



SEPTEMBER 2025

Greetings

FROM OUR WINEMAKER

To All My Wine Club Members,



Happy Fall Y'all! While the greeting is a bit early, once harvest starts, it's fall time to me. Crush officially started on August 26 with the picking of our Muscat Ottenal and beloved Albarino, with Merlot coming in the next night. I suspect that when we meet for the September Wine Club social, a majority of the blocks will have been picked. While we had a brief tropical storm scare, Mother Nature was kind and, instead of rain, brought us beautiful, cooler sunny days, which are perfect for the grapes to finish maturing. So, needless to say, Bob and I are going to stay busy for the foreseeable future, as will the picking crew. Kudos to them as they continue to work tirelessly throughout the night!

As you may already know, this is my 20th harvest, and while I was processing our Merlot at 2 am (which I have a neat idea for), I started to get nostalgic about things. While I semi-dread the crush due to the stress and long hours, it's a chance to start fresh and create new, beautiful wines. And over the years, I've survived the good and bad harvests, learned many winemaking techniques, and shared the time with many harvest helpers. Everyone in winemaking gets a nickname, and it wasn't long before I got mine, Brix, and Bob was Sideshow Bob for his first harvest.

I want to think that my contribution to the wines has helped improve them over the years, such as playing 24/7 classical music and speaking kind words to my active fermentations. Harvest also allows me to be mischievous, like spraying people's cars and throwing grapes at people, which, with my bad aim, gave me another nickname, "Miss" Stacey. Anyway, it's all in good fun, and you can't take life too seriously.

I hope that not only my dedication to the craft and my personality help produce great wine, but also create a fun culture at the Winery as a whole. Switching gears from harvest, there are some exciting new wines for you to try this quarter, including another field blend wine, the Busch Gardens 50th anniversary blend, and another installment of the Mystery labels! Enjoy and Happy Harvest 2025!

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 successfully uncovered the first two hidden letters, you're already on your way to solving the mystery. Now, with this 2022 Red Wine Blend, 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...

WESSEX HALL A HIDDEN GEM IN YOUR JOURNEY

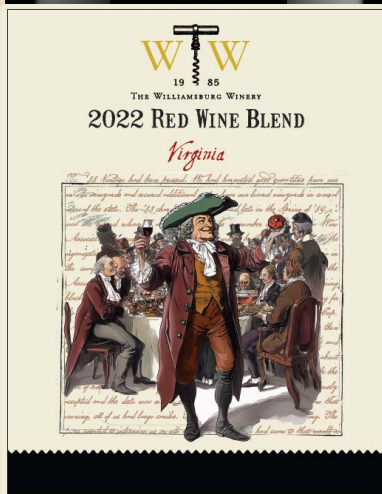
Each bottle in our 6-Label Series highlights a unique part of The Williamsburg Winery, and the 2022 Red Blend proudly features Wessex Hall.

Built in 2000, Wessex Hall is our largest banquet space, accommodating up to 200 seated guests. Designed in the style of a 17th-century cruciform timbered structure, the hall is illuminated by elegant iron chandeliers and anchored by two stone fireplaces imported from Bordeaux, France.

With its timeless architecture and warm ambiance, Wessex Hall is the perfect setting for an unforgettable wedding reception or special celebration.

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.





2023 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! Enjoy!



2022 Petit Verdot Cabernet 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 Sauvignon Blanc

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. Overall, well balanced easy drinking wine with a pleasant finish. A very food friendly wine.



2022 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.



2023 Rkatsiteli

BLEND: 100% Rkatsiteli

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.



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 floor that will make this a great Cabernet Franc to enjoy with your favorite foods. This wine is already



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.

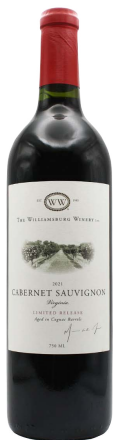


2021 Touriga Nacional

BLEND: 100% Touriga Nacional

Raspberry, strawberry, red apple, and rhubarb fruits are present along with a nice cinnamon, and nutmeg spice nuance. The fruit and spice are well balanced with the floral/flowery notes along with some cocoa and graphite. The different layers of the wine are well integrated, as are the oak and tannin elements. A well-balanced wine with a soft creamy mouthfeel that makes the wine very approachable with an elegant finish. This wine will pair well with many different foods.





2021 Cabernet Franc *Limited Release*

BLEND: 100% Cabernet Franc

This wine exudes wonderful notes of vanilla, currants, blackberries, blueberries, and raspberries, along with a crisp green apple. The creamy vanilla and cocoa envelop the mouth with well-integrated oak and tannins allowing a soft and balanced expression of the fruit. This wine is fresh and approachable with a long smooth finish.



Busch Gardens 50th Anniversary

BLEND: 60% Cab Franc, 40% Merlot

As an avid Busch Gardens member, I was so excited to create an exclusive blend to celebrate their 50th anniversary. This blend is a fruit-filled explosion of cherry, currants, strawberry, blueberry, blackberry. Pairing well with the fruit are notes of cocoa, cola, and pepper. The tannins are smooth and approachable allowing the fruit to shine through providing a juiciness to be savored and leading to an earthy finish.



