



# DELFOSSÉ

## VINEYARD & WINERY

South of Charlottesville, just a few miles off US Route 29, DelFosse Winery has established an innovative and successful vineyard estate built on the vision of one man, Claude DelFosse. Terraced vineyards, hiking trails, a restored historic cabin and an elegant private events center all gently nestled in the shadow of the Blue Ridge Mountains.

During the late 1990s, DelFosse was looking for the perfect location for his viticultural dream. A native of France, DelFosse believed the land and climate of Virginia were well suited to grow wines of distinction. In 2001, he discovered the land that would become the DelFosse Estate.

On the steeply sloped hillsides where scraggly weeds had difficulty growing, DelFosse envisioned neatly terraced vineyard rows. In the swampy low point of the property, where mosquitoes the size of B-52s were breeding, he could see a well maintained farm pond. Through the high weeds he spotted a dilapidated old cabin, he saw a historic restoration opportunity.

Always one to do his homework, DelFosse toured many of Virginia's wineries and met with owners as his dream took shape. He recognized many wineries were challenged hosting events of size because of their winery building limitations. He understood special events were growing in importance especially for destination wineries such as DelFosse. Rather than fit the event into the winery space, he thought "let's build the space to accommodate an event and work the winery needs around it". The DelFosse Pavilion by the Plaza concept was born.

No winery worth its salt can build such a vision without great wine. DelFosse has been working with award winning Virginia Winemaker Michael Shaps and Vineyard consultant Chris Hill since the beginning of his endeavor. Shaps and Hill are Virginia wine veterans with over forty years of combined experience growing and blending exceptional wines in the Old Dominion.

### *Winery at a Glance*

Award Winning Wines,  
Miles of Hiking Trails,  
Steeply Sloped Terraced Vineyards,  
Glorious Special Events Center

The winery's first vintage, 2004 was well received by both the market and the media (of the first 5 wines, 3 won Double Gold, Gold and Gold respectively). With each year's harvest the vineyard team led by Hill and coordinated by Vineyard Manager Grayson Poats increased their knowledge of the unique needs of terraced *Vitis Vinifera* vines. In the winery, Paul Mizejewski another Virginia wine veteran works with Shaps to develop new innovative new blends for both white and red varietals.

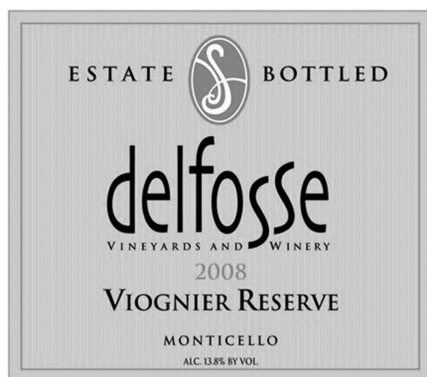
DelFosse Winery is nestled at the foot of the Blue Ridge Mountains in Faber, Virginia. With nearly 20 acres of terraced vineyards on the estate, DelFosse Vineyards and Winery is one of the most picturesque sites in the Monticello AVA. The winery and tasting room are open for visitors and tastings Wednesday – Sunday 11 a.m. – 5 p.m.



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### 2007 Viognier Reserve

If the warmer days and nice cool evenings lead you to desire a wine that has bright fruit flavor but also a level of complexity that allows for some “second glass pondering” DelFosse 2007 Viognier Reserve is your wine.

In the glass, the straw like hue is slightly denser than expected and provides just a hint of the depth of flavor to follow.

Served nicely chilled, the nose is full of nice floral undertones consistent with the grape as well as grapefruit, apricots and just a touch of peach. On the attack, the wine becomes significantly peach dominated leading to a most interesting, and slightly acidic mid palate.

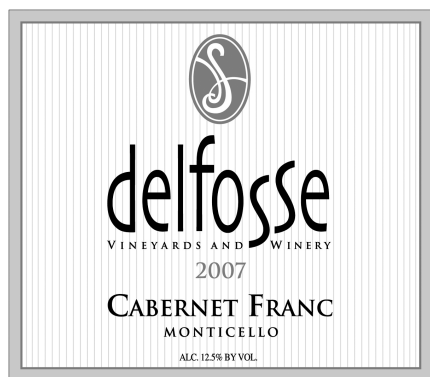
Reminiscent of the infamous Wonka® Everlasting Gobstopper, this wine reveals layer after layer of character as it moves across the palate.

