



LOVINGSTON WINERY



Located on the gently rolling foothills of the Blue Ridge Mountains of Nelson County, Lovington Winery sits about 35 miles south of Charlottesville. The winery has garnered national attention and a strong regional following by marching to the beat of their own drummer.

Lovington was founded in 2005 by Ed and Janet Puckett. This "primarily family run" operation includes Ed and Janet's daughter, Stephanie Wright, as Winemaker along with Head Winemaker Riaan Rossow.

By selecting the best varietals to grow in their mesoclimate, Lovington has established blocks of Merlot, Cabernet Franc, Petit Verdot, Pinotage, Seyval Blanc and Chardonnay. With additional plantings of Petit Manseng this spring, Lovington now has ten acres under vine.

At an elevation of about 700 feet, the vineyard is planted with 1,200 vines an acre, almost twice the normal density. Puckett told Jack Berringer of The Richmond Times Dispatch, "It's our opinion that dense planting lifts the quality of the wine by naturally reducing the crop loads in the vineyard. By allowing only a small amount of space between them, the vines are forced to compete with each other, grow their roots deeper for nutrients, and produce a higher quality grape cluster."

From the original "gravity flow" design, the production facility is all about the wine. Utilizing a stepped building built into the natural slope, Lovington uses the power of gravity, rather than a pump, to move the wine during wine production. Such gentle handling retains the wine's more delicate features.

As the fruit comes into the crush pad, Rossow ferments in small lots, to better preserve the uniqueness of each vineyard block.

In the cellar, Lovington has again bucked tradition opting to use neutral oak barrels. As

Fast Facts:

- WINE BLOW OUT SALE
- South African born and trained head winemaker
- Innovative use of neutral barrel aging

regular VWJ readers know an oak barrel is much like a tea bag--the first time used you get a strong cup of tea, the second slightly less strong. After five uses the barrel no longer imparts flavors, it is an excellent holding vessel.

By choosing to use neutral oak barrels, Lovington is embracing the fruit; that is to say they prefer little to no oak influence on the flavor profile.

South African born winemaker Rossow has been producing wine in the Commonwealth for well over a decade. He spent five years at Oakencroft prior to joining Lovington in 2005.

While his wines are often described as elegant and a touch traditional, Rossow believes you can't be paralyzed by the past. He told Cathy Harding of C-ville, a winemaker "should embrace tradition but never close the door on what's next."

Tasting wine at Lovington Winery is priceless; really, Lovington is one of a handful of remaining Virginia wineries that does not charge a tasting fee.

By bucking trends, the Lovington Winery family is blazing a new trail.



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Lovingston
2008 Josie's Knoll Merlot
Monticello Appellation

Despite the volume of Merlot jokes [How do you make a great Merlot? Use as little as possible] This Bordeaux blender is experiencing a new renaissance.

Did it ever really leave? Four years after the movie *Sideways* came out, Neilson reported "that Merlot has the single largest consumer base of any varietal wine in the U.S." Not only that: "More American households purchase Merlot than any other wine variety, red or white." Just this year, six of the wines in the "Governor's Case" included a portion of Merlot.

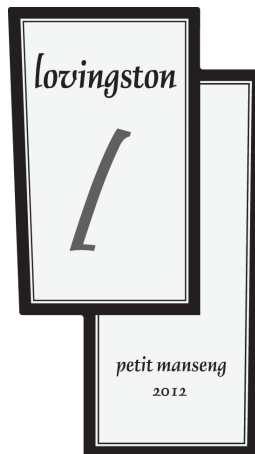
Lovingston's 2008 Josie's Knoll Merlot features a deep dark crimson color in the glass. The nose is filled with rose pedals, plum, licorice and a bit of black cherry. The attack has muted fruit notes at the front with undertones of black cherry.

The midpalate expands nicely to expose silky round tannins with undercurrents of Bing cherries and cocoa.

The subtle memorable finish includes hints of leather, tobacco, and dark chocolate chips.

Merlot is a food friendly wine matching up nicely with everyday meals like pizza and spaghetti as well as more elegant meals like Cornish game hens, roasted or braised beef as well as savory grilled vegetables.

DRINK NOW – Fall 2014



Lovingston
2012 Petit Manseng
Monticello Appellation

As the outdoor temperatures increase and our grills start to get more active, the white wine side of the wine rack starts to become more active. One wine that definitely should be pulled from the rack is Lovingston's 2012 Petit Manseng.

The grape is grown primarily in the Southwest portion of France (Jurançon) but has recently drawn interest in California, Virginia and Australia.

