TARARA WINERY & BONEYARD VINEYARD

Baseball Hall of Fame player Cal “The Iron Man” Ripken, Jr. played a remarkable 2,632 consecutive games. Some forget that Ripken moved from shortstop to third base late in his career, proving his versatility.

Tarara Winery and its sister vineyard Boneyard, have many such “Ripken-esque” qualities. While it is impressive they have been growing grapes since 1987 (Ripken’s streak ran from 1982-1998), the versatility and high level of performance is even more awe inspiring.

Founded by Whitie and Margaret Hubert, Tarara has long been a wine industry leader. Margaret served on the original board for the Loudoun County Tourism Council that later became Visit Loudoun, the marketing arm for Loudoun County. Vintage after vintage, Tarara garnered wine awards.

Today Margaret is still engaged in the business but has passed the leadership baton. Beyond the countless medals and ribbons, Winemaker Jordan Harris has led the industry charge for quality and accountability in Virginia Wine.

Originally from Ontario, Harris came to Tarara in 2007. Since being at Tarara Winery in Loudoun County, Harris’ star has continued to climb. He was named in the Top 30 Under 30 professionals through Loudoun Business in 2010, featured in Wine Enthusiast’s 2013 40 Under 40 Tastemakers Issue, he made 3 of the first 7 Virginia wines ever to be rated 90 points by Wine Enthusiast, and helped Tarara Winery receive Partner of the Year with Visit Loudoun. Most recently, Jordan was awarded Top 100 Influential Winemakers in the USA with “Into Wine”.

Harris has sat on the Board of the Virginia Wineries Association and Virginia Wine Council. He was chair of the Technical Committee and Commonwealth Quality Alliance committees for the VWA. Beyond the Boards and committees, Harris passion in the winery and the vineyard is contagious.

The physical plant and vineyards continue to evolve under Harris’ tutelage. An early adopter of “rotating closures” (don’t call them screwcaps), all of Tarara’s wines feature this ecologically friendly topper. Reluctant to use sprays in the Vineyard Harris continues to experiment with specific wildflowers and other plants to mitigate pest issues.

In an interview a few years ago Harris explained his definition of Terroir and wine growers impact, “Really terroir is defined by how everything surrounding the grape vine affects how that grape naturally wants to grow and what it may take from the soil. Some varieties work better than others in some terroirs. It is all about choosing the right varieties and clones for the vineyard, then farming that vineyard to extract all that Mother Nature is giving into the grape and let it express itself in the wine through a non-manipulation approach to winemaking”.

With its vineyards unique riparian location, Tarara and Boneyard have long focused on vineyard specific wines, rather than strict varietals. This philosophy embraces the unique meso-climate of each vineyard. It can be a double edged sword for when you have a slower ripening year and choose to green harvest (see vincabulary), you lose the ability to backfill from other vineyards in a vineyard specific wine thus reducing the number of cases produced.

Harris generally disregards such philosophical dilemmas. As a hands-on winemaker, he always chooses on the side of quality fruit; because only from quality fruit comes quality wine.

Tarara is more than simply a 30-year institution in the Virginia wine industry, they are resetting the industry standards of quality.

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PROMO CODES
WINE25 for 25% off 3-5 bottles
WINE35 for 35% off of 6-11 bottles
WINE45 for 45% off of 12+ bottles
Blended white wines, while not as common as blended reds provide a unique tapestry for the winemaker to work with the grapes to achieve the desired balance, acid and flavor profile. More than just a selection of the specific ratios for each varietal, the manner each component wine is made impacts the flavor profile of the whole.

The fermentation with this wine was about combining some of the richness associated with barrel fermentations and the angular nature of stainless steel. The Viognier was about freshness, hailing from Honah Lee Vineyard in Orange (Monticello AVA). The Sauvignon Blanc and Petit Manseng were powerful and were able to handle the rounded textures of the barrel ferment. All fermented separately and then blended post fermentation to finish in stainless steel before being bottled.

A blend of 39% Viognier, 33% Sauvignon Blanc, 20% Petit Manseng, 8% Chardonnay.

