

MAY 2025

Greetings

FROM OUR WINEMAKER

To All My Wine Club Members,



It's hard to imagine that it's already May 2025! The winter months were very cold and way too much snow for my liking. With it being an odd year, we are hopeful to get good quality grapes harvested this year. We unfortunately got hit with some late frost which damaged several of our blocks, so we need you all to send positive thoughts and vibes to ensure the vines bounce back strong.

Spring has sprung, although it's already feeling like summer, and everything is lush and green now. And with this warmer weather, I'm sure everyone wants to be outside to enjoy it and just get out of the house. My suggestion would be to visit the Winery, where you can enjoy several different types of tours and tastings, eat lunch at the Gabriel Archer Tavern with its new menu offerings, have your own picnic out on the raised lawn, or hang out on the Pavillion and listen to live music. I have already hosted a couple of fun get-togethers with wine club members and friends and family at the Pavillion and be on the lookout for a few more invites.

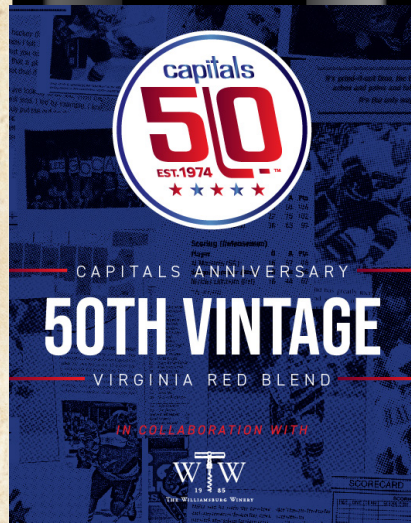
I'm very excited about the selection of wines for this pick-up mainly because it's the first release of many Wine Club Red Wines I blended. I certainly hope they are up to the high standards the TWW Wine Club members expect. If not, let's just blame Bob, ok? Anyway, I hope you enjoy all the wines this quarter and have an enjoyable spring and summer, and if you need to cool down drink some chilled white wine or celebrate Rose all day every day like I frequently do! Cheers and Prost!

Cheers, Stacey Lightfoot

STACEY LIGHTFOOT, HEAD WINEMAKER



CONNOISSEUR MEMBER EXCLUSIVE LABEL RELEASE



50th Anniversary

LIMITED AVAILABILITY!

The Capitals 50th Vintage Blend was crafted in partnership with the Washington Capitals and The Williamsburg Winery to celebrate the team's 50th anniversary. This exclusive wine honors the franchise's rich history, capturing its journey from remarkable beginnings to the iconic moments that have shaped its legacy. Just as the Capitals' growth was fueled by determination and passion, the wine's layered profile celebrates the perseverance that has driven the team through every era. Whether you're savoring its deep, full-bodied taste or raising a glass to toast the team's enduring legacy, the Capitals 50th Blend is the perfect tribute.

GO CAPS!



2021 Tannat

Limited Release

BLEND: 100% Tannat

A robust jammy wine with dense layers of figs, dates and plums with some hints of strawberry, peach and tropical notes. These fruits are all enveloped in a layer of dark chocolate and molasses. Behind the fruit is a pleasant limestone and herbal layer. The mouthfeel is dominated with the fruits and chocolate with a nice bright touch. The oak and tannins are well balanced and help in creating a with wine a rich and creamy texture yet still with a sparkle only further develop in bottle



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



2022 Wessex Hundred Petit Verdot

BLEND: 100% Petit Verdot

This vintage of Wessex Petit Verdot is rich and intriguing. The nose is reminiscent of being out camping-taking in the treelog-filled firepit smoke, along with an earthiness and caramelized hints of molasses. And then, the mouth is fruit-forward, offering tastes of blueberry, blackberry, raspberry, cherry, and strawberry jam. The tannins are rich, with hints of vanilla, and a wonderful expression of oak. There is definitely a lot to experience with this wine.



2021 Virginia Cabernet Franc

BLEND: 75% Cabernet Franc, 25% Petit Verdot

This wine showcases a wonderful array of different cherries along with blueberry, strawberry, apple and currants. These fruits are enveloped in a soft cocoa and vanilla aspect that enhances the fruit notes. Additionally, there are some earthy forest floor, suede/leather and soft truffle layers. A nice fruit forward wine with a full mouthfeel that provides a lemony brightness along with the fruit and a touch of black pepper on the end. Overall, a well balanced wine with a long clean finish and approachable tannins.



