

THE BUTCHER'S POUR: ZEPHANIAH FARM VINYARD

October 2022

This is a true family owned and operated winery; Bill Hatch and Bonnie Archer have incorporated family history and intention into every bottle.

Zephaniah Adeline... 2019

Tasting Notes: Flowers in a bottle! A blend of Muscat Ottonel, Vidal Blanc, and Petit Manseng; all of the fruit is hand harvested in the morning, then chilled, and pressed & fermented while cold. This process helps preserve the amazing freshness of this wine.

Vintage depth on white wines...

This particular wine is only three years in the bottle, but in general don't shy away from a white wine just because it has some vintage depth. A little time to age in bottle can do wonders for the structure and flavor; creating notes of honeyed fruits and toasted nuts.

Zephaniah Rosé... NV

Tasting Notes: The winemakers here have labeled this wine as an intentional rosé. The Chambourcin harvested for this wine is picked early and pressed as a whole cluster. The wine shows bright grapefruit notes rounded out by the use of some neutral oak. This rosé proves that pink wines are not just for the spring and summer.

Zephaniah Chambourcin... 2017

Tasting Notes: Eastern North America is one of the few places in the world where Chambourcin is grown; this variety is known for showing fruits similar to Zinfandel, but with light tingly tannins. This expression of Chambourcin has been one of my favorites; with fresh crunchy berries and a silky mid palate.

Zephaniah Three Captains Red... 2017

Tasting Notes: Named for Bill's great grandfather Captain Zephaniah Jefferson Hatch, grandfather Captain Will Hatch, and Bill's father who was a captain in the US Navy. The winery's flagship red blend; this wine is intentionally smooth and approachable. Aged for 22 months in french oak and then aged for another two years in bottle before being released. The perfect red for sitting by the fire.

**Make sure to join us for our tasting with Bill and Bonnie on October 5th at 5pm to kick off Virginia Wine Month. The tasting is \$10 per person and FREE for club members. Our kitchen will be open until 6pm.*