The 2007 Viognier Reserve was aged for six months in stainless steel; I was thus surprised when the finish on the second tasting of the wine was even longer than the first. Notes in both cases indicate a long lingering finish with highlights of rose pedals and lilacs.

This wine has received several awards including Platinum at Virginia Wine Lovers Classic and Gold at the Atlantic Seaboard Competition.

I would serve this wine with heavier seafood dishes including lobster and crab. It would also pair nicely with a slightly spicy shrimp stir fry.

The 2007 Viognier Reserve is drinking great now. Drink Now – Mar 2011.



### 2007 Cabernet Franc

While many Virginia Wine Club members know Cabernet Franc is a Virginia staple, how many remember it is one of the “great” Bordeaux blending grapes [and can you name the other 4?]

The 2007 Vintage of DelFosse Cabernet Franc benefits from 9 months of barrel aging in neutral oak barrels. The winemaking decision to use neutral oak barrels allows the oak to soften the edges but not dominate the flavor profile with higher tannins.

The nose of this wine belies the promise in the glass. Green pepper and other vegetal tones are evident but there is also an ever so slight undercurrent of spice.

The attack is equally subdued with some gentle round tannins but the mid palate this wine starts to hit its stride. Hints of dark cherry and licorice become evident leading to a finish filled with plum and anise.

The 2007 DelFosse Cabernet Franc has been well received at several competitions garnering a Gold Medal at the prestigious Indy International Wine Competition and a Bronze Medal at the recent Governors’ Cup Competition.

I would not hesitate to pair this wine with heavier red meat dishes. The flavor profile would stand up well with a béarnaise sauce or hearty roast.

While the Virginia Wine Club always ships wines that can be enjoyed right away, my instinct tell me that six months or more of proper cellar aging will bring forward the undertones of the currently subdued attack. Drink Now – May 2012.

### *Shrimp San Daniele*

The below recipe was passed to us by Ingleside Vineyards a few years ago. After talking with Claude and our panel, we believe it is an excellent choice with the Viognier.

#### Ingredients:

- 12 large shrimp
- 6 thin slices of San Daniele Prosciutto Ham, cut in half lengthwise

#### Shrimp marinade:

- 3 oz good quality extra virgin olive oil, plus a little extra to drizzle over finished shrimp
- 1 tsp white wine vinegar
- 1 tbsp chopped fresh Italian parsley
- 1 tbsp chopped fresh basil
- 1 tbsp chopped fresh oregano
- salt and pepper to taste

- 1) Peel and de-vein shrimp.
- 2) Mix all ingredients for marinade together and pour over shrimp. Let shrimp marinate for two hours.
- 3) Remove shrimp from marinade.
- 4) Starting from large part of shrimp working down, wrap ham around shrimp.
- 5) Broil shrimp until just cooked through.

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### *Logan’s Grilled Steak* (Serves 4)

#### Ingredients:

- 3 1.5” thick cut NY strip steaks
- 4 parts extra virgin olive oil
- 1 part Worcestershire Sauce
- 3 cloves garlic - minced
- ½ cup peppercorns
- ¼ cup sea salt

- 1) Mix liquids and whisk
- 2) Crush peppercorns with rolling pin
- 3) Mix in salt, garlic and pepper
- 4) Soak steaks in mixture for 2-4 hours
- 5) Heat charcoal grill to 400°
- 6) Sear on both sides for 2 minutes each, careful not to burn the steaks because of the oil
- 7) Cover grill and lower heat to 295°. Cook for 7 minutes (medium rare) to 14 minutes (well done)
- 8) Remove, slice and serve

## APRIL WINE FESTIVALS

*April 23rd -24th*

**Shenandoah**

**Apple Blossom Festival**

Loudoun Street Walking Mall  
in historic Old Town Winchester.

*April 24th-25th*

**Great Grapes**

Reston Town Center

*April 24th -25th*

**James River Wine Festival**

Innsbrook Pavilion, Richmond

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*Mother's day...*



*Father's day...*



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*code mem2010*

## Editor's Note: by Neil Williamson

I have been privileged to pour for many different wineries over the years, in addition to organizing such festivals. Here is a conversation I heard not too long ago:

A "discerning" wine consumer – "What do you have that's worth tasting?"

