

THE WILLIAMSBURG WINERY

Wine Club

WILLIAMSBURG, VIRGINIA



May WINE CLUB SELECTIONS

2021

EST. 1985



THE WILLIAMSBURG WINERY LTD.

WELLNESS WEDNESDAYS

at the Williamsburg Winery

WILLIAMSBURG WINERY CYCLING CLUB*

23 Mile Group Ride | B+ Pace | Rolling Speed 19mph

Registration Begins at 5pm in front of the Gabriel Archer Tavern

Wheels Up at 5:30pm

Free Cycling Club T-Shirt after 5 Registered Rides



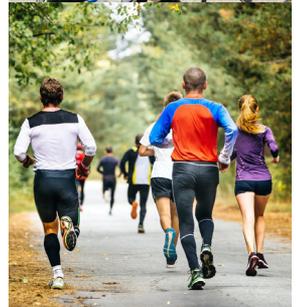
WILLIAMSBURG WINERY RUN CLUB*

5K Group Run

Registration Begins at 5:15pm in front of the Gabriel Archer Tavern

Run Begins at 5:45pm

Free Run Club T-Shirt after 5 Registered Runs



SPECIAL WEDNESDAY NIGHT TAVERN MENU (6:30-8 PM)

Tavern Burger

Bratwurst

Wessex Hundred Salad

Oysters

Cheese & Charcuterie Turkey & Brie Sandwich

Roast Beef Sandwich

Caprese Sandwich

Williamsburg Winery Wine

Local Craft Beer



**Weather permitting. Check our Facebook page for updates!*

GREETINGS FROM *Our* Winemaker

The buds have started pushing, the birds are chirping, the weather is warming, and my car is yellow. Welcome Spring 2021!

Overall, things are progressing nicely here at Wessex Hundred. The grapevines started pushing out the buds in early April. We dodged a large bullet as the temperatures plummeted to 29 degrees for a couple nights. You may have seen pictures on Facebook of us burning many piles of wood to protect the Chardonnay. We burned the old Merlot vines that were killed by a deep freeze three years ago to save the Chardonnay vines from another freeze, and I am happy to report that, with all the crew's efforts and a low dew point, the vines came through unscathed. The following Monday, after the crew got some rest, we started planting the new vines for 2021: mostly Albariño with some Petit Verdot and Muscat. This year's planting is replacing vines that have not survived or filling gaps in the vineyards.

The spring also saw a new roof and an expansion of outdoor seating for the Wine and Brine patio area at the Gabriel Archer Tavern. At the winery, we are enhancing the experience in the wine tasting area along with an expansion of barrel space in the cellar. New picnic tables continue to be added to the duck pond seating area as well. It's been a productive spring so far for sure with even more enhancements to come.

I am happy to report that this spring will also see the release of the first Williamsburg Winery Aglianico in your May Wine Club selections. This red grape came to us from a vineyard in Bent Mountain, Virginia. Aglianico is planted predominantly in Southern Italy where it thrives. It is a very old grape which most likely originated in Greece. Traditionally, these wines are full bodied with firm tannins and high acidity. Hopefully you will find the Virginia Aglianico to your liking. In addition to the Aglianico, you will also receive the 2019 Virginia Cabernet Sauvignon, which is showing some lovely fruits and structure, along with one of my favorite Chardonnays, the Acte 12. The Acte 12 is the 2018, which has had some time to age very gracefully and is a great reflection of how, even in difficult vintages, a wine can shine.

As mentioned, things are progressing nicely at the winery, and we continue to offer you the best we can under COVID restrictions. I cannot wait until we can all gather around again and enjoy some wine, food and music. Until then, hopefully we will see you at the Duck Pond, Pavilion, Tavern, Wine Bar, or just strolling around!

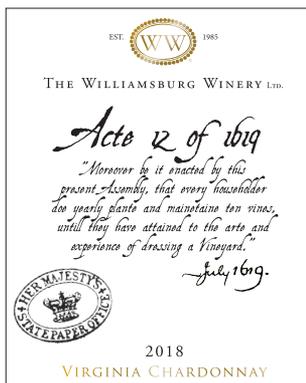
Cheers,
Matthew Meyer



May Selections

CLASSICS & DISCOVERY CLUB

Enjoy these wines specially selected by Winemaker Matthew Meyer for our Club Members:



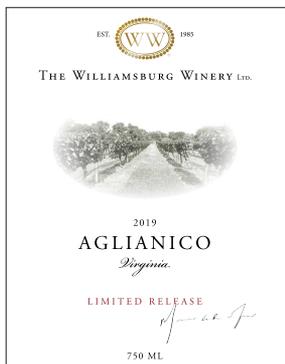
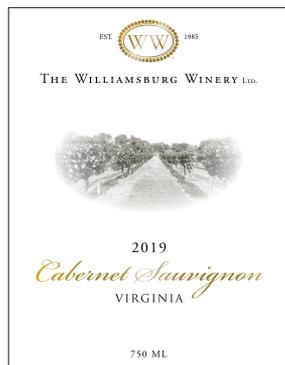
2018 ACTE 12 OF 1619 CHARDONNAY

This vintage of Acte 12 was aged in a combination of French oak, stainless steel, and concrete. It is crisp and refreshing with tropical fruit aromas and a creamy, vanilla finish. Though 2018 was a difficult vintage all around with rain for much of the harvest season, the white wines are of very high quality, although in lower quantities than in other recent years. The Acte 12 is a great choice for Virginia shellfish, creamy pasta dishes, or summery vegetable dishes. Enjoy now through 2022.

2019 VIRGINIA CABERNET SAUVIGNON

This is our first vintage of Virginia Cabernet Sauvignon since the 2015 vintage, excluding the very small production Limited Release 2017 vintage. The grapes for this release were grown at Carter Mountain Vineyard in Charlottesville.

Cabernet Sauvignon is difficult to grow in Virginia, but it seems to do well in higher elevation vineyards such as this one. This is the perfect Cab for warmer weather: it's medium-bodied with red fruit aromas and an earthy and spicy finish. It would be perfect for burgers, steaks, or grilled vegetables. Drink now through 2024.



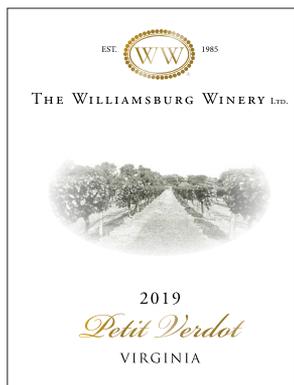
2019 VIRGINIA AGLIANICO, Limited Release

We are excited to introduce you to Aglianico. This grape is native to southern Italy where it produces very bold red wines with high tannin and high acidity. This 100% Virginia version is beautifully balanced with fresh fruit aromas and medium tannin and acidity. It will be fantastic for your summer cookout – it will pair with any food from the grill, from chicken to lamb. Enjoy now through 2024.

May Selections

CLASSICS & DISCOVERY CLUB - REDS ONLY

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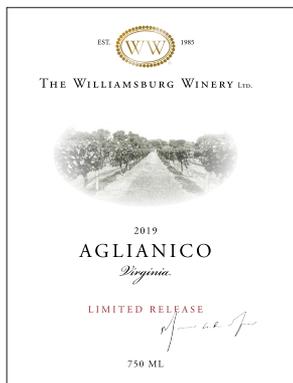
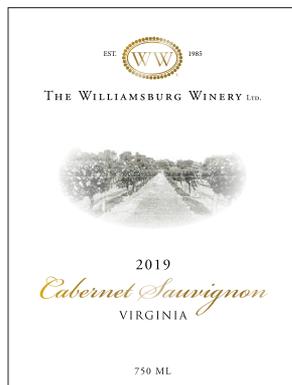
2019 VIRGINIA PETIT VERDOT

This second vintage of our Virginia Petit Verdot is a blend of Petit Verdot from Mount Fair and Mount Juliet Vineyards in Crozet with 25% Cabernet Sauvignon from Carter Mountain. It features lots of berry aromas and a nice smoky finish. We would recommend this wine with beef or lamb dishes as well as with your favorites cheese and charcuterie. While showing well now, this will be best enjoyed from 2022 through 2027.

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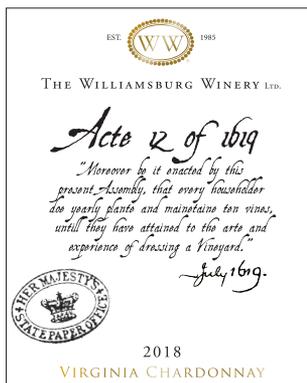


2019 VIRGINIA AGLIANICO, *Limited Release*

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May Selections

CONNOISSEURS CLUB

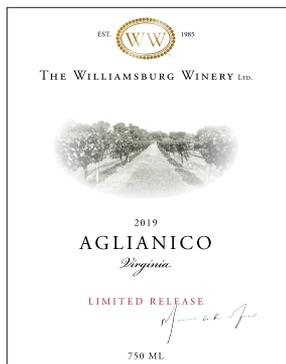
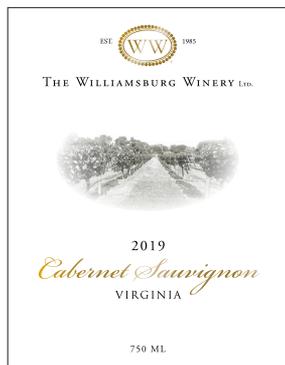


