

Williamsburg Winery 2006 Hening's Statute Virginia Barrel Aged Claret

Generally speaking Clarets are made of classic Bordeaux blending grape (though not required) in the case of the Hening's Statute the blend is Cabernet Sauvignon 38%, Cabernet Franc 24%, Petit Verdot 24%, Merlot 14%. Just as in Bordeaux, the blend will vary from year to year dependent on what the vintage. In wetter years you may see a higher percentage of Petit Verdot to boost the color, in drier years Merlot becomes more dominant to soften the wine. It all depends on the winemaker's goals and objectives.

The 2006 vintage of Hening's Statute Claret is classically styled with a deep rich garnet color fills the glass from rim to rim with a deep purple core. Nose has a touch of raspberry and black cherry, and licorice. The somewhat bold attack of bright acid and round silky tannins leads to a mid palate that expands nicely to expose boysenberry, cranberry and plum. The finish is less tannic than anticipated with lingering tones of tobacco and deep dark chocolate.

The soft complexity and solid structure of this wine leads me to pairing with grilled lamb chops with rosemary or even Italian sausage and peppers. The underbelly of refined fruit will complement the spicier tones of these dishes.

Many of the wines we ship for Cellar Reserve members are early in their climb up the slope of flavor enhancement; not the case for the 2006 Hening's Statute Claret. This wine has been barrel and bottle aged at the winery under perfect cellaring conditions.

DRINK NOW – JANUARY 2013



WILLIAMSBURG WINERY

One of Virginia's largest wineries, Williamsburg Winery, founded in 1983, is located on a parcel of land known as Wessex Hundred. The tract, actually 320 acres, has served a variety of agricultural purposes dating back to the colonial era. Cattle, grain, and beans were raised on the Wessex Hundred. Williamsburg Winery planted their first vineyards began in 1985 and their first crush was in 1987.

Winemaker Matthew Meyer cut his teeth in some of the most prestigious Napa Valley Cellars. The 2006 cascading flavor profile of the Hening's Statute Claret was clearly influenced by his time at Heitz Cellars (and Grgich Hills).

From humble beginnings, The Williamsburg Winery has experienced continuous growth through an expanding portfolio of wines. Their single-minded goal to produce the highest quality wines in the world. Noted wine educator Kevin Zraly has opined that The Williamsburg Winery makes "some of the best wines in the world".



It's About The Wine

Pearmund CELLARS

Executive Winemaker Chris Pearmund has been an innovator in the Virginia Wine industry for well over a decade. His enthusiasm for high quality wine as well as a high quality customer experience can be seen at Pearmund Cellars and the many other projects where he serves as a business and winemaking consultant.

Located in Broad Run (just outside of Warrenton) his eponymous winery includes a twenty five acre Chardonnay vineyard that dates back to the birth of the modern Virginia wine industry (1976). The estate also produces Riesling, Viognier, Cabernet Sauvignon, Merlot, and Malbec.

Based on my decade plus in the wine industry, I can say that Chris Pearmund has created new concepts and winemaking techniques. His attention to detail in the winery has a direct impact on the flavor profile in the glass. Pearmund Cellars slogan is "It's About the Wine", it takes that kind of clarity of vision, communicated to all staff in both words and deeds to achieve the high accolades Pearmund has garnered.

"We believe that the growth of this industry and of all our unequalled Virginia agricultural products will lead to increased employment, increased tax revenue and tourism, and the preservation of valuable, working farmland."

*- Secretary of Agriculture and Forestry
Todd P. Haymore*

Ameritage- 2007

In a unique tip of the hat to the blending panel, both Trish Sellers and Jill Goetz are credited on the label for creating this distinctive blend (26% Cabernet Sauvignon, 26% Cabernet Franc, 16% Petit Verdot, 21% Malbec, 11% Merlot). Utilizing all five of the classic Bordeaux blending grapes, this blend has been bottle aged by the winery to the height of the flavor plateau.

Deep, dark crimson color fills the glass from rim to rim. The plum infused nose is a bit tight on first opening but additional time in the glass provides hints of raspberry and chocolate notes. The chewy balanced attack includes black cherry and licorice. On the mid palate the wine expands nicely to cascading flavors of plum, cherry, and tobacco. The intriguing finish is long and memorable albeit not as tannic as I anticipated. The mid palate tones of plum and tobacco continue through to the finish along with a pleasurable coffee bean undercurrent.

Pairing this well integrated wine lends toward hearty beef stews and game. The structure provided by the Cabernet Franc, Cabernet Sauvignon and Petit Verdot would allow pairing with grilled steak with peppercorns. The softening influences of the Merlot lead me also toward pairing with any mushroom based recipe.

This wine is drinking exceedingly well now – especially if you decant. With proper cellaring, I believe the 2007 Ameritage will retain its positive flavor profile for at least another 24 months before it starts its slow decline.

