



# PARADISE SPRINGS WINERY

SEPTEMBER WINE CLUB NEWSLETTER

## VIRGINIA WINE MONTH KICK OFF

**October 1<sup>st</sup> 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 9<sup>th</sup> 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 21<sup>st</sup> – October 31<sup>st</sup>**

## ANNUAL HARVEST DINNER

**November 5<sup>th</sup> 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 1<sup>st</sup> at 11am through  
Monday, December 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!

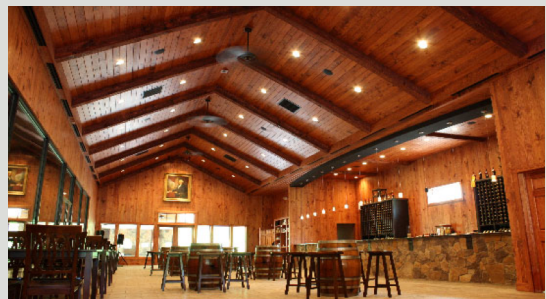
### **WINERY NEWS:**

**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:

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

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

# 2015 Vidal Blanc

**pH:** 3.38    **Acid:** 5.5 g/L    **Alcohol:** 13.0%    **Residual Sugar:** .02%    **Bottle Price:** \$29

**Grape Sources:** 100% Vidal Blanc (Hybrid) sourced entirely from Indian Springs Vineyards

**Appellation:** Shenandoah AVA

**Harvest Dates:** September 24, 2015

**Suggested Food Pairings:** *Entrées* – Pad Thai and Tikka Masala *Cheeses* – Chevre and Habanero Jack

Grapes were harvested early, transported and refrigerated on site at 40° F overnight. The following day the grapes were pressed off into stainless steel tanks for two days to settle. Then the juice was racked into a clean stainless steel tank and inoculated with the VIN13 yeast. After approximately 4 weeks of primary fermentation the wine was racked into 50% Acacia wood and 50% neutral French oak barrels for aging 6 months until bottling. Just prior to bottling the wine was fined and filtered for clarity and stability and the 2015 Vidal Blanc was bottled on April 25, 2015.

This dry version of Vidal Blanc has strong stone fruit aromas on the nose that lead to flavors honey crisp apple and Asian pear on the palate. This is a vibrant wine with good acidity and a lingering finish.

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## Après

**pH:** 3.50    **Acid:** 5.6 g/L    **Alcohol:** 13.5%    **Bottle Price:** \$45

**Grape Sources:** 100% Viognier sourced entirely from Horton Vineyards

**Harvest Dates:** August 14, 2011

Grapes were picked in the cool dawn hours, and refrigerated on site at 40° F overnight, then hand sorted and whole cluster pressed into a stainless steel tank. The base wine of Viognier was left in the tank until April the following year, when it was mixed with the “liquor” (sugar and yeast mix) for its second in bottle fermentation and bottled with crown caps on January 12, 2012. The wine aged sur-lee for one year and then begin it’s robotic riddling periodically over the next few weeks until it was disgorged on February 3, 2013 and dosage was added to finish Dry.

Using 100% Virginia Viognier, Après sparkling is aged, fermented, and hand turned in bottle for 13 months using the traditional champagne method. This extra dry sparkling wine is our tribute to all those extraordinary moments worth celebrating