2021 Cabernet Sauvignon

Limited Release - Cognac Barrels

BLEND: 100% Cabernet Sauvignon

I wish there were more than 95 cases, and this is why...the red and dark fruits are sublimely integrated with strawberry, black cherry, raspberry, plum, dates and figs. Then there is a candied caramel apple and sweet tart essence that enhances the fruit. All of this is backed up with a classic forest floor earth character along with some fresh clove and cinnamon that also enhances the floral/herbal essence. Behind these layers is a dark chocolate and vanilla element that simply rounds it all



2021 Virginia Merlot

BLEND: 100% Merlot

An expressive Merlot offering raspberry, strawberry, cranberry, cherry, and a touch of red apple. These bold fruits are well integrated with some cocoa and cherry cola. The earthy characters have a nice subtlety to them with a touch of suede and floral notes. The mouth feel is full of bright fruits and forest floor nuances. The oak is well integrated, and the tannins are smooth and approachable. A well-balanced wine with some very pleasant layers.





Washington Capitals 50th Anniversary Bottle *Limited Release*

BLEND: 56% Merlot, 25% Cabernet Franc, 8% Touriga Nacional, 6% Tannat, 5% Cabernet Sauvignon

The Capitals 50th Vintage Blend was crafted in partnership with the Washington Capitals and The Williamsburg Winery to celebrate the team's 50th anniversary. This exclusive wine honors the franchise's rich history, capturing its journey from remarkable beginnings to the iconic moments that have shaped its legacy. Just as the Capitals' growth was fueled by determination and passion, the wine's layered profile celebrates the perseverance that has driven the team through every era. Whether you're savoring its deep, full-bodied taste or raising a glass to toast the team's enduring legacy, the Capitals 50th Blend is the perfect tribute.



2022 Chardonnay *Limited Release - Mountain Terrace*

BLEND: 100% Chardonnay

As Wineclub members know, there is usually a story or reason for the small blends we produce for you. The long-standing partnership with the Baldridge's is both business and friendship. One day, the Baldridge's came to taste how their wines were aging and we were so impressed by the quality we instantly knew we had to make a wine club wine exclusively with their Chardonnay. Anyway, this wine represents a summertime fruit stand filled with aromatics of apple, apricot, strawberry, lemon, tropical fruit, lychee, fresh-cut grass, and roses. The mouth is creamy and juicy with a citrusy brightness and a long finish. While this wine is entirely aged in oak, the barrel selection allows this Chardonnay to be very fruit forward. Enjoy!



2023 Wessex Hundred Dry Rosé

BLEND: 53% Chardonnay, 47% Cabernet Franc

This Rosé has a fruity bouquet of banana, lemon, currants, stone fruits, strawberry and blueberry. Alongside all these fruits there is a fresh element of aloe and eucalyptus with some green and black pepper notes. This lush smooth mouthfeel is nicely balanced by a bright crispness of lemon and pineapple and is reminiscent of savoring a jolly rancher candy. The wine was aged in stainless steel tank for 8 months. Enjoy now through 2028.



2023 Wessex Hundred Albariño

BLEND: 100% Albariño

The tropical explosion of citrus and banana is balanced with a creamy minerality, accentuated by the concrete "Sheldons". Along with the lemon, grapefruit, and pineapple, there are some notes of strawberry, cherry and under-ripe peach. The combination of concrete and stainless steel provide a bright crisp wine, while providing a smooth limestone finish.



CONNOISSEUR

REDS



2021 Cabernet Sauvignon, Limited Release (1 Btl.)
2021 Tannat, Limited Release
2022 Merlot- Cabernet Franc, Limited Release
2022 Washington Capitals 50th Anniversary (1 Btl.)
2022 Wessex Hundred Petit Verdot
2021 Virginia Cabernet Franc
2021 Virginia Merlot

MIXED



2021 Cabernet Sauvignon, Limited Release (1 Btl.)
2022 Merlot- Cabernet Franc, Limited Release
2022 Washington Capitals 50th Anniversary (1 Btl.)
2022 Wessex Hundred Petit Verdot
2022 Chardonnay, Limited Release
2023 Wessex Hundred Rosé
2023 Wessex Hundred Albariño