DRINK NOW - October 2013



Pearmund Cellars

The next shipment of The Cellar Reserve will take place in Dec. 2011. A membership makes a great gift!
Cellar Reserve: 17435 Louisa Road Louisa, VA 23093

1.800.826.0534
thecellarreserve.com



rare, aged Virginia wines for you

exceptionally fine Virginia wines

Valhalla Vineyards

Valhalla Vineyards is located just outside of the Star City (Roanoke) on a 2,000 foot mountain. James and Debra Vascik acquired the property, then a peach orchard, in 1994. Ever the trendsetter, Valhalla was the first vineyard outside of California to plant Alicante Bouschet, and among the first to grow Syrah in Virginia. The vineyard's decomposing granite soils and climate has been said to be similar to Rhone Valley.

In 1996, construction began on the winery and barrel cave. The barrel cave at 60 feet underground maintains ideal conditions of year round temperature, humidity, and darkness to properly age wines. Public tours of the wine cave are available the third Saturday each month.

After a few years of holding tasting in the winery, Valhalla set out to build a tasting room. Opened in 2004, the "Cellar Door" has a great hall that is well suited for large winery events (and weddings). Summer Friday nights are special at Valhalla as they alternately host "Dancing under the Stars" and "Band Night" at the vineyard. The mountain comes alive with music and fun in the cool mountain breezes.

Virginia is the nation's fifth largest state in number of wineries and sixth largest wine grape producer. The Virginia wine industry employs more than 3,000 people and contributes almost \$350 million to the Virginia economy on an annual basis.

Valhalla Vineyards 2004 Valkyrie

For those whose Norse mythology is a little rusty, a valkyrie is one of a host of female figures who decide who will die in battle. Selecting among half of those who die in battle, the valkyries bring their chosen to the afterlife hall of the slain, a majestic, enormous hall ruled over by the god Odin.

The 2004 (yes '04) Valhalla Valkerie presents in the glass much as its name-sake it has a mysterious dark core and a deep purple hue. This wine exudes Sherry notes on the nose leading into a viscose and velvety attack. The mid palate expands nicely with tobacco notes. The wine, again like its name-sake, has a long afterlife (finish) with lingering silky tannins and a touch of coca and smoke.

A Cabernet Sauvignon dominated (50%), this wine includes 25% Merlot, 11% Petit Verdot, 8% Cabernet Franc

and 6% Malbec. This unique blend provides stylistic lines from the Cabernet Sauvignon and Merlot as well as significant structure from the Petit Verdot and Cabernet Franc. Pairing this wine I would lean toward braised beef; prime rib or roasted tenderloin served with herbed red potatoes. If pairing with a vegetarian dish I would recommend baked zucchini or winter squash.

Forty months of barrel aging combined with years of ideal cellar conditions make this wine a powerhouse right now. It has reached the plateau of its flavor profile, it will hold at this high level of quality for about 18 months with proper cellaring but why wait?

DRINK NOW – March 2013

Welcome

to the tenth shipment of The Cellar Reserve. I must say the tasting panel evaluated a number of excellent Virginia wines before we came to the three vintages included in this shipment.

As members know, wineries often hold back a small amount of wine in their "library" so the winemakers might examine how the wines mature over time. We seek to gain entry into these exclusive libraries and where possible garner enough wine to ship to you.

I want to thank you for your membership. We are approaching my one year anniversary of ownership of the club. As a family business, Dorothy, Holly, Neil and I really hope that you spread the word about The Cellar Reserve Club – membership is a great Christmas present!

If you ever have any questions, don't hesitate to call us.

Cheers,
Stewart Reynolds screynolds@vawineclub.com



EDITOR'S NOTE Virginia Wine Month

Each October we celebrate Virginia wine month. As it usually comes in the tail end of harvest this celebration provides us the opportunity to look forward and to look back.

In fiscal year 2011, Virginia wine sales reached an all time high increasing by 11.4% to 462,112 cases sold. Speaking about the increase in Virginia wine sales, Governor Bob McDonnell said, "The increase in Virginia wine sales and in the Virginia wine liter tax collections further illustrates that Virginia wines are being recognized and chosen by more consumers both here and abroad. I commend our winemakers and growers who are producing a world class product. With the increase in sales in Virginia, in other states around the country, and in key export markets like the United Kingdom and China, more funds can be dedicated to research, education and marketing which, in turn, will lead to more job creation and economic development opportunities for our thriving agricultural sector."

While I agree the export market is important, the corner market is more important. I hope the Governor will continue to support efforts to increase Virginia wine sales in Virginia!

I also hope you enjoy this quarter's featured wines from Williamsburg, Valhalla and Pearmund Cellars – great reds to go with the change of seasons that is upon us.

Respectfully Submitted,

Neil Williamson, Chairman, Tasting Panel
Editor, Cellar Journal

WILLIAMSBURG WINERY

Pearmund Cellars

VALHALLA VINEYARDS



1.800.826.0534
thecellarreserve.com

1.800.826.0534
thecellarreserve.com