

## ☆ THE WILLIAMSBURG WINERY ☆

Williamsburg is known as an historic city, a tourist destination, and the home of Virginia's largest winery operation. Patrick and Peggy Duffeler were not planning to open a winery when they settled in the area in 1983. Their original intention was to operate a sheep and cattle ranch on their 320 acre farm near Williamsburg.

The Duffelers lived in various places throughout the world and enjoyed wines from many countries and climates. Patrick's international marketing career included an investment in one of the oldest wine negociant operations in Beaune, a major wine city in the Burgundy area of France. With this background, they quickly recognized the suitability of their farm for wine grape production.

They were not the first to envision a grape and wine operation in the Williamsburg area. According to John Smith's 1609 report, native grapes were in "great abundance" and members of the Jamestown expedition made "neare 20 gallons of wine". Ten years later, the House of Burgesses approved their twelfth enactment requiring every householder to plant a small vineyard and offered a prize for the best wine produced. There is no record of that prize ever being claimed.

In contrast with the obvious conclusions about the quality of our forefathers' viticultural endeavors, Patrick has been highly successful in meeting his goal of producing excellent wine. Unlike the settlers of the early 1600s, he researched the feasibility of viticulture in the area and a three-acre test plot was the beginning of a new career path for the Duffelers. The estate vineyard of over 50 acres is now being replanted with newer clones and varieties more suitable for local growing conditions. In the meantime he works with long-term leases with several other Virginia vineyards.

The winery facility was constructed

### Highlights

- Virginia's largest winery
- Consistent gold medal winning wines
- 1988 Virginia Wine Person of the Year
- [www.williamsburgwinery.com](http://www.williamsburgwinery.com)

in a colonial style, in keeping with its Williamsburg setting, and the majority of its wines are marketed under proprietary names that reflect the colonial heritage of the area.

The first wine production was from the harvest of 1987. It was released in 1988 and immediately established a tradition of winning gold medals. From the beginning of the operation, Patrick's philosophy of continuous improvement and production of excellent wines has directed the staff of talented vineyard managers and winemakers. In that same spirit, twenty years later, the winery has just spent the past three years upgrading its facility, equipment and processes to be, again, a state-of-the-art winery.

The time frame of the vineyard's rapid expansion dovetailed with the burgeoning growth of the grape and wine industry in Virginia. Patrick's involvement in the industry includes serving as president of the Virginia Wineries' Association, and as a member of the Virginia Winegrowers Advisory Board for nine years, via gubernatorial appointments. He continues to sit on the Virginia Wine Board and is active in several other wine industry organizations.

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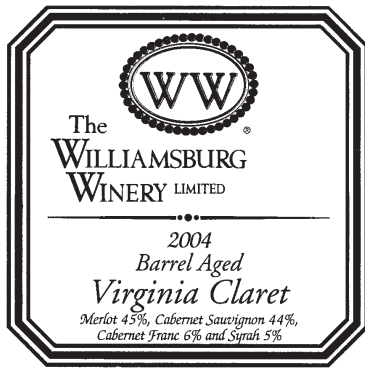
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### 2004 Barrel Aged Claret

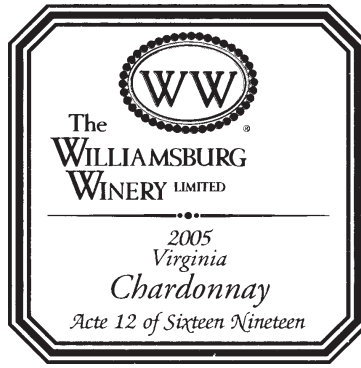
The growing season for 2004 was a difficult one throughout the Commonwealth. Williamsburg's vineyard manager and winemaker worked closely with their contracted vineyards to ensure delivery of ripe, top-quality fruit.

The individual varieties making this Claret were brought into the processing area as they were harvested, and were fermented separately. Fermentation was in tanks designed to allow maximum surface exposure of the must to the cap during maceration. They then aged individually in French oak barrels for fourteen months. During this time frame, they also underwent partial malolactic fermentation, giving the final wine a softer finish with light, smooth tannins and a hint of toast from the oak.

The percentages of each of the component wines was determined by creating several sample blends and presenting them to a tasting panel. The final choice is a blend of 45% Merlot, 44% Cabernet Sauvignon, 6% Cabernet Franc and 5% Syrah, all red varieties.

