

cellar  
reserve

Virginia Wine  
of the Month Club



exceptionally fine wines from Virginia

# Welcome to the inaugural shipment of The Cellar Reserve.

Over the last 21 years, we have been privileged to sample and taste many wines available in very small quantities - if at all. In order to share this experience, we decided to create a Club with the goal of delivering you the finest, rarest, aged Virginia wines. Each quarter, we will search the entire Commonwealth to feature three special bottles.

We began our spotlight with the Monticello Area Wines. Our panel instantly fell in love with these three wines - we know you will agree. The Chardonnay represents the best of class and pairs well with the two aged red wines. The Petit Verdot is settling in the bottle nicely and proves that Virginia is capable of making an extremely strong Verdot. The Cabernet Sauvignon is mature and elegant.

For the September shipment we plan to take the tasting panel North and highlight wines from the Northern Virginia area.

We want your comments. Honest we do. Please let us know about the wines, the Journal and the overall package. Email directly: [wlogan@thecellarreserve.com](mailto:wlogan@thecellarreserve.com)

Please spread the word about The Cellar Reserve and remember we have a limited Membership.

Cheers -  
Willis

## featured wineries:

**Barboursville**  
VINEYARDS

**Jefferson**  
VINEYARDS

**Michael**  
**Shaps**  
WINE



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The wines selected for our premier Cellar Reserve shipment are all from the Monticello viticultural area. The wineries have in common a single minded goal of producing the best possible wines from their unique terroirs, as reflected by the medals and recognitions awarded to each one.

It is interesting to note that Barboursville is the Virginia branch of an Italian winemaking family; Jefferson is located on the land that was

originally planted to vines with a collaboration of Thomas Jefferson and an Italian winegrower and was brought into the modern-day industry by another Italian winemaker; and Michael Shaps, who has an enology degree from Burgundy, France, was the winemaker for Jefferson for a time.

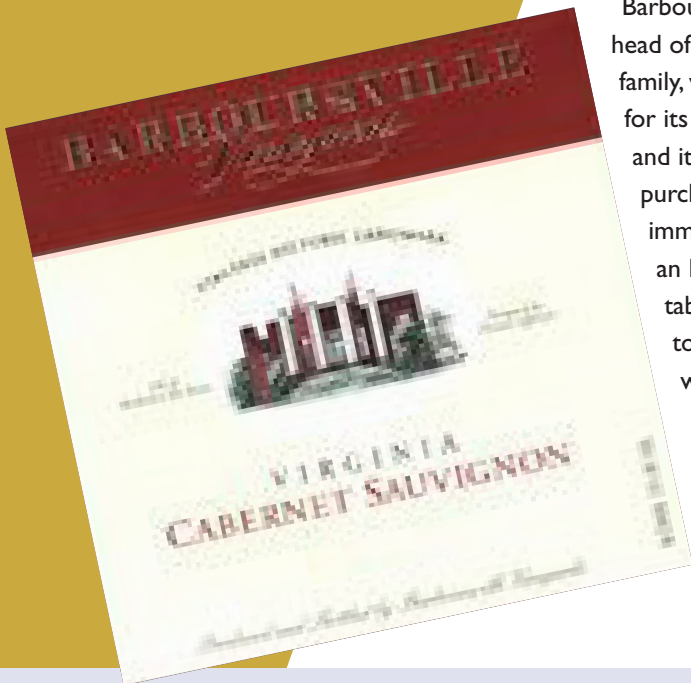
The relationships that connect excellence in Virginia winemaking are fascinating to explore. Join us in the venture.

# Barboursville

## VINEYARDS

representing  
**quality &  
diversity**

our experts say:  
**SIMPLY  
BRILLANT**



Barboursville Vineyards has a well earned reputation for quality. Their first vintage in 1978 was small, but it was from Vinifera grown in their own vineyards. This first successful production was a major turning point in the story of Virginia wine production.

Winemaking tradition, colonial heritage and today's technology come together in Barboursville. Dr. Gianni Zonin, head of an Italian winemaking family, was attracted to the area for its ideal viticultural terrain and its history. The Zonins purchased the property and immediately sent an Italian winegrower to establish a vineyard designed to produce top quality wines.

