

CARDINAL POINT

VINEYARD & WINERY

The Gorman military family spent many years following father Paul's U.S. Army postings all over the world. After being accustomed to moving every 24 to 36 months, it is most interesting the next generation's livelihood is tied to staying in one place.

Located in Afton just west of Charlottesville, Cardinal Point has over fifteen acres of fruit planted on their 90+ acre estate. At an average vineyard elevation of 700 feet, the geography and soils in this area are ideally suited for wine growing. Situated in the southern half of the Monticello AVA, Cardinal Point is one of the Monticello Wine Trail favorite destinations.

A winery building unlike any other I have ever visited, Cardinal Point's production facility is linked by an open air breezeway to an unimposing tasting room building. The windswept breezeway, designed by Architect John Gorman, the eldest Gorman child, separates the form and function of each structure. While visitors are encouraged to see where the wine is made, the production facility is built for wine first, consumers second. The Cardinal Point design style has been nicknamed "industrial bucolic".

Winemaker Tim Gorman (the youngest Gorman child) oversees all the vineyards and production activities at Cardinal Point. His subtle wit and gentle personality is as subdued as his touches on the wines. He firmly believes great wine is made in the vineyard and the winemaker's job is not to screw it up. Tim is also well known through the Old Dominion as an advocate for growers.

Walking into the tasting room, Tim's wife, Susan, greets visitors from behind the funky Ikea inspired tasting bar. Unlike any other tasting bar in the world, Cardinal Point's clean design lines with a hip young vibe run throughout the room. The funkiness is one

Winery at a Glance

Founded: 1986 (vineyard) 2001 (winery)

Location: Afton, Monticello AVA

Winemaker: Tim Gorman

Website: www.cardinalpointwinery.com

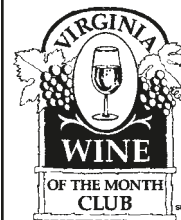
more piece of evidence of a new generation of wine professionals on the scene.

Cardinal Point is all about the wine but it also knows how to throw a great party. Their summer concert series and the annual oyster roasts are always sell outs. These fun events always feature a local charity from the food pantry to the Nelson County SPCA – it is fun with a good cause in mind.

The middle Gorman sibling, Sarah, serves as the business manager for the operation. Sarah is the official ambassador for Cardinal Point manning all the festivals, handling finances, and coordinating media inquiries. Her vibrant exuberance for Virginia wine and life in general, comes through as she introduces the winery across the state.

Producing around 3,000 cases, Cardinal Point is a large small winery or a small medium winery. Each wine is still hand crafted by the winemaker. Even with such handcrafting, there is no room for pretension in this tasting room. The wines of Cardinal Point are supple, fruit forward and real.

Tim's restrained winemaking style provides that the understated elegance of the fruit is given an opportunity to shine. Open one of the enclosed bottles and "Drink for Yourself."



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2008 Cardinal Point Vineyards Rockfish Red

Thinking of the holidays approaching, the tasting panel was excited at the myriad of possibilities provided by Cardinal Point's Rockfish Red.

This fruit forward Cabernet Franc features a lighter body making it most approachable for even white wine lovers.

I envision Club members serving this wine as an aperitif, or as the red option with the turkey dinner, in either case this vintage will wow your guests with its solid balance and expressive fruit.

The second tasting of this wine led me to compare its gentle undertones to the subtle dark stone fruit and spice often evident in Pinot Noir. The 2008 Rockfish Red opens with a rich full plum nose and leads to a spicy mid-palate highlighted by black pepper. The brief finish lingers long enough on the back of the palate to encourage clean (as opposed to smoky) undertones of black cherry.

This is one red that will not improve with cellar aging. The wine is at its best now through the end of 2010. I encourage club members to serve this wine at Thanksgiving or bring as an excellent holiday party bottle (just make sure you get to drink the wines you bring).

The winery recommends serving this wine with holiday festivities.



2008 Cardinal Point Vineyards Viognier

The tasting panel was thrilled when we opened this bottle of Viognier. Long fans of Cardinal Point's blends that feature Viognier, this particulate vintage stood out among all others tasted.

Viognier, long a staple in France's Rhone Valley, is challenging to grow in parts of Virginia that experience significant humidity as it is susceptible to powdery mildew. At an average elevation of 700 feet above sea level the grape grows exceedingly well on Cardinal Point's Afton Mountain estate.

