



JUNE 2026

Greetings

FROM OUR WINEMAKER

June marks the second wine club shipment, which also means this year is flying by and it'll be the holidays before you know it! I wanted to send a shoutout to any of our wine club members who graduated, to the teachers that survived the school year, and all the Dads for Father's Day, whether your kids have 2 legs or 4. Also, wedding season is amping up so a big Congrats to any Brides and Grooms, and also a personal congrats to our amazing marketing Bride-to-Be, Ivy!



I want to thank all the wine club members for supporting us over the years as we constantly try to improve. We hope that you do appreciate the "Chose Your Own" wines, but I hope my recommendations can entice you. We are offering the newest vintage of our Mid-Summer's Night White, just in time for the summer season. If you are a hockey fan, you'll be excited to get the Capital's Goal Scorers exclusive red blend. We also have a new vintage of Touriga Nacional aged exclusively in Hungarian Oak inspired by a wine club member. Lastly, the next installment of the Roman Numeral Series, the XXII for our Connoisseur members. I will see you virtually as I talk about these wines in the video series we are rolling out starting this June shipment.

Whatever wines you do select, I hope you enjoy them all! I always say wine is best aged in your stomach, but if you have the willpower, age them. But please drink those Whites and Roses when they are young and fresh. Don't be a stranger here at the winery, you will probably see me more as I help Retail through the busy summer weekends. And don't forget about those Happy Hours every month! I wish you a safe, happy, and fun summer! Prost!

Cheers, Stacey Lightfoot

STACEY LIGHTFOOT, HEAD WINEMAKER



GOAL SCORERS' RESERVE

The Williamsburg Winery proudly presents the official wine of the Washington Capitals! From the first drop of red that meets the glass, this wine celebrates the relentless pursuit of greatness, the power of legacy built from one goal, one game, one unforgettable moment at a time. Crafted to honor the drive, precision, and passion that have defined generations of champions in red, this wine reflects the same fire that has lit the lamp for decades.

Blended from bold, enduring varietals and aged to perfection, The Goal Scorers' Reserve pays tribute to Capitals legends whose impact ripples far beyond the rink. Hailing from the capital city to the quiet depth of the barrel. Like water meeting wine, this bottle balances strength and grace, history and hope, reflecting a season destined to be remembered. Raise a glass to every milestone, every roar of the crowd, and the timeless pursuit of greatness. This is more than wine, it's a toast to the story still being written.





2022 Capitals Goal Scorers Red

BLEND: 47% Cabernet Franc, 44% Cabernet Sauvignon, 7% Petit Verdot, 2% Merlot

This is a red blend that offers nuances of cherry, cranberry, and rhubarb along with vanilla, cinnamon spice, pepper and hay. The palate delights with dark fruit, cocoa, and limestone. This wine envelops the mouth, is creamy and smooth, with well-balanced and approachable tannins. The earthiness of pepper, olive, and green beans allows for a long finish. This is a wine that will pair well with a variety of food.



2022 XXII Limited Release

BLEND: 54% Tannat, 34% Petit Verdot, 12% Merlot

The nuances of French and Hungarian oak lend to a wonderfully balanced wine. This blend is full of cranberry, raspberry, blueberry, and strawberry, as well as currants. There are also notes of vanilla, cinnamon and cocoa nibs as well as a freshness of grass and floral notes. The tannins are inviting and give a warm richness to the mouthfeel. The finish is long and earthy along with some limestone. The oak is well integrated in this wine giving it a pleasant complexity. This next Roman Numeral series blend is showing well now but can be aged for several more years.



2023 Touriga Nacional Limited Release

BLEND: 100% Touriga Nacional

This is a wonderfully complex wine once you give it a chance to open up. This fruit forward wine offers aromas of currants, cherries, cranberries, strawberries, and lemon. Nestled amongst the fruit are spice, vanilla, and black pepper components. There's a good integration of the Hungarian oak that allows the fruit to shine on the palate giving the wine a very juicy mouthfeel with approachable tannins. This wine has a peppery and crisp finish. This wine can certainly be enjoyed all by itself.



2022 Ltd. Petit Verdot/Cab Franc Limited Release

BLEND: 74% Petit Verdot, 26% Cabernet Franc

The cocoa and spice are wonderfully balanced with stone fruits of cherry and plum along with strawberry, apple, and cassis. The tannins are rich, and there's a good balance of earthiness and lemon that round out the mouthfeel. The two varietals are prominent but express their individual characteristics nicely in this blend. The single Cooper barrel section leads to a well rounded oak expression and this field blend has a lengthy finish of forest floor.



2022 Virginia Petit Verdot

BLEND: 92% Petit Verdot, 8% Cab Franc

The bright lemon is balanced with the dark fruits of cranberry, cherry, strawberry, and cassis. There are also notes of spice, leather, and black pepper. The oak is nicely expressed with rich and approachable tannins and a touch of limestone, while still allowing the brightness of the wine to shine on the palate. There is a soft finish of pepper and forest floor.



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 VA. Cabernet Franc

BLEND: 90% Cab Franc, 10% Petit Verdot

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 floor that will make this a great Cabernet Franc to enjoy with your favorite foods. This wine is already showing well, so I would recommend enjoying it now.





