A Current Overview Of The Wines From Virginia

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“No wine region in the world is currently experimenting with a wider, more diverse range of grapes than Virginia”.
A Current Overview Of The Wines From Virginia

- Brief History of Virginia Wine
- Climate & Soil
- AVA’s
- Breakdown of the Grapes planted
- People that shaped the Industry
- Tasting of 10 Virginia Wines
- Challenges
- Predictions for the Future

History

- **1600’s** - Settlers in Jamestown hoped Virginia would become the major wine source for the British Empire.

- **1619** - Virginia signs into law (called Acte 12) a requirement that each male settler plant and tend at least ten grape vines.

- **1740** - Thomas Jefferson tries to cultivate grapes for more than 30 years. He failed to produce a single bottle of wine.

- After 11 years of efforts at Mount Vernon, George Washington, too, had not been able to produce wine.

- **1873** – A Virginia wine made from Norton (*Vitis aestivalis*) is named “best red wine of all nations” at the Vienna World’s Fair. 1889 - Another wine made from Norton wins a Gold medal at the Paris World’s Fair.
History

• 1920 - Prohibition

• 1959 – only 15 acres of commercial wine grapes. Experiments with different types of vinifera begins.

• 1973, Chardonnay is successfully produced at the Waverly Estate in Middleburg.

• 1976, Italian pioneer vintner Gianni Zonin hired Gabriele Rausse to establish Barboursville Vineyards.

• 1995, Virginia has 46 wineries.

• 2013 – There are 230 bonded wineries in Virginia.

Today

• 280 Wineries
• 7th in vinifera grape production
• 78% of the grapes are vinifera

• #1 Chardonnay
• #2 Cabernet Franc
• #3 Merlot
• #4 Viognier
• #5 Cabernet Sauvignon
• #6 Petit Verdot
• #7 Petit Manseng
Virginia

Warm – Humid Maritime Climate:

Rivers:
Potomac
Shenandoah
Rappahannock

Average Temperatures (F) Apr - Oct

<table>
<thead>
<tr>
<th>Virginia</th>
<th>April</th>
<th>May</th>
<th>June</th>
<th>July</th>
<th>Aug</th>
<th>Sept</th>
<th>Oct</th>
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### Average Rainfall (Inches) Apr - Oct

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<th>Month</th>
<th>Apr</th>
<th>May</th>
<th>June</th>
<th>July</th>
<th>Aug</th>
<th>Sept</th>
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Average "Rainfall" (Inches) "Apr" "Oct"

**Virginia**

Soil:
Red Clay (Ultisols), loam, clay-loam, sand, and granite
Virginia AVA’s (7)

• 1) The Shenandoah Valley AVA
• 2) Virginia's Eastern Shore AVA
• 3) The Northern Neck George Washington Birthplace AVA
• 4) The North Fork of Roanoke AVA
• 5) The Rocky Knob AVA
• 6) Middleburg Virginia AVA
• 7) The Monticello AVA
### Virginia Vineyards

<table>
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<tr>
<th>Type</th>
<th>Acres Bearing</th>
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<tr>
<td>Total Acres Bearing</td>
<td>3172</td>
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<tr>
<td>Vinifera</td>
<td>2473</td>
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<tr>
<td>Hybrid</td>
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<td>American</td>
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**European Grapes:**
Vitis Vinifera

**Examples:**
Chardonnay
Cabernet Sauvignon
Merlot
### White Vinifera Grapes – 1131 acres

- **Chardonnay**: 441 acres
- **Viognier**: 259 acres
- **Petit Manseng**: 78 acres
- **Pinot Gris**: 76 acres
- **Sauvignon Blanc**: 49 acres
- **Riesling**: 45 acres
- **Albarino**: 26 acres
- **Gewuztraminer**: 12 acres
- **Vermentino**: 10 acres

### Red Vinifera Grapes – 1342 acres

- **Cabernet Franc**: 382 acres
- **Merlot**: 332 acres
- **Cabernet Sauvignon**: 289 acres
- **Petit Verdot**: 198 acres
- **Pinot Noir**: 36 acres
- **Syrah**: 33 acres
- **Tannat**: 33 acres
- **Malbec**: 39 acres
Hybrid Grapes - 523 acres

- Chambourcin (red) 135 acres
- Vidal Blanc (white) 176 acres
- Traminette (white) 98 acres
- Seyval 46 acres

Local Grapes: Vitis Labrusca
Example: Concord
American Grapes - 198 acres

- Norton 125 acres
- Concord 28 acres
- Niagara 34 acres
People that shaped the industry

What really bugged Thomas Jefferson?
his failed attempts to make wine
Gianni Zonin planting at Barboursville Vineyards, mid-1970s.