The blend is a bright fruity red that will continue to develop for a couple of years in the bottle. It is ready to enjoy now at around 60 degrees F, and will improve with some time to breath in the bottle or the glass. It has not been entered into competitions, however, previous vintages of Claret have earned a large selection of gold, silver and bronze medals.

Plan to serve with duck, pasta, or the following favorite recipe from Williamsburg Winery.



### 2005 Acte 12 Chardonnay

From 100% Chardonnay fruit, this namesake of the legislation from the 1619 House of Burgesses is an exceptional blend of the harvest of five different vineyards from around Virginia.

The fruit arrived at different times, thus allowing for handling in smaller lots. The wine was fermented in a combination of new and neutral oak barrels from both France and America. The use of neutral barrels adds soft undertones of oak without masking the tropical notes of pineapple and the subtle character of melon, pear and lemon.

In the barrel for several months, the wine aged on its lees (spent yeast cells) to give more complex taste and aromas to the finished product. Partial malolactic fermentation also gives the wine a softer, smoother finish.

The final blend shows typical Chardonnay fruit flavors, with a good balance and a clean pleasant finish. The structure from oak and lees contact gives this wine a good ability to age for about five years from the vintage date, although we think it is excellent now. Enjoy cool at around 50 - 55 degrees F.

Although Williamsburg typically enters only their reserve wines into competition, their Acte 12 Chardonnay has garnered many honors over the years. This particular vintage was released by the winery in November 2006.

The flavors in this selection work well with light meats, pastas and fresh fish. Patrick loves to cook and enjoys creating dishes that are ideal pairings with his wines.

### Mushroom and Prosciutto Pasta

Prepared egg noodles  
2/3 stick of butter  
1 large shallot, finely chopped  
2 cups mushrooms,  
preferably Shiitakes, thinly sliced  
1/4 lb shaved prosciutto  
finely chopped  
1 tsp thyme  
1 tbsp fresh parsley, finely chopped  
1 tbsp olive oil  
1/3 cup brandy or cognac  
1/2 cup heavy whipping cream  
Garnish:  
Parmesan and pine nuts or almonds; add a sprig of parsley and lemon wedge if desired.

Serve mushroom/prosciutto mixture over egg noodles and garnish as desired. Enjoy with Williamsburg Winery's 2004 Barrel-aged Claret.

### Virginia Bouillabaisse

8 large jumbo shrimp  
1 cup water  
Old Bay Seasoning  
8 large sea scallops  
4 large tomatoes  
1/4 cup of water  
1 tbsp olive oil  
1 tsp thyme  
1 tsp tarragon  
1 tsp ground black pepper  
4 Vidalia onions  
Butter  
1/3 cup cognac  
Minced crab claws/oysters, if desired

Peel shrimp and boil shells in a cup of water with a touch of Old Bay Seasoning. Reduce for 20 minutes. Discard shells.

Grill shrimp and scallops.

Skin and dice two tomatoes; place in a saucepan with 1/4 cup of water. Add olive oil, thyme, tarragon and ground pepper. Add reduction of shrimp shells to tomato base.

Dice onions and saute in butter until browned. Add cognac and lightly flambe the onions. Simmer onions on very low heat and add minced crab/oysters.

Cut remaining two tomatoes in quarters and add to tomato sauce; let simmer until tomato quarters are cooked but still firm.

Serve 4 in soup plates:  
Tomato base, then a layer of onions and seafood (optional), garnish with shrimp and scallops. Enjoy with Williamsburg Winery's 2005 Acte 12 Chardonnay.

## Virginia Wine of the Month Club Membership

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### *Wine Nomenclature*

*Chardonnay* is the primary white varietal produced in the Burgundy region of France. Wines grown in France are traditionally named for the growing area rather than for the grape varietal, so for many years, we did not see Chardonnay-labeled wines from France in the U.S.

Chardonnay can be fermented in all stainless steel for a crisp, fruity wine, or in oak for a softer, more complex finish. Either way, the wine is delicious with a variety of light meats, cheeses, pastas, fish and seafood.

