WELL HUNG VINEYARD

Many wineries start with just an idea, in the case of Well Hung, it started with joke. In the late summer, founder and viticulturist, Amy Steers, was showing off her vineyard to her artist friend, Tracy. While viewing the ample, ripe clusters, juicy and engorged, longing for harvest, Tracy joked that there should be a vineyard called Well Hung®. And the ladies laughed.

Businesswoman, Kathy Rash, rounds out the founding trio. Together the ladies have taken the Virginia wine industry by storm and with tongue planted firmly in cheek.

Winemaking duties fall to Virginia Viticultural Veteran, Michael Shaps, who, at the time, had just founded Virginia Wineworks to take advantage of the new contract wine making law.

With wine in bottle and a fun label, the ladies created quite a stir when they arrived to their first wine festival with a male mannequin to display their unique Well Hung clothing line. “Richard” became a fixture on the festival circuit for the last five years.

In blind tastings, Well Hung wine won gold at an international wine competition in San Francisco, medaled in the Virginia Governor’s Cup, and won numerous other ribbons and medals in its young life. The San Francisco Museum of Modern Art featured the label in their exhibition: “How Wine Became Modern: Design & Wine 1976 to Now”.

Started on a whim, Well Hung Vineyard is well positioned to keep Virginia wine consumers laughing as they enjoy their award winning wines.

Ox-Eye Vineyards

Virginia’s Shenandoah Valley is such a productive agricultural region that it was known as the Breadbasket of the Confederacy. In 1996, John and Susan Kiers purchased a 100 acre farm in the valley. The Shenandoah Valley drew their interest because of its relatively low rainfall, cool climate, and deep limestone soil. Of particular interest was the strong diurnal temperature shift — the difference between day and night temperatures that typifies most of the valley. Diurnal shift is desirable during late summer and fall ripening as it allows sugars to rise without overly diminishing acidity.

Located near Staunton, the vineyard has a top elevation of 1830 ft. with slopes that face east-southeast. It was dubbed Ox-Eye after the ox-eye daisies that, at times, proliferate the landscape. Today, they have 23 acres under vine.

After selling grapes to area wineries for over a decade, the Kiers family built their own winery in 2010 and now bottle 100% Estate wines from fruit grown on their farm.

Just seven miles southwest of the farm, the Ox-Eye Tasting Room is located in Staunton’s historic Wharf district. It was designed by the noted architect, T.J. Collins, and was built in 1904. Originally, it was used as an office for a coal and lumber business. It also served as a scale house for horse drawn coal wagons.

On April 1, 2011, the Ox-Eye Tasting Room opened its doors to its first customers. No April Fool’s joke, the tasting room is a rich addition to Staunton’s revitalized downtown.

SEPTEMBER WINE EVENTS

- Sept. 3 - Labor Day Wine & Music Fest - Amherst, VA. Rebec Vineyards, 12pm - 6pm.
- Sept. 4 - Hoptober Fest- Downtown Culpeper
- Sept. 5 - Herndon Jazz Festival - Herndon, VA. Monday 12pm - 6pm.
- Sept. 10 - Rockbridge Beer & Wine Festival - Lexington, VA
- Sept. 17 & 18 - Virginia Wine Festival, Bull Run Special Event Center
- Sept. 17 & 18 - 10th Annual Stratford Hall Wine & Oyster Festival Stafford VA
- Sept. 25 & 26 - Smith Mountain Lake
Without a doubt, Chardonnay is America’s number one selling white wine varietal. Genetic studies have identified Chardonnay as a cross between Pinot Noir and Gouais Blanc.

Historical references note California plantings of Chardonnay dating back to the late 1800s, but production remained limited because of the grape’s low yields. Most Chardonnay vineyards were uprooted during Prohibition when growers replaced them with thick-skinned varieties that could be shipped cross country.

The 2014 growing season was unusually wet in May and June, unusually dry in September through mid-October, and cooler overall than in recent years.

Well Hung Vineyard’s 2014 Everyday Chardonnay is bright and well balanced. In the glass, the 2014 Chardonnay presents a light to medium amber. The nose is filled with baked apple, grapefruit, and lemon lime.

The sharp green apple attack leads to a resplendent midpalate that has elements of citrus, white grapefruit, apricot, and just a hint of Orange Julius. The finish is clean with hints of red grapefruit, smoke, and cantaloupe.

Pairing this wine is a delight with steamed shellfish being my first thought. Pan seared whitefish or roasted vegetables would also nicely complement the balanced acids in the 2014 Chardonnay. Stay away from cream sauces or overly spiced foods as this will cause the delicate layers of the Chardonnay to recede.