DISCOVERY

REDS



2022 Merlot-Cabernet Franc, Limited Release
2022 Wessex Hundred Petit Verdot
2021 Virginia Cabernet Franc

MIXED



2022 Merlot-Cabernet Franc, Limited Release
2023 Wessex Hundred Rosé
2023 Wessex Hundred Albariño

WHITES



2023 Wessex Hundred Rosé
2023 Wessex Hundred Albariño
2022 Chardonnay, Limited Release

EXPLORER *Legacy Classic Members*

REDS



2022 Merlot-Cabernet Franc, Limited Release
2022 Wessex Hundred Petit Verdot
2021 Virginia Cabernet Franc

MIXED



2022 Merlot-Cabernet Franc, Limited Release
2023 Wessex Hundred Rosé
2023 Wessex Hundred Albariño

WHITES



2023 Wessex Hundred Rosé
2023 Wessex Hundred Albariño
2022 Chardonnay, Limited Release

ACORN SQUASH RISOTTO

Vegan

By Chef Shane Henderson

INGREDIENTS

- | | |
|----------------------------------|--------------------------|
| 1-2 tbsp Olive Oil | 3/4 tsp Dried Sage |
| 1 Yellow Onion Finely Diced | 1.5 tbsp Dried Thyme |
| 3 Cups Acorn Squash Finely Diced | 4-5 Cups Vegetable Broth |
| 4-6 Cloves Garlic Minced | Salt & Pepper To Taste |
| 1.5 Cups Arborio rice | 2-3 tbsp Lemon Juice |
| 1/2 Cup Vegan Parmesan | 1/4 Cup Fresh Parsley |

INSTRUCTIONS

1. Heat a large nonstick pot over medium heat and add olive oil (or water for oil-free). Sauté the onion for 2–3 minutes until softened.
2. In a separate pot, warm the vegetable broth over low heat and keep it covered to prevent evaporation.
3. Add the diced butternut squash to the onions and cook for 5–7 minutes, stirring occasionally, until slightly softened.
4. Stir in the garlic, thyme, and sage. Add the Arborio rice and cook for about 1 minute, stirring constantly to toast the rice.
5. Add a ladle of hot broth and stir continuously until mostly absorbed. Repeat this process, adding broth a bit at a time and stirring often, for about 20–25 minutes, until the squash is tender and the rice is creamy but still has a slight bite.
6. Season with salt and freshly cracked black pepper to taste. Remove from heat and stir in lemon juice, vegan parmesan (if using), and chopped parsley. Serve immediately.



WINERY EVENTS

May 29 : Jefferson's Journey
June 12: Albariñ & Paella Dinner
June 21: Uncorked & Unplugged
June 15: Father's Day Bourbon & Burgers
June 21: Uncorked & Unplugged
July 4: Grill & Chill
July 7: Low Country Shrimp Boil
July 19: Supper in the Vineyard

August 2: Rose & Croquet

August 9: Wedmore Sparkling Party

August 23: Blending, Tasting & Hors' D'oeuvres with the Winemaker

August 30: Supper in the Vineyard: Calici de Stelle

Additional Events

July 17: Culinary Creations

July 27: Cafe Provencal

August 13: Culinary Creations

August 23: Culinary Creations

CREAMY MUSHROOM CHICKEN

*with White Wine
& Dijon Mustard Sauce*

By Chef Riccardo Rinaldi

INGREDIENTS

4 Chicken Breasts	250 g Heavy Cream
30 g Salt	4 Springs of Thyme per Breast
20 g White or Black Pepper	20 g Butter
4 tbsp Canola Oil	150 g Cremini Mushrooms Sliced
100 g White Wine	



INSTRUCTIONS

1. Preheat your oven to 375°F. Generously season the chicken breasts with sea salt and white pepper on both sides.
2. In a large skillet, heat the oil. Sear the chicken for 2–3 minutes per side, pressing down with a spatula to ensure an even sear. Brushing each with 2 tbsp Dijon mustard to create a crust on the bottom of the pan. After browning lower the heat and continue cooking for 5–10 minutes per side.
3. Transfer the chicken to an oven-safe dish and bake until perfectly cooked through (internal temperature of 165°F, about 15–20 minutes).
4. Meanwhile in the same pan, deglaze with a splash of white wine, scraping up all the crust until it dissolves. Add sliced mushrooms, a pinch of salt and pepper, and cook until tender.
5. Stir in heavy cream and bring to a gentle simmer to create a sauce. Add the butter, the rest of the Dijon mustard, and fresh thyme. Cook (about 2 more minutes) until the sauce thickens.
6. Turn off the heat. Slice the chicken and return it to the sauce. Plate three slices per person, spoon over the mushroom cream, and serve.



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