First and foremost, don't be put off by what I call the rotating closure (also known as a screwcap). This is an excellent closure especially for this varietal. This fruit forward wine has all the structure and flavor profile of an elegant French gem.

Light amber hue fills the glass from rim to rim. The tropical nose is filled with bananas, pineapples, peaches and mangos. The attack is bright with a sharp acidic bite.

The midpalate expands nicely to include more tropical and citrus notes including white grapefruit, nectarine, orange blossom and honeysuckle. This wine finishes very clean with hints of passion fruit and ginger.

My first pairing for this wine is a deck chair and a sunset—but if you are interested in food pairing suggestions include foie gras, salty cheeses, fruit desserts, and spicy Thai and Indian curries. I also encourage trying grilled shrimp and seared tofu.

DRINK NOW – Spring 2014

Fig and Thyme-Brined Pork Loin

Pair with Lovingston Merlot 2008

- 1c chopped fresh thyme sprigs
- 2c water
- 1/2c fig preserves
- 3T kosher salt
- 1 (2-lb) boneless pork loin roast
- 1t ground black pepper
- Cooking spray

Combine first 4 ingredients in a large bowl, stirring until salt dissolves. Pour mixture into a large zip-top bag; add pork to bag. Marinate in refrigerator 24 hours, turning occasionally.

Preheat oven to 425°F.

Remove pork from bag and discard marinade. Pat pork dry and rub with pepper. Place onto roasting pan rack coated in cooking spray. Bake for 25 minutes. Reduce heat to 325°F and bake additional 35 minutes or until thermometer registers 155°F.

Let stand 15 minutes before cutting.
 Serves 8

WINE BLOW-OUT

Wine Sale Codes open
Wednesday, May 29 at 8am

WINE25 — 25% off any
Wine By The Bottle order

WINE35 — 35% off any
Wine By The Bottle order
of 6-11 bottles

WINE45 — 45% off any
Wine By The Bottle order
of 12 or more bottles

Enter promotional codes during
checkout at vawineclub.com

**Jamaican Jerk Turkey Burgers with
Papaya-Mango Salsa**
Pair with Lovington Petit Manseng 2012

SALSA:

2/3c diced papaya
2/3c diced mango
1/4c chopped red bell pepper
1/4c chopped red onion
2T chopped cilantro
1/2t grated lime rind
2T fresh lime juice

Combine all ingredients. Let stand at least half an hour.

BURGERS:

1c chopped red onions
1/2c breadcrumbs
1/3c bottled sweet and sour sauce
1/4c chopped red bell pepper
1T Jerk seasoning
1 large egg white
1lb ground turkey
4 hamburger rolls
Cooking spray

Combine burger ingredients in a bowl. Divide and form into 4 patties. Refrigerate covered 20 minutes. Heat grill to medium heat. Spray patties and grill with cooking spray. Grill patties 7 minutes each side or until done. Place on hamburger bun and serve with 1/2c salsa. Serves 4



Editor's Note: by Neil Williamson

Get your tickets now for Top 5 at Vintage Virginia

Once again, I am privileged to host the Top 5 tasting tent at Vintage Virginia. Under the shade of the Top 5 tent, guests find a more relaxed wine tasting than those outside the ropes. Guests are seated and served by the best pouring crew in the state. While guests are free to come and go as they wish, the tasting tent closes one hour prior to the balance of the festival to allow guests the opportunity to purchase their favorite wines at the winery tents.

Participating wineries choose up to five of their top wines to be included in the tasting. Some wineries send wines that they may not be pouring at their main festival location. This allocation provides Top 5 guests the opportunity to taste some of the best wines available in the entire Commonwealth.

On average, a new wine is poured in the tasting tent every six minutes and a new winery is introduced every twenty minutes. Last year we tasted over 100 wines during the course of the day! With this intensity of tasting, spill/spit buckets are an important part of the program.

Get your tickets at VintageVirginia.com and as always, thank you for making me a part of your Virginia Wine Journey.

Editor, Virginia Wine Journal
Chairman, Virginia Wine Club Tasting Panel
editor@vawineclub.com

VINCABULARY – (n.) *Vin-kăb-yoo-lehr-ee*

Gravity flow winery:

The idea is to avoid using pumps. The goal is to treat the grapes and wine gently. This is especially true prior to the wine going into barrels. The term “crush” is misleading since in the making of fine red wines, you don’t want to crush the grapes but rather just break open the berries allowing the juice to escape without breaking the seeds. Broken seeds can impart a harsh flavor to the wine.

Gravity flow wineries are designed so that you never (or rarely) need to pump the wine anywhere. You remove the possibility that some seeds will be crushed by a pump. It is also gentler on the finished wine. This, in theory, leads to a better wine.