Boneyard White presents a light straw color. The nose exudes hints of lemon-lime and vanilla.

This wine is a beautiful combination of power, elegance, fresh characters and exotic notes. Abundant aromatics of flowers, peach, ginger and citrus lead to a palate that is caressing and also fresh. The wines acidity helps the finish last for what seems like ever.

For food pairings we would recommend fresh spring vegetables, risotto, or any seafood dish. Don’t over think this one. It is a super tasty wine that will pair with all sorts of summer cuisine and conversations.

Drinking very nicely now, I anticipate this wine will continue to evolve in the bottle. I also anticipate some of the understated portions may fade with significant bottle aging.

DRINK NOW – SPRING 2020

The Long Bomb is perfect wine for this time of the year. As the summer fades into fall many small towns are beginning their youth football leagues. This bottle label is reminiscent to one of those fall games in its final seconds. The coach bent over drawing up the Long Bomb play on his clipboard during the final time out. Unlike that play this wine is a sure thing.

Jordan Harris, noted, “This one of the most delicate and forward Long Bombs we have made.” With a deep maroon hue that fills the glass from rim to rim, elements of anise, plum and baked cherry reflect on the nose of the 2014 Long Bomb. This blend of (64% Cabernet Sauvignon, 23%, Merlot, 13% Cabernet Franc.

The Long Bomb, is simply well balanced, fruit forward silky expression of the 2014 vintage. Aromatically the wine is hypnotizing with floral and fruit characters. This wine has a subtle dark fruit infused attack that recedes to expose a textured midpalate. Layers of raisin, baked cherry, raspberry, blackberry and blueberry notes dominate the midpalate with an underpinning of licorice.

The long memorable finish features a dark fruit core and elements of tobacco and dark chocolate tones.

More complex than your average red blend, this wine would pair exceedingly well with butterflied rosemary leg of lamb, grilled steak, bistro chicken, or hearty lasagna.

The Long Bomb is one of the most fun blends to craft in that it is not defined by its site or its varieties. Jordan states, ”We aim to make this wine bold, exciting, fun and approachable much like our founder as this is a tribute wine for him, Whitie Hubert.” Drinking very nicely now, but will do well over the next 4-6 years

HOLD/DRINK NOW – WINTER 2022

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**Scallop-Mango Ceriche**

**INGREDIENTS:**
- 1 lb scallops, diced
- 1 mango, diced
- 2 Tbs chopped cilantro
- 1 jalapeno, finely diced
- Lime juice, to taste, about 3-4
- Kosher salt & pepper, to taste

**INSTRUCTIONS:**
Stir ingredients together in mixing bowl; store in refrigerator for about 30 minutes. Serve in individual cups or on tortilla chips.

**Tarara Long Bomb Edition Eight - 2014**

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Editor’s Note:

Last weekend, I learned of yet another outside influence that is pressuring some Virginia vineyards – this Spring’s “Rocky Mountain” fire in Shenandoah National Park.

Located in SNP’s south district, the fire was first reported on Saturday, April 16th and eventually burned over 10,000 acres. The fire burned in a combination of mountain laurel, pine, and oak forests. The area contained heavier than average leaf litter and duff.

This resulted in a smaller wildlife feeding area, especially bear. Many vineyards located near the park have reported significantly higher level of bear activity and this activity is likely to increase as the fruit begins to ripen.

Vineyard workers and visitors should be aware of their surroundings. I am sure more bears have seen me in my years in the vineyards than I have seen them.

As always, thank you for allowing me to join you on your Virginia wine journey.