Luca Paschina, winemaker
Jim Law

Dennis Horton
Claude Thibault

Dave Matthews
Steve and Jean Case

Donald Trump
Wines will will taste today:

- 1) Michael Shaps, 2015 Petit Manseng
- 2) Barboursville Vineyards, 2015 Vermentino
- 3) Ingleside 2015 Albarino
- 4) Veritas 2015 Sauvignon Blanc
- 5) Boxwood 2015 Rose
- 6) Stintson Tannat
- 7) Sunset Hills Petit Verdot
- 8) North Gate Vineyard, 2013 Meritage
- 9) Keswick Vineyards, 2014 Cabernet Franc Estate Reserve
- 10) Stone Tower Winery, 2013 Hogback Mountain

2014 Michael Shaps Petit Manseng
2014 Michael Shaps Petit Manseng

**Winemaker:** Michael Shaps

**Vineyard Manager:** Chris Hill

**From the winemaker:** Pre-fermentation maceration adds aromatic and structural complexity to this wine.

**Price:** $30

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2014 Michael Shaps Petit Manseng

**Tasting Notes:** 2014 was a cool growing season with sunny and dry days, late in the season, that allowed the fruit to ripen beautifully.

Honah Lee Vineyard in Gordonsville, just north of Charlottesville

900-1,000 feet elevation

The Central Virginia heat and humidity allows the acid to drop sooner than other locations.
2014 Michael Shaps Petit Manseng

**Vineyard practices:**
- Grown on a modified ballerina system with the Chris Hill “Solar Collector.”
- Site Location: Honah Lee Vineyard, Gordonsville
- Elevation: 800 feet
- Row Orientation: E/W
- Soil Type: Clay
- Brix: 25.5
- ph at harvest: 3.09
2014 Michael Shaps Petit Manseng

Winemaking Practices: Grapes are de-stemmed and lightly crushed and soaked, on the skins, for 10 hours. After settling, the wine is barrel fermented in French oak, with 33% being new barrels.

A combination of inoculated and non-inoculated barrels are used in the fermentation process. The wine does not go through any secondary malolactic fermentation and is aged for 8 months, prior to bottling.
2014 Barboursville Vermentino

Barboursville
Vermentino

See additional handout for larger key
2014 Barboursville Vermentino

Winemakers: Luca Paschina and Daniele Tessaro

Vineyard Manager: Fernando Franco

Tasting Notes: The Vermentino Reserve has vivid, citrusy aromatics, with a deep, dry palate of sustained structure, excellent body, & lingering minerality, finesse of finish.

Price: $22

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2014 Barboursville Vermentino

From the Owner: Native to the maritime growing regions of Liguria, Corsica, and Sardinia, Vermentino has adapted splendidly to our warm climate, in Piedmont Virginia. Fermented in stainless steel, under lees contact for 7 to 8 months.
2014 Barboursville Vermentino

Vineyard Practices:
- Guyot 5lbs/vine defoliated after bloom
- Site Location: two slopes
- Elevation: 550-700 feet
- Row Orientation: N/S and E/W
- Soil Type: Red clay
- Brix: 23.00
- ph at harvest: 3.55

Grapes were Estate Grown.

2014 Barboursville Vermentino


Press juice separated from “free-run” - both settled and then fermented at 68°F in separate tanks, using Rhone 4600.

