



DECEMBER 2025

Greetings

FROM OUR WINEMAKER

To All My Wine Club Members,

I hope everyone has had an enjoyable holiday season so far, and I'm thrilled to share this Noël Wine Club shipment with you.

Henry and I recently returned from a much-needed vacation with my sister and brother-in-law, where we enjoyed a river cruise through some of Europe's most magical Christmas markets, Budapest, Bratislava, Vienna, Prague, and Salzburg. I can't recommend experiencing European Christmas markets enough: incredible food, plenty of Glühwein, and the most charming gifts you'll ever find. If traveling abroad isn't in the cards, Colonial Williamsburg hosts its own version for four weekends each season, even serving that beloved mulled wine using our very own Spice Wine.

While in Salzburg, I finally checked something off my bucket list: the Krampus Run. It's festive, chaotic, slightly painful, and absolutely worth it. Krampus, well known in Austria and Germany (though clearly lacking a strong marketing team in the U.S.), is essentially the anti-Claus, a goat-like demon who punishes naughty children with sticks or whisks them away in a burlap sack. Honestly, a far more effective deterrent than a lump of coal.

The Krampus Run itself is a parade of groups wearing elaborate handmade costumes with horns, feathers, bells, and sticks. They roam the streets, gleefully terrifying the crowd, sometimes even painting faces black. Naturally, I was front and center, sporting light-up devil horns and apparently very popular with the Krampuses. I took my fair share of hits and face paint, and it was easily the highlight of the trip. Anyone who attended the Connoisseur Party may have seen a photo from that night, and if you spot Henry around, you might be able to convince him to share the "blackmail" picture.

At the end of the day, the holidays are about spending time with family, having fun, and letting go of stress. And if stress does creep in, I hope these wines help, whether you're gifting them or enjoying a quiet moment curled up by the fire.

Wishing you all a joyful, safe holiday season, whatever you celebrate, and a very Happy New Year!

Cheers, Stacey Lightfoot

STACEY LIGHTFOOT, HEAD WINEMAKER



CONNOISSEUR MEMBER EXCLUSIVE LABEL RELEASE

The Mystery Continues..

THE NEXT SECRET LETTER HAS ARRIVED

The journey continues! We're thrilled to unveil the next label in our Secret Letter Series. If you've successfully uncovered the first three hidden letters, you're already on your way to solving the mystery. Now, with this 2022 Petit Verdot, you'll reveal the next clue, bringing you one step closer to discovering what awaits. Could it be a new wine, a new experience, or something entirely unexpected for the future of The Williamsburg Winery? Only time will tell...

VINEYARD WINE TOUR: A HIDDEN GEM IN YOUR JOURNEY

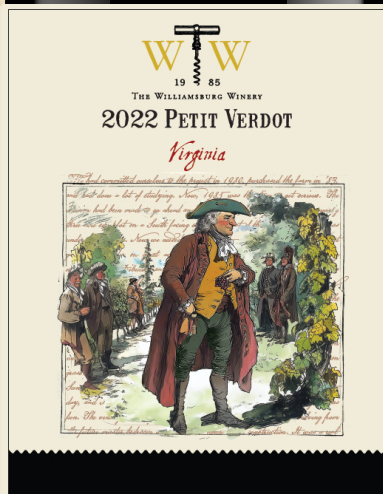
Each bottle in our 6-Label Series highlights a unique part of The Williamsburg Winery, and the 2022 Petit Verdot proudly features the Vineyard Wine Tour.

This exclusive tour invites guests beyond the tasting room for an intimate, behind-the-scenes exploration of our vineyards, crush pad, and cellar, guided by one of our most knowledgeable wine educators.

As pioneers of Virginia wine since 1987, we have built a legacy rooted in style, grace, and elegance, crafting wines with a strong sense of place from grape to glass. Set at historic Wessex Hundred, this experience highlights the distinct character of the Virginia Peninsula AVA, along with select fruit from diverse microclimates and farms across the Commonwealth. Whether you are new to wine or a seasoned oenophile, this tour offers an authentic Virginia wine experience that reflects the heritage, craftsmanship, and vision of the Williamsburg Winery.

THE MISSION CONTINUES

Remember, the key to revealing the hidden letter is in your hands. Apply the reagent, uncover the letter, and record your findings. With each installment, you edge closer to unveiling the full message. What awaits at the end? Stay the course, entrusted patriots—the answer will soon be revealed.