2023 VA. Stainless Steel Chardonnay

BLEND: 100% Chardonnay

This Chardonnay is a cornucopia of citrus, tropical, and stone fruits sure to delight the senses. The fresh fruits of lemon, orange, banana, green apple and apricot play well along with hints of strawberry, vanilla, wildflowers, and grass. There is a wonderful balance of fruit and creaminess that envelopes the mouth, leading to a lemon and peppery finish, along with an earthiness of mushroom and green beans. This is a perfect summertime wine to enjoy especially with food, so perfect timing on the release of the 2023 vintage!



2023 Rkatsiteli Limited Release

BLEND: 100% Rkatsiteli

This vintage of Rkatsiteli is reminiscent of summer. The fruits of lemon and pineapple blend well with strawberry, cherry, and green apple. There is also a freshness of aloe, grass, and wildflowers. This very bright citrusy and crisp wine envelopes the mouth and has a creamy smooth finish. This wine is already showing well and can be enjoyed as a stand alone or with cheeses and lighter fare.



2024 A Midsummer Night's White

BLEND: 30% Riesling, 26% Sauvignon Kretos, 22% Chardonnay, 14% Viognier, 8% Vidal Blanc

This wine offers a cornucopia of fruit-strawberry, blueberry, apple, banana, orange, apricot, and melon to name a few! The wine also offers a sweet creamy vanilla and a bouquet of wildflowers. The sweetness balances the fruit allowing a bright and juicy mouthfeel. There's a lengthy earthy lemon and pepper finish. This wine will be best enjoyed during those hot summer days and nights and will pair nicely with a fruit and cheese plate.



2022 Sauvignon Blanc Virginia

BLEND: 100% Sauvignon Blanc

An elegant old world style Sauvignon Blanc with tropical notes of pineapple, lemon and banana, along with some soft apricot, peach, pear and apples nuances. The fruit is wrapped up with a pleasant herbal character with fresh cut grass and hay. The mouthfeel is bright and inviting with lemon grass and tropical notes prevailing while still maintaining a soft creamy approachable distinction.



CONNOISSEUR

REDS



- 2022 Capitals Goal Scorers Red
- 2022 VA. Petit Verdot
- 2022 VA. Cabernet Franc
- 2023 Ltd. Touriga Nacional (new release)
- 2022 Ltd. XXII (new release)
- 2022 Ltd. Merlot/Cabernet Franc

MIXED



- 2023 Rkatsiteli
- 2023 VA. Stainless Steel Chardonnay
- 2022 Capitals Goal Scorers Red
- 2022 VA. Petit Verdot
- 2023 Ltd. Toriga Nacional (new release)
- 2022 Ltd. XXII (new release)

DISCOVERY

REDS



- 2022 Capitals Goal Scorers Red
- 2023 Ltd. Touriga Nacional (new release)
- 2022 Ltd. Petit Verdot/Cab Franc

MIXED



- 2023 Rkatsiteli
- 2022 Capitals Goal Scorers Red
- 2023 Ltd. Touriga Nacional (new release)

WHITES



- 2023 VA. Stainless Steel Chardonnay
- 2022 Sauvignon Blanc
- 2024 Midsummer Night White (new release)

EXPLORER

REDS



- 2022 Capitals Goal Scorers Red
- 2023 Ltd. Touriga Nacional (new release)
- 2022 Ltd. Petit Verdot/Cab Franc

MIXED



- 2023 Rkatsiteli
- 2022 Capitals Goal Scorers Red
- 2023 Ltd. Touriga Nacional (new release)

WHITES



- 2023 VA. Stainless Steel Chardonnay
- 2022 Sauvignon Blanc
- 2024 Midsummer Night White (new release)

CLASSIC SHRIMP CEVICHE

paired with our Stainless Steel Chardonnay

INGREDIENTS

- 1 lb medium shrimp, thawed, peeled, deveined, and diced
- 1 cup lime juice, from 6 limes
- 1 cucumber, peeled and diced
- 2 avocados, diced
- 1 pint cherry tomatoes, quartered
- 1 red onion, diced
- 1/4 bunch cilantro, chopped
- 1 jalapeno, seeded and minced



INSTRUCTIONS

1. Mix everything and keep COLD until service.
2. Serve with tostadas, or tortilla chips.



WESSEX HUNDRED EVENTS



LAMB BURGER, WITH TAZIKI SAUCE

paired with our Capitals Red Blend

INGREDIENTS

2.5lb Lamb, Ground	3/4 tsp Turmeric
1/2 Tbl Coriander, ground	1 Bu Parsley, chopped
1 tsp Smoked Paprika	Season the patties with salt and pepper before grilling
1 tsp garlic Powder	6 brioche buns
1/2 Tbl dried thyme	5oz bag baby arugula
1/4 tsp Cayenne pepper	1 tub crumbled fetta cheese
1/2 Tbl Zaatar Spice	4 ounces tzatziki sauce



INSTRUCTIONS

1. In a bowl combine all ingredients except salt and pepper and mix thoroughly with a paddle.
2. Portion the patty to 7 ounces and form the patty.
3. Preheat Grill to 450°F
4. Grill to your liking about 4 minutes per side, for a medium rare, depending on thickness.
5. Top with arugula, fetta, and tzatziki on a brioche bun.



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