The wet start to the 2008 growing season led to cooler than average summer without significant hurricane activity. The resulting fruit was powerful, rich and complex.

Starting with the lush nose filled with orange blossom and apricot, the mid-palate of this wine thins a touch before reaching the climactic finish with a finale of cascading tropical flavors.

A lower acid grape the acidic balance is often a challenge in ripe Viognier, this vintage benefited greatly from 2008's longer growing season allowing the aromas and flavor profile to fully develop.

Drinking well now, I would encourage club members to drink this wine now (through 2010). The winery recommends pairing with your favorite spicy grilled fish or chicken dish.

Roasted Pumpkin Soup

- 1 (2 pound) pumpkin, halved and seeds removed (It is really worth roasting the pumpkin instead of using something packaged).
- 1 teaspoon salt
- 1/4 plus a pinch freshly ground black pepper
- 3 tablespoons olive oil
- 2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 3/4 cup chopped onion
- 1/2 cup chopped carrot
- 1/4 cup chopped celery
- 2 tablespoons minced ginger
- 1 tablespoon minced garlic
- 3 1/2 cups chicken stock*
- 1/2 cup heavy cream

1. Preheat the oven to 400 degrees F.
2. Place the pumpkin cut side up on a parchment lined baking sheet. Season with 1/2 teaspoon of the salt and 1/4 teaspoon of pepper. Invert to the cut side down, and drizzle with 1 tablespoon of the olive oil. Place in the oven and roast until the skin is golden brown and the pumpkin is tender, 50 to 60 minutes. Remove from the oven and allow cooling. Once cool enough to handle, use a spoon to scoop the pumpkin flesh from its skin and set pumpkin aside until ready to use. Discard the skin.
3. Set a medium saucepan over medium-high heat. Add the remaining 2 tablespoons of olive oil and, when hot, add the cinnamon and allspice and cook, stirring constantly, for 1 minute. Add the onions, carrots, celery, ginger and garlic to the pan and sauté, stirring occasionally, until lightly caramelized, 3 to 4 minutes. Add the chicken stock and reserved pumpkin to the pan and bring the stock to a boil. Reduce to a simmer and cook the soup for 15 to 20 minutes, or until the vegetables are soft.
4. Remove the soup from the heat and (carefully!) puree in batches in a blender until smooth. Season with the remaining 1/2 teaspoon salt and pinch of pepper. Add the cream to the soup and stir to combine.

* Vegetable stock will work for a vegetarian soup

Tarte Flambée or Flammekueche
(Alsatian Tart)

- 7 ounces puff pastry (you'll find this in the freezer section, usually sold in 2 sheets; 1 sheet will work for this)
- 2 tablespoons olive or peanut oil
- 1/2 cup cottage cheese
- 1 tablespoon all-purpose flour
- Salt
- Pepper, freshly ground (7 or 8 good grinds)
- 1/2 cup crème fraîche
- 1/4 pound smoked bacon, cut crosswise into 1/4 inch strips and sliced thin so that the bacon crisps when it cooks*
- 1 small onion (about 4 ounces), sliced very thin

1. Roll out the puff pastry so that you can cut out 4 rounds, each 8 inches in diameter. The circles will be quite thin.
2. Oil a cookie sheet, using very little of the oil. Put the pastry rounds on the baking sheet and dock (prick some holes with a fork) the centers. Refrigerate.
3. Put the cottage cheese in a food processor and process until smooth—about 30 seconds. Add the flour, salt and pepper to taste, 1 tablespoon of the oil, and the crème fraîche. Process again until smooth—about 30 seconds more.
4. Preheat the oven to 425 degrees. Meanwhile, in a skillet, sauté the bacon in the remaining oil until the bacon begins to render its fat, then add the onion and continue to sauté until the onion is barely tender.
5. Take the pastries from the refrigerator, and spread the cheese mixture over them, leaving a 1/4 inch uncovered “rim” between the mixture and the edges of the pastries. Sprinkle the bacon and onions on top.
6. Put the baking sheet, with the pastries, in the preheated oven, and bake for 12 to 15 minutes, until the pastry is golden brown and the topping is also a little brown.

