

# THE BUTCHER'S POUR

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## Rosemont: Extra Brut

100% Chardone

**Aromas:** Green Apples, Peaches, Raw Sourdough

**On the Palate:** White peaches and grapefruit with super crisp acidity. Minor cidery notes.

**Pairing:** Aperitif, Brunch, or just with Friends

## Early Mountain: Five Forks White Blend

57% Petit Manseng 36% Sauvignon Blanc 6% Chardonnay 1% Pinot Gris

**Aromas:** Fresh pineapples and peaches with summer rain

**On the Palate:** Medium bodied super fresh tropical fruits with a bright acid and juicy mid palate.

**Pairing:** Roasted or pan cooked chicken with pasta or seafood

## Early Mountain: Foothills Red Blend

42% Cabernet Franc 31% Merlot 16% Cabernet Sauvignon 6% Petit Verdot 3% Petit Manseng 2% Tannat

**Aromas:** Subtle Florals and candied red fruit with

**On the Palate:** Candied cherries and raspberries with a very mild savory component.

**Pairing:** Char Siu Pork Sausage

## Blenheim Vineyards: Claim House Red

30% Cabernet Franc 30% Cabernet Sauvignon 25% Merlot

**Aromas:** Red Fruits and Clay

**On the Palate:** Cranberries and prunes with black tea leaf

**Pairing:** Top Sirloin & Demi

## Virginia

The first vines in Virginia were planted in the early 1600's, just shortly after the English settled in Jamestown. These vines were not acclimated to the climate, so they didn't survive. And, although there were an abundance of indigenous vines, the settlers quickly found that they made poor quality table wines. Hoping to recreate the dry table wines from home, the Virginia House of Burgesses passed Acte 12 in 1916, requiring each male colonist to plant and tend to ten grape vines.

In 1770 the General Assembly commissioned a Frenchman, Andrew Estaves, as the official winemaker and viticulturist for Virginia. He studied the soil for two years before planting 100 acres of European vines near Williamsburg. Andrew's efforts also failed, and it was simply thought that the vines were too fragile to survive in Virginia's climate. In 1773 Thomas Jefferson gave 2,000 acres to Filippo Mazzei, an Italian viticulturist. This was the first success with European vines in Virginia, but due to pests (or The American Revolution) it was short lived.

The real success for Virginia wines came in 1817 when Dr. Daniel Norton created a hybrid between European vines and indigenous vines from Virginia. This created a resilient hybrid variety that could withstand pests and climate, and finally a high quality table wine from Virginia was made. In 1873 a Virginia wine went on to win "Best Red Wine of all Nations" at the Vienna World's Fair, and then a gold medal at the Paris World's Fair in 1889.



A chardonnay cluster at Rosemont of Virginia taken on my visit on October 1, 2017

## But, Should I Drink It?

YES, you should drink Virginia Wine! There is no question that Virginia Wines have a pretty terrible reputation. I feel that a lot of this comes from people trying to turn Virginia Wine into something that it isn't. We are not "Old World", and our *Terroir* doesn't quite support the ascetic of "New World" either. We don't produce the massive, heavy Cabernets of the Napa Valley nor the elegant Pinot Noirs of Burgundy, and I don't think that we need to! We should be excited to celebrate our wine that we are making right here, because it has once again come such a long way.

## Terroir

Webster Definition: *"The combination of factors including soil, climate, and sunlight that gives wine its distinctive character"*

In French it very simply means "land" or "earth." Whenever someone is speaking about the *terroir* of a wine they are talking about the characteristics that help determine that it is from a specific place.

## Virtual Chat

I will be hosting our virtual chat a little later this month, because I will be getting married on October 4th. Our chat will be held on Tuesday, October 13th at 6:30pm. This will be an opportunity for y'all to ask questions or share your opinions about the wines. I am always excited to hear your feedback!

## Contact

If you would like to share any information or if you have a request, please email [whitney@pendulummeats.com](mailto:whitney@pendulummeats.com)

Sources:

[Wine Folly](#)

[Exploring Wine](#)

[seventyfive.com](http://seventyfive.com)

[blog.virginia.org](http://blog.virginia.org)

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[rosemontofvirginia.com](http://rosemontofvirginia.com)

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[earlymountain.com](http://earlymountain.com)

All of this success would again be halted in 1920 by Prohibition, only to be further stymied by The Great Depression. It wouldn't be until 1950 that experimental plantings of vines would start to take place again, and finally in 1970 six wineries were established. In 1976 an Italian winemaker Gianna Zonin expanded internationally to a parcel of land near Charlottesville and hired Gabriele Rausse; who is now known as "The Father of the Modern Virginia Wine Industry." Together they created what is now Barbourville Vineyards, and instead of keeping this success for themselves Gabriele Rausse went on to help several other vineyards open.

## The Wineries

### *Blenheim Vineyards: Charlottesville, Virginia*

The farm itself dates back to 1730 when John Carter obtained a patent for 9,350 acres northeast of present-day Carter's Bridge in what is now Albemarle County. The Carter Family sold the property in 1840, and the house on the property was burned a few years later. In 1846 Congressman, Ambassador to Great Britain, and Rector of The University of Virginia, Andrew Stevenson purchased the property. Present day there are only about 32 acres of estate vineyards. Winemaker Kirsty Harmon has been working at Blenheim Vineyards for over ten years, dedicated to crafting sustainable wines grown in Virginia.

### *Early Mountain: Madison, Virginia*

Named for Lt. Joseph Early who had served with General George Washington at Valley Forge; Early Mountain Vineyard is comprised of about 35 acres. The vineyard here is nestled into the foothills of the Blue Ridge Mountains, and the soils here are based with clay and quartz. The winemaker is Ben Jordan, who is also known for working at Michael Shaps and for his other project Lightwell Survey.

### *Rosemont Vineyards: Lacrosse, Virginia*

Owned by the Rose Family since 1858; this plot of land has been used by everything from vegetable farming, to peach orchards, to cattle. However, it wasn't until 2003 that 32,000 grape vines were planted, and the first in-house vintage was released in 2007. Rosemont focuses on estate grown fruits that are produced and bottled on site. Justin and Aubrey Rose are an amazing husband and wife team, that not only excel at showcasing Virginia *terroir*, but also extending genuine hospitality toward their guests.