Drinking nicely now, I don’t anticipate significant improvement with additional aging.

DRINK NOW – WINTER 2018

One reason for Chardonnay’s popularity is the grape’s versatility and eagerness to change with each vintage, while still expressing the uniqueness of the terroir.

Chardonnay can be made into many different styles of wine, from the elegant, “flinty” wines of Chablis to rich, buttery Meursaults and New World wines, with tropical fruit flavors.

The 2013 Growing season was one of the most unusual I can remember. One grower told me of significant “squirrel damage” due to a lack of acorns in the forest.

Broad and earthy are the best words to describe the 2013 Everyday Chardonnay from Well Hung Vineyard. A pleasantly pale yellow hue in the glass masks the slightly darker than anticipated nose, which features elements of apple cobbler.

The minerality on the round attack opens to a citrus dominated midpalate, with contributions of white grapefruit, lime, and lemon. The clean, slaty finish continues the citrus refrain, with strong apple undertones.

Fettuccini Alfredo, chicken pot pie, and breaded pork cutlets come to mind regarding pairing this Chardonnay. Other options include white cheese pizza with garlic sauce, New England Clam Chowder, Caesar Salad, or a pear tart.

Drinking very nicely now, I do not anticipate additional bottle aging will have a significant positive impact on the main flavor profile — why wait?

DRINK NOW – WINTER 2017
The VA Wine Club Card

This month’s wine selection includes a rare Virginia grape. This is part of the joy of tasting and discovering new wines from across the Commonwealth. In honor of discovery, in your monthly shipment you should find the Virginia Wine Club Card.

This new card gives our members the ability to buy one get one free wine tastings at over 30 Virginia vineyards. Along with the wine tasting discount the card also provides special purchasing discounts. We hope you will pack up your bag and venture out to one of our many partner wineries. This summer, swirl, sniff, sip, and savor your way across Virginia.

Late additions to the card: Democracy Vineyards, Generals Ridge Vineyards, Horton Vineyards. See the latest list at https://www.vawineclub.com/topics/VA-Wine-Club-Card-g46178852v

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

Élevage:

French term for the progression of wine between fermentation and bottling. Comparable to the term “raising” in English; think of élevage as a wine’s adolescence or education. The raw fermented juice is shaped during this period into something resembling its final form, through techniques such as barrel aging, filtering and fining. Good winemaking decisions during élevage can help the juice achieve its full potential; bad decisions can leave it flawed. – Source: Wine Spectator

Home Style Baked Ziti with Lemberger 2013

Serves: 8
Working Time: 30 Minutes
Total Time: 55 Minutes

INGREDIENTS:

- 12 ounces ziti
- 2 teaspoons olive oil
- 1 large onion, minced
- 3 cloves garlic, minced
- 2 carrots, minced
- 1 rib celery, minced
- 6 ounces extra-lean ground beef
- 4 ounces lean ground pork
- ¼ cup dry white wine
- 2 tablespoons flour
- ½ cup low-fat (1%) milk
- Three 8-ounce cans no-salt-added tomato sauce
- ¼ teaspoon dried oregano
- ¼ teaspoon dried rosemary
- ½ teaspoon dried thyme
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 4 ounces shredded part-skim mozzarella cheese (about 1 cup)
- ¼ cup grated Parmesan cheese

1. Heat a large pot of water to boiling, and cook the ziti until just tender. Drain well. Transfer to a large bowl. Meanwhile, in a large nonstick skillet, heat the oil until hot but not smoking over medium heat. Add the onion and garlic and cook, stirring frequently, until the onion has softened, about 7 minutes. Add the carrots and celery and cook until the vegetables have softened, about 5 minutes longer.

2. Preheat the oven to 400°F. Spray a shallow 3-quart baking dish with nonstick cooking spray. Stir the beef and pork into the vegetable mixture and cook, stirring frequently, until no longer pink, about 4 minutes. Add the wine and cook until the liquid has almost evaporated, about 3 minutes longer. Stir in the flour until well combined. Gradually stir in the milk and cook until the mixture is slightly thickened, about 4 minutes. Stir in the tomato sauce, oregano, rosemary, salt, and pepper and cook until the flavors have blended, about 4 minutes longer. Add the meat mixture to the ziti and toss well to combine.

3. Spoon the ziti mixture into the prepared baking dish and bake for 10 minutes. Sprinkle the mozzarella and Parmesan on top and bake for 5 minutes longer, or until the cheese has melted and the pasta is piping hot.

Recipe from Great Taste – Low Fat Pasta, Time Life Books

“A rose by any other name would smell as sweet” – William Shakespeare

Far be it for me to argue with Shakespeare, but in the case of the Lemberger grape, regrettably, its name has been a barrier to U.S. acceptance.