Lees stirring proceeded for several months, until final cross-flow filtration in late Spring 15. Both tanks eventually were reunited as a final blend.
2014 Ingleside Albarino

- Opening in 1980, under the direction of Doug Flemer, Ingleside Vineyards is one of Virginia’s oldest and largest wineries and produces over 18 types of wine from its estate-grown grapes.
2014 Ingleside Albarino

- **Varieties:** 100% Albariño
  - **Bottled:** Dec. 19, 2014
  - **Production:** 176 cases
  - **Alcohol Content:** 13.5%

- 20-day fermentation at 60 degrees, optimal conditions for allowing the wine to retain its delicate bouquet

- $25

2015 Veritas Sauvignon Blanc

- **Winemaker:** Emily Pelton
  - Andrew & Patricia Hodson

- Monticello AVA
  - 12.2%
  - 1558 cases

- $25
2015 Veritas Sauvignon Blanc

- 100% Sauvignon Blanc
- 37% Clone 1
- 37% Musque Clone, 26%
- FPR clones (1, 18, 346, 241)
- Fermented in 100% stainless steel
- Aged -37% Stainless aged,
- 63% neutral barrel aged
2015 Boxwood Estate Rose

Owners:
Jack Kent Cooke
Rachel Martin

Consultants:
Lucie Morton
Richard Vine
Stéphane Derenoncourt

Boxwood Rose

See additional handout for larger key
2015 Boxwood Estate Rose

A dry Rose blend of:
Cabernet Franc
Merlot
Malbec

saignée method

Fermented is stainless steel.
$20

• Scott Stinson and Rachel Stinson Vrooman
• Consultant: Matthieu Finot, including whole berry fermentation for reds and sur lie aging (on the spent yeast lees) for whites.
• Tannat comes to us from Mount Juliet Vineyards, directly across from Stinson in White Hall, Virginia.
• The Merlot grapes are part of our very first estate fruit and contribute the purity and exuberance of young vines to the blend.
2013 Stinson Tannat

- 88% Tannat
- 12% Merlot
- AVA: Monticello
  Aged 22 months in French Oak, 50% new
- End pH: 3.75
- Alcohol: 12.5%
- Bottle Price: $35.99

2012 Sunset Hills Vineyard Petit Verdot

-Winemaker and vineyard manager - Nate Walsh
- Mike Canney - Owner
2012 Sunset Hills Vineyard Petit Verdot

- 80% Petit Verdot
- 10% Cab Sauv
- 10% Merlot

- French oak for 14 months.

- $40

Sunset Hills Petit Verdot
2013 North Gate Vineyard Meritage

Winemakers and Vineyard Managers:
Mark and Vicki Fedor

Composition:
60% Merlot
22% Petit Verdot
18% Cabernet Franc

Price: $26
North Gate Meritage

See additional handout for larger key
2013 North Gate Vineyard Meritage

From the Winemakers and Owners: What stood out for us during the winemaking process was that we knew this vintage of our Meritage would not have any Cabernet Sauvignon in it (per usual for us) - as an early season frost event decimated our Cab Sauv vineyard for that year. A challenge to our blending skills to work with only 3 pieces (Merlot, Cab Franc, and Petit Verdot).

Vineyard Practices: Three different varieties were used in the North Gate 2013 Meritage: Merlot, Petit Verdot, and Cabernet Franc.

Three Vineyards were involved in growing the grapes:

- **North Gate Vineyard**: Petit Verdot, Northern Loudoun County, 700 feet elevation, North/South Row orientation, gradual relative topography, VSP Trellis, 3.5 tons per acre cropload, Soils are some clay, some loam, not very deep soils, but good, loose topsoil layer. Brix at harvest was: 24.5, PH was 3.46

- **Russ Mountain Vineyard**: Merlot, Northern Loudoun County, 1000 feet elevation, aggressive relative topography, East side of blue-ridge, North/South row orientation, VSP Trellis, approx 3 tons per acre cropload, soils are well drained, rocky, Brix at harvest: 24.5, PH was 3.86

- **Philadelphus Vineyard**: Cabernet Franc, Northern Loudoun County, 200 feet elevation, North/South row orientation, VSP Trellis, approx 3 tons per acre cropload, farmland soils, deeper, more rich, Brix at harvest: 23.2, PH was 3.68
2013 North Gate Vineyard Meritage

**Winemaking Practices:** Harvest and refrigerate fruit down to 42 degrees F.

Hand sort bunch by bunch, Crush and de-stem fruit. Cold soak for 4-7 days, pitch yeast, different yeasts for each grape varietal, add 1-2 lbs per ton of French oak chips to must.