* To make a vegetarian tart, sliced crimini mushrooms make an excellent substitute for the bacon, especially if you add some butter to the sauté pan

Virginia Wine of the Month Club Membership
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Editor's Note:

November 2009 marks a new beginning to the Virginia Wine Journal (VWJ). I am both humbled and excited about my appointment as Chair of the Virginia Wine Club Tasting Panel and Editor of VWJ. By means of background, I grew up in Virginia and have worked in the wine industry since 2000. I am a graduate of the inaugural class of the Wine Executive Program at UC-Davis. My viticultural enterprises have led me to work experiences in California's Napa Valley & Central Coast, South Africa as well as throughout all of Virginia's wine regions.

This VWJ issue we are introducing a new vocabularly section. Everyone has at one time or another been in a tasting room or at a dinner and someone uses (or abuses) an unfamiliar term about a wine. If you have suggestions for our vocabularly section e-mail me at atinfo@vawineclub.com.

The Virginia Wine Journal is dedicated to enhancing the enjoyment of Virginia wine by club members. I firmly believe in Windows on the World Wine School Founder Kevin Zraly's vision that everyone is on a personal wine journey; each and every wine you taste helps define you and your palate. As the new VWJ editor, I am thrilled to be along as a small part of your wine journey.

Respectfully Submitted,

Neil Williamson

VINCABULARY – (n.) Vin-că-byoo-lā-ry

Tannic Structure:

Tannin is a natural substance that comes from the skins, seeds and barrels. Sometimes referred to as astringency, it is the puckering, dryness at the finish of many (especially red) wines.

The tannic structure of a wine is evident in the framework of the finish (what is left in your mouth after the wine is gone). A well balanced tannic structure will have good acid along with a slightly lingering astringency. A poorly balanced tannic structure will cause your mouth to become the Sahara, also known as “getting splinters on the finish”.

Highly tannic wines often are designed to age 5 to 10 years before consumption, the tannins tend to “resolve” themselves during proper bottle aging. Tannins can also be reduced by chilling the wine below 55 degrees before serving.

Shopping List for Wine of the Month Club Favorites

Month	Winery/Vintage Selection	3-Pack	6-Pack	12 Pack/Case 10% discount
December 2008	Thibaut-Janisson NV Virginia Brut Cooper 2006 Coopertage	Sold Out Sold Out		
January 2009	Sugarleaf 2007 Cabernet Franc Sugarleaf 2007 Vidal Blanc	Sold Out Sold Out		
February 2009	Rappahannock Cellars 2007 Seyval Blanc Rappahannock Cellars 2007 Cabernet Franc	48.00 60.00	96.00 120.00	172.80 216.00
March 2009	DelFosse 2006 Cuvée Laurent DelFosse 2007 Réserve D'Oriane	48.00 75.00	96.00 150.00	172.80 270.00
April 2009	Veritas 2007 Viognier Veritas 2006 Merlot	Sold Out 54.00	108.00	194.40
May 2009	James River Cellars Rad Red James River Cellars Gewürztraminer	Sold Out 57.00	114.00	205.20
June 2009	Veramar 2007 Chardonnay Veramar 2007 Cabernet Franc	Sold Out Sold Out		
July 2009	Lake Anna 2005 Cabernet Franc Lake Anna 2008 Chardonnay, Bellhaven	48.00 Sold Out	96.00	172.80
August 2009	Gabriele Rausse NV Bianco, Stone Mountain NV Bacon Hollow Sunset	Sold Out 42.00	84.00	151.80
September 2009	Rockbridge 2006 Pinot Noir Rockbridge 2008 Riesling	42.00 42.00	84.00 84.00	151.80 151.80
October 2009	Pearmund Cellars Savignon Blanc 2008 Pearmund Cellars Merlot 2008	57.00 63.00	114.00 126.00	205.20 226.80
November 2009	2008 Cardinal Point Vineyards Rockfish Red 2008 Cardinal Point Vineyards Viognier	48.00 54.00	96.00 108.00	172.80 194.40

We offer an exclusive shopping opportunity for your favorites from our last several months of Virginia Wine of the Month Club selections. Order any previous Club features for yourself or as an elegant surprise for anyone on your gift list. When ordering a gift, please add a note with the information you wish to have included on a card inserted into the package. Complete the order form on this page and mail or fax to us.

Order Form

Circle # bottles Description Price

3612 _____
 3612 _____
 3612 _____
 3612 _____
 3612 _____
 3612 _____

Subtotal _____

One case - 12 bottles- of mixed wines, 10% discount _____

VA Residents Only Add Tax @ 5%_ _____

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3 pack/mix or match \$10.00 _____

6 pack/mix or match \$12.50 _____

12 pack mix or match \$15.00 _____

Total _____

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