2021 Cabernet Sauvignon

BLEND: 100% Cabernet Sauvignon

This wine is a wonderful ambrosia of currants, dark berries, rhubarb, cinnamon/clove, vanilla and cocoa, along with some floral notes. The oak aging creates a well-balanced palate with smooth approachable tannins that envelope the fruit and provide a long bright and clean finish. As with the other 2021 blends, this wine sets a higher standard on how great a Virginia Cabernet Sauvignon can be.



2021 Adagio

BLEND: 47% Petit Verdot, 35% Tannat, 18% Cabernet Sauvignon

A subtly expressive wine with many layers starting with some fresh strawberry, raspberry, blueberry and cherry. The berries are well paired with some aged figs, dates and a touch of pomegranate. Behind the fruits are some nice elements of cola, suede, olives, and truffles that make up a nice earthy character. The next layer comes forward as fresh lilac and a touch of dark chocolate covered coffee beans. The oak is very well balanced within the wines structure and the tannins are soft and approachable yet still retain some firmness. The finish lingers with a full rich mouth feel.



2022 Merlot Cabernet Franc

Limited Release

BLEND: 54% Merlot, 46% Cabernet Franc

There are notes of cherry, strawberry, blueberry, and currants, along with a cinnamon spice, and soft flower petal nuances. The soft Merlot fruits marry well with the traditional Cab Franc characteristics. The extensive barrel aging shines through in an elegant way. The tannins are big yet approachable, with a bright pepper, mushroom, and forest floor finish. This was a "happy little blend" in barrel but has now developed into a rich and complex wine. While this wine can be enjoyed now, the complexity will only further develop in bottle over the next several years.



2022 Virginia Barrel Aged Claret

BLEND: 39% Merlot, 26% Tannat, 24% Cabernet Franc, 11% Cabernet Sauvignon

The fruity expression of cherry, currants, raspberry, and strawberry are balanced with earthy notes of straw, mushrooms, and peppers along with hints of cocoa and rhubarb. The bright fruit is balanced with soft yet distinguished tannins from the oak aging. There is a pleasant creamy lemon and black pepper finish to round out the wine tasting experience. This 22 vintage Claret is a wine that will pair well with the food of your choice. Aged in a variety of oak barrels. Enjoy now through 2028.



2022 Petit Verdot

BLEND: 92% Petit Verdot, 8% Cab Franc

We at The Williamsburg Winery firmly believe that Petit Verdot is the leading candidate for Virginia's signature red varietal. It produces balanced, delicious wines even in the wettest of vintage years. This wine displays pomegranate, blackberry, and vanilla notes with a long, smooth finish.



2022 Cabernet Franc

BLEND: 100% Cabernet Franc

This is a classic easy drinking Virginia Cab Franc. This approachable wine is bursting with red fruits of apple, cherry, strawberry, cranberry, and cassis. Nestled in are notes of rhubarb, plum, licorice, lemon, and cocoa and a hint of a floral bouquet. The palate does not disappoint with the fruit and cocoa being wonderfully expressed, with a rich creamy mouthfeel and structured but approachable tannins. There is an earthy finish of mushroom and forest



2022 Wessex Hundred Tannat

BLEND: 100% Tannat

We are excited to introduce our first and very limited Wessex Tannat. This is softer and very fruit-forward. Notes of cherry, raspberry, blackberry, currants, strawberry, red apple, and rhubarb are nicely balanced with sweet vanilla and amber resin. The oak is well integrated, allowing the fruit to shine. While most Tannats have a very strong tannic presence, the approachable tannins in this wine gives the sensation of a sugar cube slowly dissolving in your mouth. Aged for 7 months in 100% French oak barrels, 20% new, 60% 1 yr, and 20% 2 yr oak. Then aged an additional 4 months in neutral French oak. Enjoy now through 2035.





2022 Virginia Roussanne

Limited Release

BLEND: 100% Roussanne

A robust wine with some floral perfumed hints along with layers of apricot, lychee, lemon, banana, and orange. The fruits notes are well balanced with some herbal tea and honey. The mouthfeel is quite rich and creamy with some nice elements of spice, molasses, and a hint of nuttiness. The wine finishes with some pleasant minerality and fruits nuances. An intriguing wine that will age well over the next couple of years. The Roussanne fermented for 13 days in stainless steel then aged in stainless steel tank. Enjoy now through 2027.