Source: <http://forums.winespectator.com>

WINE EVENTS

- | | |
|-----------------------|---|
| June 1 & 2 | Vintage Virginia - Bull Run Park (Northern VA) 11am - 6pm The festival is held in the Northern Virginia area, at Bull Run Regional Park Special Events Center, and features over 50 of the most prominent Virginia wineries [see Editor's Note] |
| June 8 | Tribute to Wounded Warriors - The Great Meadow Event Center, 5089-Old Tavern Rd, The Plains |
| June 8 | Summer Celebration - Lee Hall Mansion, Newport News 11am to 6pm |
| June 8 | Wine & Arts Festival - Locust Grove, Walkerton 10am - 5pm |
| June 16 | Manassas Jazz & Wine Festival - Harris Pavilion, Manassas 11am - 6pm |

MAY SWEET WINE SELECTION

DEMOCRACY VINEYARDS REPUBLIC 2012

Keeping with May's Nelson County winery theme, this month's sweet wine comes from our friends at Democracy Vineyards. Democracy is well into its fifth year of operation and just opened their tasting room to the public last fall. Family owned and operated, Democracy Vineyards believes Democracy starts with a Bold Vision and succeeds with Bold Action.

The grapes for this 100% Petit Manseng wine were harvested at a level of 30° Brix (sugar level). The resultant wine is light amber in the glass with a floral bouquet of gardenias, geraniums and daisies. On the attack the wine presents a nice slightly acidic bite with honey undertones, midpalate expands to expose tropical notes leading to a crisp finish with a touch of granny smith apple. The sharper apple finish obscures the 4% residual sugar in this delightful picnic favorite.

Pairing this wine I would choose light summer fare including chicken salad on croissants, fruit salad or sautéed zucchini, onion and yellow squash. Designed to be consumed in its youth, this wine will not gain in complexity with additional bottle aging.

DRINK NOW

Shopping List for Wine of the Month Club Favorites:

Pay Method: Check or Credit Card

	Price	Winery/Vintage Selection	QTY:
Red	15.99	Afton Mountain NV Mountain Red	
	15.99	Democracy 2011 Velvet Revolution **ONLY 3 LEFT**	
	16.99	Gabriele Rausse 2011 Merlot	
	15.99	Ingleside 2007 Merlot **ONLY 6 LEFT**	
	17.99	Lovington 2008 Josie's Knoll Merlot	
	15.99	Rockbridge 2010 Pinot Noir	
	14.99	Rosemont Lake Country Red **ONLY 3 LEFT**	
	23.99	Veramar NV Rooster Red	
	16.99	Williamsburg 2010 Lord Botetourt Red	
	20.99	Willowcroft 2008 Cabernet Franc	

Ship to: (if different than below)
Shipping address:

White	17.99	Afton Mountain 2011 Gewürztraminer	
	15.99	Democracy 2011 Declaration	
	16.99	Gabriele Rausse 2010 Vin Gris de Pinot Noir **ONLY 9**	
	17.99	Lovington 2012 Petit Manseng	
	15.99	Rockbridge 2010 St. Mary's Blanc	
	17.99	Veramar 2011 Seyval Blanc	
	15.99	Williamsburg 2011 John Adlum VA Chardonnay	

Charge my credit card #:
Expiration Date:
CVV:

Sweet	14.99	Democracy 2012 Republic	
	18.99	DuCard 2011 Gibson Hollow White	
	15.99	Lake Anna Lakeside Red **ONLY 9 LEFT**	
	16.99	Molliver Vin Chocolate **ONLY 6 LEFT**	
	15.99	Potomac Point Custom Sweet **ONLY 6 LEFT**	
	15.99	Rapidan River Raspberry Rose **ONLY 1 LEFT**	
	15.99	Rockbridge Lexington & Concord	
	15.99	Willowcroft 2011 Harmony **ONLY 1 LEFT**	

Signature:
Billing Name:
Billing Address:

CLUB10 for 10% off orders of 3-5 bottles
CLUB15 for 15% off orders of 6-11 bottles
CLUB20 for 20% off orders of 12 or more bottles

Phone: **800.826.0534**

Email: info@vawineclub.com

Mailing Address: The Virginia Wine of the Month Club
 17435 Louisa Road
 Louisa VA 23093

Fax: **540-967-1176**

*5% Sales Tax/Handling, 7% to North Dakota

*Shipping is UPS Ground based on weight & zip code

*Federal Law: someone over 21 must be available to sign for delivery

Next Ship Date: Monday, June 24, 2013

If you'll be out of town, please alert us to hold your wine until your return.