Fortunately, the research and technology that support today's ag

riculture were able to overcome the obstacles of climate, insects and lack of local expertise that challenged both Thomas Jefferson and the Zonins.

In addition to the many medals winemaker and general manager Luca Paschina's wines have been awarded, world renowned wine writers continue to praise them in major wine publications.



## TASTING NOTES

Barboursville 2002 Cabernet Sauvignon

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## TASTING NOTES

### JEFFERSON VINEYARDS 2001 PETIT VERDOT

The 2001 growing season's drought concentrated grape flavors and produced exceptional fruit. The Petit Verdot was allowed to hang until October 1, for full ripeness. The clusters were processed through the crusher-destemmer and held in a cold soak for five days. After yeast was added, two daily pump-overs for ten days and three weeks additional maceration on the skins insured full extraction of flavors. The wine was aged in new French oak for eight months and then older American barrels for six more months. The wine was bottled unfiltered and unfined. This dry wine has complex fruit and herb flavors and can be enjoyed over the next couple of years. Plan to serve at around 55°F.

# Jefferson VINEYARDS

The Jefferson Vineyards site at one time belonged to Thomas Jefferson and, under his direction, was planted in vines in 1774.

That first effort was not successful based on climate, insects, interference of the Revolutionary War and limited agricultural technology of the time.

The modern operation began in 1981 and has changed names a couple of times, reflecting different ownership. It has been consistent, however, in continuing Jefferson's dream of producing some of the best wine in the world on the same land on which they first set their sights.

Jefferson Vineyards is working to focus on the strengths of their terroir – the innate ability of a specific vineyard site to produce the best wines available. The farm has been a diversified farming operation for several years, and their farm outlet, Simeon Store has been renamed the BRIX marketplace.

The winery was designed in 1986 by an Italian architect. Opposite the winery is the tasting room in a renovated barn.

Expansions have increased storage in the barrel and tank areas and provided additional space to work with incoming individual vineyard lots of fruit to highlight the unique characteristics of their contributions to Jefferson's award winning wines.

Over the years several professional winemakers, with both European and American training, have worked with Jefferson Vineyard's fruit. Each has focused on working with the land and the vines to maintain their reputation for award winning wines.

Today the winery produces the choice wines Mr. Jefferson anticipated. He would be pleased.

our tasters agree - the 2001 PETIT VERDOT is an **EXCEPTIONAL award winning wine!**



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## Michael Shaps WINE



Michael Shaps' wines are attracting a lot of attention both in and out of Virginia – not only for his wines, but for the innovative way he has become a winery owner.

When he decided to become a winemaker, he moved to Burgundy, France to study. He worked with two French wineries while earning his degree and remained there an additional year after graduating in 1991.

Back in the United States, he researched wine making potential and chose to be a part of Virginia's growing industry. Since 1995, he has been winemaker for and consultant to several Virginia wineries, including Jefferson. With each, his wines have earned multiple medals in competition. In 2000, while working with one of these wineries, he began producing wines under his own label, Michael Shaps. Beginning with these, his wines have continued to win medals and recognitions.

By now, he was ready for another innovative move. With the legislative turmoil surrounding Virginia farm wineries for the past few years, he visualized a facility where he could produce his own wines and also consult for new wineries as their wines were being produced in his Virginia Wineworks building with his equipment. He is not the only custom crush facility in the U.S., but it is unique to Virginia. His

plan is to continue producing excellent wines for himself and either with or for others.

We think it is an excellent plan and look forward to more award winning wines. This selection is his first limited production of Chardonnay under his own label.

something  
here

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### TASTING NOTES

#### Michael Shaps 2007 Chardonnay

The 2007 growing season was excellent, producing concentrated fruit flavors and a perfect sugar/acid balance. The fruit was sourced from a block of selected rows in a leased vineyard in Hillsboro, Virginia. Michael utilized a native yeast that yielded a complexity of aromas, in combination with the richness of fermentation in French oak. The sur lie aging adds body and complexity to the wine and is balanced by its acidity and fruit characteristics. Michael states that this wine is as natural as possible with minimal winemaker intervention. He states that it can be held for another two to four years and should be served around 40° – 50° F.