



PARADISE SPRINGS WINERY

SEPTEMBER WINE CLUB NEWSLETTER

VIRGINIA WINE MONTH KICK OFF

October 1st 11am-7pm

Join us for as we kick off Virginia Wine Month with a special tasting of some extraordinary wines not currently on our tasting sheet! See our website for more information.

CLIFTON DAY

Town of Clifton – Corner of Main Street & Chapel Street

October 9th from 9am-5pm

Visit Paradise Springs in "The Wine Garden" for grape stomping, wine tasting, or just to enjoy a glass of your favorite wine!

Please note that traffic through the town of Clifton will be shut down between the hours of 8am and 5pm.

JUNK FOOD & WINE PAIRINGS

October 21st – October 31st

ANNUAL HARVEST DINNER

November 5th at 8pm

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, December 1st at 11am through
Monday, December 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!

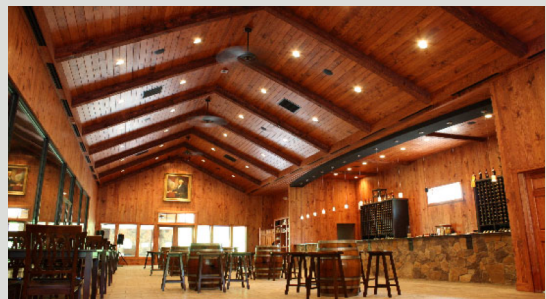
WINERY NEWS:

Out of the 38 Gold winners in VA's 2016 Governor's Cup, Paradise Springs Winery received 3 of those Gold medals and 4 Silvers! Our 3 Gold winners are our 2012 PVT, 2012 Tannat, and our 2013 Meritage. We are currently selling our Governor's 3-pack for a regular price of \$182 plus tax and \$165.95 plus tax for Wine Club Members.

Host your private event with us!

Email:

richard@paradisewinery.com



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

www.paradisewinery.com

2014 Cabernet Sauvignon

pH: 3.77 **Acid:** 5.8 g/L **Alcohol:** 13.5% **Bottle Price:** \$32

Grape Sources: 100% Cabernet Sauvignon sourced from 100% Virginia vineyards as follows: 60% Williams Gap Vineyards, 25% Silver Creek Vineyards and 15% Leaping Fox Vineyards

Appellations: Loudoun County, Monticello AVA and Prince William County

Suggested Food Pairings: *Entrées* – Prime Rib and Beef Stroganoff *Cheeses* – Aged Gouda and Manchego

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 14 days and we pressed it off to settle for two days until it was moved into barrels. The wine aged for 10 months in both new and neutral barrels sourced from both French and American oak using Magrenan, Saury, and Ermitage cooperages. The 2014 Cabernet Sauvignon was bottled on August 18, 2015.

The wine is well balanced with the fruit, and sweet vanilla nuances that complement the raspberry and currant notes. The wine also has good structure that will allow it to age and finishes very smooth and refined. Bottled unfined and unfiltered not to strip any character from the wine.

2014 Petit Verdot

pH: 3.82 **Acid:** 6.4 g/L **Alcohol:** 13.4% **Bottle Price:** \$35

Grape Sources: 100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 80% AmRhien Wine Cellars, 10% Williams Gap Vineyards and 10% 2 Principals Vineyards

Appellation: North Fork of Roanoke AVA, Loudoun County and Fauquier County

Harvest Date: September 24, October 8 & 24, 2014

Suggested Food Pairings: *Entrées* – Lamb Chops and Venison *Cheeses* – Smoked Gouda and Pecorino-Romano

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 were cold soaked for two days at 40° F to extract extra color and tannins, then heated in a hot room to allow us to inoculate with two types of 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 20 months in new and neutral French oak aging using Ermitage, D'Aquitaine and Ana Selection cooperages. 2014 Petit Verdot was bottled on June 28, 2016.

One of the five Noble Bordeaux varietals that is usually used as a blending grape, this single varietal Petit Verdot is delicately aged in French Oak to help balance its firm tannin structure. Floral aromas of violets and lilac abound the senses with flavors of brambleberries dominating the palate. The wine finishes smooth with a lot of length and a touch of spice.