Punch down on average once per day, Petit Verdot is punched down less, cab franc punched down more. Fermented in T-bins. Gentle pressing at fermentation end with Prospero rotating bladder press, add ML bacteria after pressing and before transfer to barrel. Barrel age each varietal individually for 18

2014 Keswick Vineyards Cabernet Franc Estate Reserve
2014 Keswick Vineyards Cabernet Franc
Estate Reserve

Winemaker and Vineyard Manager: Stephen Barnard

Tasting Notes: deeply pigmented, and visually dense, but what a nose.

secondary aromas of black raspberries, spices and black pepper come to the party.

well balanced, with tannins, fruit and oak all seamlessly interwoven. An explosive wine that will continue to improve over the next 5-7 years.

Composition: 100% Cabernet Franc

Price: $50

Keswick Cab Franc

See additional handout for larger key
2014 Keswick Vineyards Cabernet Franc
Estate Reserve

Vineyard Practices:
• Divided canopy, ballerina system. Planting density of 9 x 6, planted in 2000. Vines are spur pruned in the winter. Dry farmed. All other practices are fairly typical, suckering, trunk stripping, dropping fruit prior to harvest etc.
• Site Location: Estate Grown at Keswick Vineyards, Albemarle County
• Elevation: Roughly 500 feet
• Row Orientation: East/West orientation
• Soil Type: Manteo series, fairly shallow and extremely well drained
• Brix: 25 at harvest
• pH at harvest: P.H of 3.7, acid of 4.125 g/L

2014 Keswick Vineyards Cabernet Franc
Estate Reserve

Winemaking Practices:
The fruit was hand harvested into 25 pound lugs and transferred to cold storage for 24 hours. The fruit was de-stemmed and sorted to remove any M.O.G before being transferred to open top V/C stainless steel tanks.

The wine was matured for 10 months in 1/3 French oak barrels [New] and 2/3 American oak [4th fill]. Prior to bottling the wine was lightly filtered to remove any unwanted sediment.
2013 Hogback Mountain, Stone Tower Winery

Winemaker: Tim Crowe
Vineyard Manager: Daniel Mumbauer

Composition:
69% Cabernet Sauvignon
23% Merlot
4% Cabernet Franc
3% Petit Verdot

Price: $69
2013 Hogback Mountain, Stone Tower Winery

Vineyard Practices:
The quality we achieved was directly related to three factors:
• Early season leafing to expose both east and west sides of fruit zone
• Green harvest to insure the crop did not exceed 1.5 tons per acre (maximum)
• Dropping all second crop and hanging the fruit until a harvest being completed just a few hours before the first October rains in 2013
• Site Location: Hogback Mountain in Western Loudoun County
• Elevation: 450 feet
• Row Orientation: Northwest to southeast
• Soil Type: Catoctin Ridge - Sandy loam, underlain with light clay and complex rocky substrata
• Brix: 23.5-24.2
• pH at harvest: 3.90

Grapes were Estate Grown.
2013 Hogback Mountain, Stone Tower Winery

**Winemaking Practices:** Very heavy deleafing on morning and afternoon sides of canopy shortly after onset of veraison to increase sun exposure and ripening potential.

Hand-sorted fruit in vineyard followed by destemming of berries and no crushing. Fermentation in stainless steel fermenters with 1 to 1 ratio for maximum extraction between cap and juice/fermenting wine. Cold soak with daily pumpovers lasting 4 days followed by BDX inoculation at very low dose to slow onset of fermentation.

returned to fifty percent new French and American cooperage and fifty percent used cooperage. Wine was racked twice over 18 months, fined in barrel with egg whites, cold stabilized, filtered and bottled at 20 months of age.

Challenges

- 1) Precipitation and humidity
- 2) Lack of quality Vinifera grapes to supply the growing number of wineries
- 3) Economies of scale
- 4) Urban sprawl
10 Year Predictions

• 1) Virginia will continue to diversify in terms of the types of grapes planted.

• 2) Most of the new plantings will occur in the Shenandoah Valley.
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Thank you!