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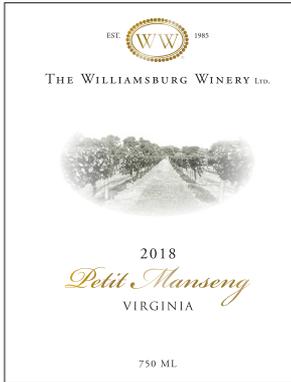
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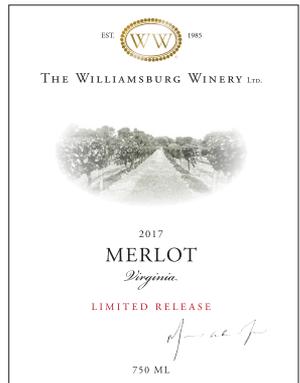


2018 VIRGINIA PETIT MANSENG

We love Petit Manseng in Virginia. Its thick skins and loose clusters as well as its naturally high acidity make it a perfect fit for our hot and humid climate. Even in very wet vintages, such as 2018, it produces a rich, full-bodied white wine with orange and pineapple aromas. Enjoy the Petit Manseng with poultry, pork, or grilled vegetables. Best now through 2023.

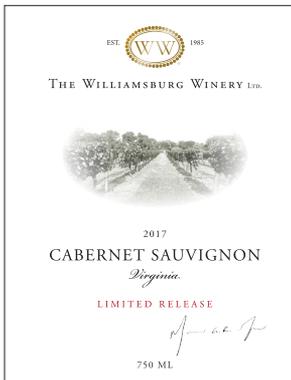
2017 VIRGINIA MERLOT, *Limited Release*

This Merlot was one of the last of our 2017 reds to be released when it came out last May. With an additional year in the bottle, this old-world style Merlot has really blossomed into a complex and mature wine. This is a very food-friendly wine that will work well with poultry, pork, or beef dishes or with a nice cheese plate. Enjoy now through 2025.



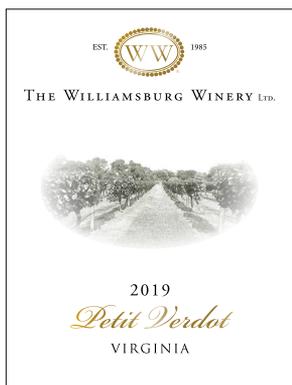
2017 VIRGINIA CABERNET SAUVIGNON, *Limited Release*

This reserve-style Cabernet Sauvignon was last included in our Connoisseurs Club shipment in May 2019. Over the last two years in the bottle, it has aged very well and is now showing more red fruit and spice aromas and the oak has come into beautiful balance with the fruit. We would recommend enjoying this release now through 2025.



May Selections

CONNOISSEURS CLUB -REDS ONLY



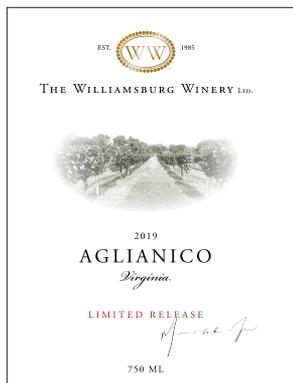
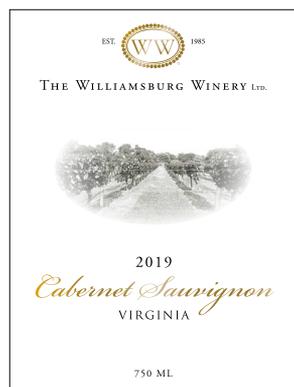
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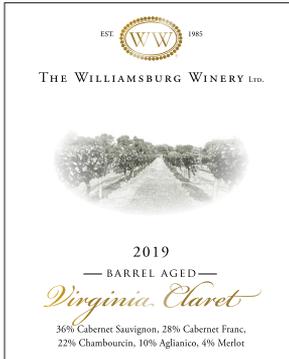
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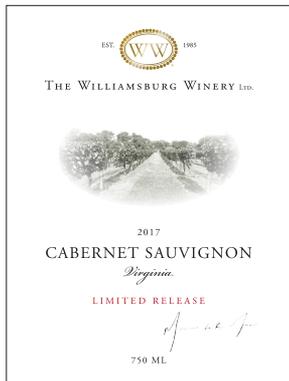
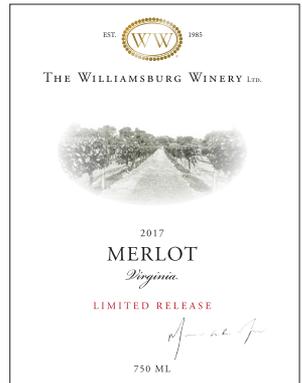