CONNOISSEUR

REDS



2022 Petit Verdot Cabernet Franc
2022 Cabernet Franc
2021 Virginia Merlot
2021 Limited Cabernet Franc
2021 Tourgia Nacional
Red Blend *Special Label Release (1 Btl.)*
Busch Gardens 50th Anniversary (1 Btl.)

MIXED



2023 Stainless Steel Chardonnay
2022 Sauvignon Blanc
2022 Petit Verdot Cabernet Franc
2023 Rkatsiteli
2022 Cabernet Franc
Red Blend *Special Label Release (1 Btl.)*
Busch Gardens 50th Anniversary (1 Btl.)

DISCOVERY

REDS



2022 Petit Verdot Cabernet Franc
2022 Petit Verdot
2021 Virginia Merlot

MIXED



2023 Stainless Steel Chardonnay
2022 Petit Verdot Cabernet Franc
2022 Petit Verdot

WHITES



2023 Stainless Steel Chardonnay
2023 Rkatsiteli
2022 Sauvignon Blanc

EXPLORER *Legacy Classic Members*

REDS



2022 Petit Verdot Cabernet Franc
2022 Petit Verdot
2021 Virginia Merlot

MIXED



2023 Stainless Steel Chardonnay
2022 Petit Verdot Cabernet Franc
2022 Petit Verdot

WHITES



2023 Stainless Steel Chardonnay
2022 Virginia Sauvignon Blanc
2023 Rkatsiteli

PAN-SEARED SCALLOPS WITH LEMON & SAUVIGNON BLANC CREAM SAUCE

By Chef Riccardo Rinaldi



INGREDIENTS (SERVES 4)

- | | |
|--------------------------------------|--|
| 12 each U10 sea scallops, patted dry | 1/2 cup 2022 Williamsburg Winery Sauvignon Blanc |
| Salt and pepper, to taste | 1/2 cup heavy cream |
| 1 tbsp olive oil | 1 tbsp lemon juice |
| 2 tbsp unsalted butter | 1 tsp lemon zest |
| 1 garlic clove, minced | Fresh parsley, chopped (for garnish) |
| 1 shallot, finely chopped | |

INSTRUCTIONS

1. Season scallops with salt and pepper.
2. Heat olive oil in a skillet over medium-high. Sear scallops 2–3 minutes per side until golden. Remove and set aside.
3. In the same pan, lower heat. Add butter, garlic, and shallot. Sauté 1–2 minutes until fragrant.
4. Deglaze with Sauvignon Blanc, simmering until reduced by half.
5. Stir in cream, lemon juice, and zest. Simmer 2–3 minutes until slightly thickened.
6. Return scallops to the pan just to warm through.
7. Plate three scallops in each plate, drizzle with sauce, and sprinkle with parsley.

WINERY EVENTS

September 18-21: Wine Club Pickups
September 20: Cornhole Tournament
September 21: Connoisseur Tasting
September 25: Vineyard Dinner: Falling into Autumn
September 27: Oyster Festival
October 30: Haunted Cellar
November 1: Murder Mystery at the Winery
November 8: The Williamsburg Winery 40th Anniversary Party

[WILLIAMSBURGWINERY.COM/VISIT/SPECIAL-EVENTS](https://williamsburgwinery.com/visit/special-events)

November 14-16: Wine Club Pickups
November 27: Thanksgiving Dinner
November 29: Family Fall Festival
December 6: Grand Illumination Party
December 11: Wine Club Cellar Blending Dinner

Additional Events

October 16: Cafe Provencal
November 13: Culinary Creations
December 4: Culinary Creations
December 31: New Years Eve Dinner

BOURBON PEACH CAKES

paired with Stainless Steel Chardonnay

By Pastry Chef Christie



INGREDIENTS

4 to 8 peaches depending size, skinned and cubed	1/4 tsp salt
4 tbsp butter	2 to 3 cups water, should just cover peaches
2 tbsp vanilla	2 tbsp cornstarch
1 cup bourbon	1 tbsp cinnamon
1.5 cup brown sugar	1 cup bourbon peach sauce from above
splash of lemon juice	

INSTRUCTIONS

1. Make the bourbon peach sauce: In a pan over slightly above low heat, cook peaches, butter, vanilla, bourbon, brown sugar, lemon juice, salt, and water for 20–30 minutes, stirring often. Stir in cornstarch to thicken.
2. Mix the cake batter: Prepare multipurpose batter, then stir in cinnamon and 1 cup of the peach sauce.
3. Assemble: Spray baking dish, brush with melted butter, sprinkle brown sugar, add a scoop of peaches, then pour batter on top.
4. Bake at 325°F for 25+ minutes, until cake tests clean and top springs back.
5. Serve warm with extra bourbon peach sauce spooned over the top.

Christie also suggests using the same batter for muffins!



CONNECT WITH US!

Learn more about your wine club benefits, information or how to upgrade your wine club tier.