*Claret* is a proprietary name that simply means a blend of red varieties in a pleasant, fruity red wine. Claret was originally the term used in Great Britain to reference the red wines of Bordeaux. Today, it is used in the U.S. as a term for better red wine blends, especially those that incorporate Bordeaux varietals.

As with Chardonnay, Clarets can be processed and fermented in any combination of stainless steel and oak barrels. They are a great match with soups and stews, roast pork and duck dishes, and for meats from the grill. Claret is also an excellent pairing for pizza or pastas with a tomato, vegetable or meat sauce.



## *Upcoming Virginia Wine Events*

For information on this month's individual winery events, visit your favorite winery's web site for special dates.

Our suggestion: call ahead before traveling long distances to attend an event - verify that the date and place are when and where you anticipate them to be.

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## *The Virginia Wine Story*

The Virginia wine story begins with our first European settlers in Jamestown. Records indicate a less than satisfactory result from their efforts to produce wine from native vines. Their struggles and failures with imported cuttings of European vinifera were repeated often during the next three and one-half centuries.

In 1619, the First House of Burgesses, James-town Island, voted to require every householder to yearly maintain ten vines. The vines were European Vinifera, which succumbed to mildew, insects and weather. More legislation was enacted in the futile effort to develop a wine industry in the New World. In 1657, the General Assembly went on record offering 10,000 pounds of Virginia tobacco (the colony's currency of exchange) for anyone producing 250 gallons of wine from his vineyard. The prize was never claimed.

In Williamsburg in 1769, official approval was given for the purchase of one hundred acres for vineyard cultivation and winemaking. Seven years later the House of Burgesses rescinded the Act and concluded that the colonies would never supply England with table wine.

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## *Changes in your life?*

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charge card changes, let us know.  
We want to keep your wine selections  
coming your way.*

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### Shopping List for Wine of the Month Club Favorites

Month	Winery/Vintage Selection	3-Pack	6-Pack	12 Pack/Case 10% discount
February 2006	Stillhouse 2004 Cabernet Franc Stillhouse 2004 Seyval Blanc	Sold Out Sold Out		
March 2006	Pearmund 2004 Ameritage Oasis 2003 Barrel Select Chardonnay	69.00 75.00	138.00 150.00	248.40 270.00
April 2006	AmRhein 2004 Traminette AmRhein 2002 Cabernet Franc	45.00 45.00	90.00 90.00	162.00 162.00
May 2006	Cardinal Point 2004 Cabernet Franc Cardinal Point 2003 Barrel Select Chardonnay	Sold Out 48.00	96.00	172.80
June 2006	Farfelu 2004 Elan Vintner's Select Farfelu 2004 Tannat	48.00 54.00	96.00 108.00	172.80 194.40
July 2006	Prince Michel 2001 Madison Merlot Prince Michel 2004 Barrel Select Chardonnay	Sold Out Sold Out		
August 2006	First Colony 2004 Viognier First Colony 2004 Meritage	Sold Out 56.85	113.70	204.66
September 2006	DelFosse 2005 Cuvée Laurent DelFosse 2005 Viognier	57.00 63.00	114.00 126.00	205.20 226.80
October 2006	White Hall 2005 Chardonnay White Hall 2004 Tounga	45.00 51.00	90.00 102.00	162.00 183.60
November 2006	Lake Anna NV Spotsylvania Claret Lake Anna NV Totally White Wine	45.00 36.00	90.00 72.00	162.00 129.60
December 2006	Barboursville NV Brut Barboursville 2005 Cabernet Franc Reserve	54.00 67.00	108.00 134.00	192.40 241.20
January 2007	Williamsburg 2004 Virginia Claret Williamsburg 2005 Chardonnay	45.00 45.00	90.00 90.00	162.00 162.00

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
3	6 12	
3	6 12	
3	6 12	
3	6 12	
3	6 12	
3	6 12	
Subtotal		
One case - 12 bottles- of mixed wines, 10% discount		
VA Residents Only Add Tax @ 5%		
Shipping/Handling:		
	3 pack/mix or match	\$8.50
	6 pack/mix or match	\$10.50
	12 pack mix or match	\$15.00
<b>Total</b>		

Please circle the appropriate payment choice:

- Visa    MasterCard    American Express    Discover
- Checks payable to: Virginia Wine of the Month Club

Charge my credit card #: \_\_\_\_\_

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