup> and Sunday, March 26<sup>th</sup>**

**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 1<sup>st</sup> at 11am through

Monday, June 5<sup>th</sup> at 7pm

### **RECURRING EVENTS:**

**Cigar Bar & Swagger Fridays!** Join us every 3<sup>rd</sup> 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!

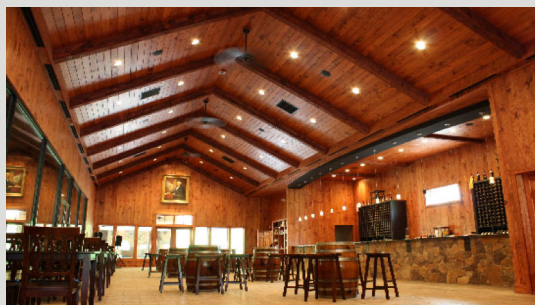
### **Online Accounts**

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@paradisesspringswinery.com](mailto:richard@paradisesspringswinery.com)



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

[www.paradisesspringswinery.com](http://www.paradisesspringswinery.com)

# 2015 L'Orange d'Viognier

pH: 3.60    Acid: 6.0 g/L    Alcohol: 13.3%    Bottle Price: \$37

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

**Appellation:** Loudoun County

**Harvest Dates:** September 8, 2015

**Suggested Food Pairings:** *Entrées* – Country Patê and Apple Tarte tatin. *Cheeses* – Mascarpone and Fontina.

Grapes were harvested early, transported and refrigerated on site at 40F overnight. The following day the grapes were destemmed into a fermentation bin and allowed to cold soak for a total of four days. After the cold soak, the bin was moved into the sun and allowed to warm up to help start the native yeast fermentation. The primary fermentation lasted about 14 days and the wine again allowed another four days on the skins of post fermentation maceration giving this orange wine a total of 22 days of skin contact. This lengthy time on the skins is what gives this wine its beautiful orange hue. Just prior to bottling the wine was fined and filtered for clarity and stability and the 2015 L'Orange d'Viognier was bottled on December 13, 2016.

Treating a white grape, Viognier in this case like a red wine and fermenting it on the skins pays homage to ancient winemaking techniques. That process gives this wine a unique aroma of orange blossom and baked apples. The flavors of white tea with honey and a finish reminiscent of almonds or Brazil nuts truly make this a one of a kind wine.

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# 2015 Petit Manseng

pH: 3.41    Acid: 8.2 g/L    Alcohol: 14.7%    Bottle Price: \$27

**Grape Sources:** 93% Petit Manseng and 7% Viognier, sourced from 100% Virginia vineyards that break down as follows: 50% Silver Creek Vineyards, 26% 2 Principals Vineyards and 24% Williams Gap Vineyards.

**Appellation:** Monticello AVA, Fauquier County and Loudoun County.

**Harvest Dates:** September 9 and October 1, 2015; respectively.

**Suggested Food Pairings:** *Entrées* – Green curry chicken and Mahi Mahi. *Cheeses* – Aged Gouda and Taleggio.

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 3 days to settle. After the 3-day period the juice was racked into three clean stainless steel tanks for fermentation and each lot was fermented with different yeast at cool temperatures for approximately 3.5 weeks. The wine then aged for 7 months in stainless steel tanks. 2015 Petit Manseng was bottled on April 25, 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.