With its origins in what today is Germany, this grape is known on the world stage as Blaufränkisch, meaning “blue wine of Franconia”. Its more common name in American viticulture, Lemberger, arose in Germany because during the 19th century the wine was imported to there from Lemberg, a location in Lower Styria.

Long admired by wine makers, the marketing departments have never gotten over the public’s incorrect linkage to the smelly Limburger cheese.

Ox Eye’s 2013 Lemberger presents a medium ruby hue in the glass. The earthy nose is filled with black cherry notes. The lightly tannic attack is smoother than anticipated, with strong raspberry undertones.

The expressive cherry dominated mid-palate has contributions from blackberry, blueberry, paprika, and a strong element of black pepper. The long and memorable finish includes boysenberry, tobacco, and spice.

I tend to lean toward more flavorful pairings with this wine; Lentil soup with Ham hock, Roast beef with gravy or grilled sausage would all be excellent pairings.

Drinking very nicely now, I anticipate this wine will continue to evolve and soften over the next 36 months.

DRINK NOW – WINTER 2019
The White Ox is a wine built for August porch sipping. A blend of Chardonnay and Riesling, this wine presents a pale yellow in the glass. The slightly reluctant nose is highlighted by poached pear and hints of banana pulp. The sharp attack includes apricot and lemon lime, with undercurrents of cantaloupe and fig. The midpalate expands nicely with grapefruit, lemon, mandarin orange, banana cream, and white pear elements. The finish is short, crisp and clean with a hint of apple crisp. The well-structured acid in the wine hides much of the sweetness in this semi dry wine.

This wine is best paired with a good friend and a shady spot. Foot pairings include seared tuna or spicier fare. Like Summer, this wine is at its peak now and it will not significantly improve with additional bottle aging.

DRINK NOW

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

<table>
<thead>
<tr>
<th>Price</th>
<th>Winery/Vintage Selection</th>
<th>QTY:</th>
</tr>
</thead>
<tbody>
<tr>
<td>$16.99</td>
<td>Rosemont Virginia Red</td>
<td></td>
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<tr>
<td>$17.99</td>
<td>James River Cabernet Franc 2013</td>
<td></td>
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<tr>
<td>$17.99</td>
<td>Prince Michel Arete ** ONLY 4 Left**</td>
<td></td>
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<tr>
<td>$22.99</td>
<td>First Colony Meritage 2014</td>
<td></td>
</tr>
<tr>
<td>$17.99</td>
<td>Chatham Vineyards Merlot</td>
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<tr>
<td>$19.99</td>
<td>Democracy Vineyards 2014 Velvet Revolution</td>
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<tr>
<td>$23.99</td>
<td>Hauge Winery 2014 Petit Verdot</td>
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<tr>
<td>$21.99</td>
<td>Willowcroft 2014 Merlot</td>
<td></td>
</tr>
<tr>
<td>$22.99</td>
<td>Long Bomb Ed8 2014</td>
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<tr>
<td>$19.99</td>
<td>Ox Eye Lemberger 2013</td>
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| $19.99 | Naked Mountain Barrell Chardonnay 2013                       |      |
| $21.99 | Trump Blanc de Blanc 2009 **ONLY 11 LEFT**                    |      |
| $14.99 | Rockbridge Tuscarora White                                   |      |
| $18.99 | First Colony Chardonnay 2014                                 |      |
| $17.99 | Democracy Vineyards 2015 Constitution                         |      |
| $22.99 | Willowcroft Vineyards 2015 Albarnio                          |      |
| $19.99 | Bonyard White 2014                                           |      |
| $19.99 | WellHung Chardonnay 2013                                     |      |
| $19.99 | WellHung Chardonnay 2014                                     |      |

| $16.99 | Democracy Vineyards 2014 Campaign **ONLY 6 Left**            |      |
| $14.99 | Belle Mount Workboad Red                                     |      |
| $22.99 | Willowcroft Vineyards 2015 Petit Manseng                     |      |
| $14.99 | Rapidan River Raseberry Raspberry                             |      |
| $17.99 | Ox Eye Vineyards White Ox 2015                               |      |

Wines Can be ordered from the website at www.vawineclub.com

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**Pay Methods:** Check/AmEx/D/MC/V

**Shipping address:**

**Charge my credit card #:**

**Expiration Date:**

**CVV:**

**Signature:**

**Billing Name:**

**Billing Address:**

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**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**

5% Sales Tax/Handling

Shipping is UPS Ground based on weight & zip code

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Next Ship Date: Monday, September 26, 2016