2022 Wessex Hundred Chardonnay

BLEND: 100% Chardonnay

This is a wonderful cornucopia of fruits consisting of a mixed berries, banana, melon, currants, lemon, and even pomelo! Alongside these fruits is vanilla and spiced whipped cream and pepper. The mouthfeel is wonderfully creamy with well-integrated oak distinctions. This is a great expression of a Chardonnay aged in oak without any overpowering buttery or oaky notes.



2024 Semi-Dry Rosé

BLEND: 58% Chardonnay, 17% Viognier, 15% Riesling, 10% Syrah

This fruit-forward vintage showcases strawberries, blueberries, cherry and plum. There is also vanilla and cinnamon spice nestled amongst the fruit as well as being slightly floral. The slight sweetness accentuates the fruit in a light and juicy mouthfeel with a lemon and cream finish.



CONNOISSEUR

REDS



2022 Petit Verdo
2022 Barrel Aged Claret
2021 Cabernet Sauvignon
2022 Merlot Cabernet Franc,
2021 Adagio
Mystery Label *Special Label Release (1 Btl.)*
2022 Wessex Hundred Tannat (1 Btl.)

MIXED



2022 Wessex Hundred Chardonnay
2022 Barrel Aged Claret
2022 Roussane Limited Release
2022 Merlot Cabernet Franc
2021 Adagio
Mystery Label *Special Label Release (1 Btl.)*
2022 Wessex Hundred Tannat (1 Btl.)

DISCOVERY

REDS



2022 Cabernet Franc
2022 Barrel Aged Claret
2022 Merlot Cabernet Franc

MIXED



2022 Wessex Hundred Chardonnay
2022 Cabernet Franc
2022 Barel Aged Claret

WHITES



2022 Wessex Hundred Chardonnay
2022 Roussane Limited Release
2024 Semi-Dry Rose

EXPLORER *Legacy Classic Members*

REDS



2022 Cabernet Franc
2022 Barrel Aged Claret
2022 Merlot Cabernet Franc

MIXED



2022 Wessex Hundred Chardonnay
2022 Cabernet Franc
2022 Barel Aged Claret

WHITES



2022 Wessex Hundred Chardonnay
2022 Roussane Limited Release
2024 Semi Dry-Rose

STRAWBERRY ETON MESS WITH ROSÉ & VANILLA CREAM

paired with Semi-Dry Rosé

INGREDIENTS (SERVES 4- 6)

Rosé Strawberries

2 cups fresh strawberries, hulled and quartered

¼ cup semi-dry rosé

1–2 tbsp sugar or honey

Pinch of cinnamon

Vanilla Cream

1½ cups heavy cream

2 tbsp powdered sugar

1 tsp vanilla extract

To Assemble

6–8 store-bought meringue nests (or 12 small meringues),
broken into pieces

Lemon zest (optional)

Fresh mint (optional)



INSTRUCTIONS

1. Macerate the Strawberries
2. Toss strawberries with rosé, sugar, and cinnamon.
3. Let sit 20–30 minutes until juicy and fragrant.
4. Whip cream with powdered sugar and vanilla until soft peaks form.
5. Gently fold half the strawberries and juices into the cream.
6. Fold in meringue pieces just before serving.
7. Spoon into glasses or bowls. Top with remaining strawberries, a little rosé syrup (the leftover wine-infused strawberry liquid), and optional lemon zest or mint.



WESSEX HUNDRED EVENTS



HERB-ROASTED PORK TENDERLOIN WITH FIG & OLIVE PAN JUS

paired with Adagio

INGREDIENTS (SERVES 4)

1½–2 lb pork tenderloin
2 tbsp olive oil
2 cloves garlic, minced
1 tsp fresh rosemary or thyme (chopped)
Salt and black pepper

Easy Fig & Olive Jus

½ cup chicken stock
¼ cup dried figs, chopped
2 tbsp sliced Kalamata olives
1 tbsp balsamic vinegar
1 tbsp butter



INSTRUCTIONS

1. Preheat oven to 400°F.
2. Rub pork with olive oil, garlic, herbs, salt, and pepper.
3. Roast 20–25 minutes until internal temp reaches 145°F. Rest 10 minutes.
4. Make the Jus
5. In a small saucepan, simmer stock, figs, olives, and balsamic for 8–10 minutes until slightly reduced.
6. Finish with butter.
7. Slice pork and spoon jus over top. Serve alongside roasted potatoes or simple greens.



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