2019 BARREL AGED VIRGINIA CLARET

Enjoy this special preview of the 2019 Barrel Aged Virginia Claret. This year's blend is quite different from past years with some Aglianico and Chambourcin in the mix as well as the classic Bordeaux varieties Cabernet Franc, Cabernet Sauvignon, and Merlot. This will be a terrific red for the summer and fall as it is light to medium bodied with a nice balance of fruit and acidity. Pair it with grilled chicken or pork or sip it outdoors while watching the sunset. Drink now through 2023.

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WINE PAIRING RECIPES

Marinated Lamb Kabobs OVER ORZO SALAD

INGREDIENTS:

- 1 pound boneless leg of lamb, cut into 1 inch cubes
- ¼ cup whole grain mustard
- ¼ cup fresh dill chopped
- 1 pint cherry tomatoes cut in half
- ¼ cup red onion diced
- 1 cup fresh arugula
- ½ pound of dry orzo pasta
- ¼ cup of whole unsalted butter
- Salt and pepper to taste
- 4 bamboo skewers, soaked for 1 hour in cold water

METHOD:

1. For Marinade: Mix together Worcestershire, balsamic vinegar, olive oil, garlic, and a pinch of salt and pepper in a bowl. Add lamb cubes and refrigerate for at least 2 hours or up to 24 hours.
2. Skewer marinated lamb, about 4 ounces per skewer.
3. Start by bringing a medium pot of salted water to a rapid boil. Cook orzo until al dente, 3-5 minutes. Strain and shock with cold water. Fold in a little bit of olive oil to keep pasta from sticking together.
4. Preheat grill and cook lamb to desired doneness. Once cooked, place on a dish to rest for about 5 to 8 minutes.
5. While lamb rests, heat a large sauté pan over low-medium heat. Add about a tablespoon of butter and a tablespoon of olive oil. Cook onions until translucent. Add halved cherry tomatoes and cook for about a minute. Add orzo and cook for another minute, mixing thoroughly. Remove pan from heat and add arugula, season to taste with salt and pepper, and mix thoroughly.
6. Divide the orzo onto two plates, top each with 2 of the lamb kabobs, and drizzle with any accumulated juices in the pan.



designed to pair with 2019 AGLIANICO, LIMITED RELEASE

from our Wessex Hundred Culinary Team.

QUINOA CRAB SALAD

INGREDIENTS

- 1 cup tri-color quinoa
- 2 cups water
- pinch salt
- ½ cup chopped parsley
- ½ cup chopped mint
- 1 cup pomegranate seeds
- 1 cup jumbo lump crab (picked)
- 4 tsp. sunflower seeds
- 2 cherry tomatoes (sliced)

VINAIGRETTE INGREDIENTS

- 4 tsp. vegetable oil
- 4 tsp. walnut oil
- 4 tsp. fresh lemon juice
- 4 tsp. honey
- pinch of salt

METHOD:

1. Bring water, salt and quinoa to boil.
2. Cook until water is completely dissolved (approx 12 min).
3. Spread on a tray and cool.
4. Mix oils, lemon juice, salt and honey until fully incorporated.
5. Mix quinoa, chopped herbs, pomegranate seeds and sunflower seeds.
6. Add vinaigrette, top with fresh crab and sliced cherry tomatoes.



designed to pair with 2018 ACTE 12 OF 1619 CHARDONNAY

EST.



1985

THE WILLIAMSBURG WINERY LTD.

SUPPER

in the vineyard

FRIDAY, MAY 28

5:30 PM Reception • 6:00 PM Dinner

Join us for a special dinner
in the vineyards.

SOLD OUT!
STAY TUNED FOR UPCOMING DATES!

Tickets are \$95

Wine Club Members are \$90.

Visit williamsburgwinery.com/events
to purchase tickets!

*Tickets are very limited and therefore will not be
available at the door. Please purchase your tickets in advance.
No tickets will be mailed in advance.*

21 years of age and up only!

SMOKED SALMON CROSTINI

Herbed Cream Cheese | Shaved Red Potatoes

WESSEX HUNDRED SALAD

Baby Arugula | Figs | Dried Cherries

Juliened Apples | Toasted Walnuts

Feta | Blueberry Balsamic Dressing

WINE BARREL SMOKED

NEW YORK STRIP

Succotash | Roasted Pee Wee Potatoes

Petit Verdot Reduction

STRAWBERRY RHUBARB
SHORTCAKE

Chantilly Cream | Fresh Mint