Respectfully Submitted,
Neil Williamson, VWJ Editor and VA Wine Club

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Grilled Beef Tenderloin

**INGREDIENTS:**

10-12 5oz Beef tenderloin steaks (rib eye steaks work equally well)

**INSTRUCTIONS:**

Salt and pepper to taste

Cook the steaks to your desired doneness on your outdoor grill. I prefer charcoal, but gas works just fine

BBQ Rum Black Beans

6oz bacon, diced
1 small onion, diced
4 garlic cloves, minced
2 poblano peppers, small dice
8oz chorizo sausage, removed from the casing
1/2c catsup
1/4c mustard
1tsp dry mustard
3/4tsp ground ginger
4oz dark rum
2lbs brown sugar
1/2c light molasses
2tbs Worchester sauce

45oz canned black beans, drained and rinsed

Salt and pepper to taste

• In a large pot over medium heat cook the bacon until crispy.
• Add the onion, garlic and peppers and cook until the vegetables are soft, about 5 minutes.
• Add the chorizo, cook using a potato masher (or wooden spoon) to break up the sausage.
• Add the remaining ingredients, bring to a boil, add the black beans. Reduce the heat and simmer for about 30 minutes. Season with salt and pepper. The beans are best done the day ahead, and reheated over low heat right before service.

Blackberry BBQ Sauce

**INGREDIENTS:**

1 1/2c blackberries (frozen or ok)
1/4c catsup
1/4c honey
1/4c brown sugar
1/4c fresh ginger, minced
1tsp salt
1/2tsp pepper
1tsp tabasco (more if you like it hot)
1/4c red wine vinegar
1c your favorite BBQ sauce

**INSTRUCTIONS:**

Place all ingredients except the BBQ sauce in a blender and blend for 30 seconds. Strain into a nonreactive sauce pot, simmer until slightly thickened. Add your favorite BBQ sauce and enjoy.

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

Green Harvesting

Green harvest is when winemakers prune the extra fruit from their vines. It’s often done around Verasion, a time when the grapes start to change from green to purple. This is an easy way to see the ripest grapes since they will turn purple first. The greener fruit will probably always be a little less ripe because of the way the plant is feeding that cluster of grapes.

So green harvest is where you go through and harvest the green grapes. You can just throw them out, you can make compost, you can try to use the oils and fluids in the unripe grapes for other products, etc. The list of new applications for these green grapes is growing all the time.

A plant can only get so much sunlight and energy in a year. If it has to divide that energy between lots of fruit, the fruit will not get very ripe. If the plant has just a little bit of fruit, you’ll get fewer, riper grapes.

There are ways to naturally limit the yields, but you might get a little unexpected surprise like extra rain in the springtime. And you end up with lots of fruit. So if you don’t need a lot of quantity and you want more qualitative grapes with a lot of ripeness and flavor, you can green harvest to artificially lower the yield.

Another benefit is that a plant can get too crowded sometimes. There are two significant drawbacks to this crowding. On one hand, the density can hide leaves from the sun and suffocate the plant. There’s no use having a bunch of leaves if half of them are receiving no sunlight.

On the other hand, too much crowding can make the grapes susceptible to bursting a little. This happens when the grapes push into each other too much or when the grapes expand because water cannot evaporate fast enough because of a lack of wind and sunlight. The bursting itself isn’t so bad, but it makes them susceptible to diseases which can only take hold once the skin is damaged.

Source: Hubpages.com

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**AUGUST WINE EVENTS**

August 13 - Leesburg Wine Festival - The Village at Leesburg - Leesburg, VA. 11am-7pm

August 27 - Epicurience Virginia - Morven Park, Leesburg, VA. 12pm - 6pm
JULY SWEET WINE - RAPIDAN RIVER RASPBERRY

Prince Michel located in Leon, Virginia produces this perfect summer time day sipping wine. The winery under the direction of Brad Hansen has wines to fit any pallet from the dry red to the super sweet. As one of the older statesmen in the wine industry Prince Michel continues to produce some of the best wines in the state.

This sweet Rose’ wine is composed of Riesling and a touch of Merlot blended with Natural Raspberry Juice. The Riesling and Merlot were fermented separately and blended together during the spring following harvest.

The wine was naturally sweetened and then blended with the Raspberry Juice just prior to bottling. Besides the obvious Raspberry notes the wine has a lovely sparkling feel with rounded out notes of melon and pear. Sip and enjoy under your favorite shade tree.

DRINK NOW