The tired winemaker "Nothing, I left all the good stuff at the winery.

Knowing that after over eleven years in the Virginia wine business I have a winery bias, what should the winemaker's answer be?

His (or her) answer should be a question, which he (or she) will ask countless times each festival day, "We have a number of really nice vintages to pour today, what do you like in wine?"

Festivals provide a great opportunity to chat with the very people who make the wine. If you like the sweeter wines, don't be bashful, tell them. Ask what grapes go into their proprietary blend.

Festivals are also a great time to learn about wine, [WARNING- shameless plug to follow]; I will be teaching a seminar on wine tasting at Montpelier Wine Festival in May. Please stop in and let me know you are Virginia Wine Club member; I would love to know what you think of the club and what more we can be doing for our members.

As always, I can't thank you enough for including me on your Virginia Wine journey,

Respectfully Submitted,

Neil Williamson

Editor, Virginia Wine Journal

Chairman, Virginia Wine Club Tasting Panel

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## VINCABULARY–(n.) *Vin-kăb-yoo-lehr-ee*

### Estate Bottled

Both the DelFosse selections this month have the Estate Bottled designation.

Unlike many U.S. label designations, "Estate Bottled" is a controlled designation meaning the winery itself has grown the grapes on land owned or leased by the winery.

From the Alcohol and Tobacco Tax and Trade bureau (TTB) website, A wine is qualified for "Estate Bottled" status if:

- (1) Is located in the labeled viticultural area;
- (2) Grew all of the grapes used to make the wine on land owned or controlled by the winery within the boundaries of the labeled viticultural area;
- (3) Crushed the grapes, fermented the resulting must, and finished, aged, and bottled the wine in a continuous process (the wine at no time having left the premises of the bottling winery).

The label designation "Estate Bottled" is the most restricted designation a winery is permitted to use. The winery must reside in the AVA and control the entire winemaking process. Only the grapes that the winery grew within the AVA are allowed in the bottle. This is the consumer's strictest assurance that they are receiving the value they are paying for.

While this is not a guarantee of quality it is a guarantee of who has been in charge of the wine throughout the process.

It does help answer the question, "who's your winemaker?"

## Shopping List for Wine of the Month Club Favorites

Month	Winery/Vintage Selection	3-Pack	6-Pack	12 Pack (Case) 10% discount
May 2009	James River Cellars Rad Red James River Cellars Gewürztraminer	Sold Out Sold Out		
June 2009	Veramar 2007 Chardonnay Veramar 2007 Cabernet Franc	Sold Out Sold Out		
July 2009	Lake Anna 2005 Cabernet Franc Lake Anna 2008 Chardonnay, Bellhaven	Sold Out Sold Out		
August 2009	Gabriele Rausse NV Bianco, Stone Mountain NV Bacon Hollow Sunset	Sold Out 42.00	84.00	151.80
September 2009	Rockbridge 2006 Pinot Noir Rockbridge 2008 Riesling	Sold Out Sold Out		
October 2009	Pearmund Cellars Savingnon Blanc 2008 Pearmund Cellars Merlot 2008	Sold Out Sold Out		
November 2009	2008 Cardinal Point Vineyards Rockfish Red 2008 Cardinal Point Vineyards Viognier	Sold Out Sold Out		
December 2009	Barboursville Brut N.V. Barboursville Cabernet Franc 2007	Sold Out Sold Out		
January 2010	Rosemont Merlot N.V. Rosemont 2008 Traminette	Sold Out 42.00	84.00	151.20
February 2010	Sweely Estate Chardonnay 2007 Sweely Estate Cabernet Franc 2007	60.00 66.00	120.00 132.00	216.00 237.60
March 2010	White Hall Vineyards Merlot 2008 White Hall Vineyards Chardonnay 2008	45.00 45.00	90.00 90.00	162.00 162.00
April 2010	Viognier Reserve 2007 Cabernet Franc 2007	\$72.00 \$66.00	\$144.00 \$132.00	\$259.20 \$237.60

We offer an exclusive shopping opportunity for your favorites from our last several months of Virginia Wine of the Month Club selections. Order any previous Club features for yourself or as an elegant surprise for anyone on your gift list. When ordering a gift, please add a note with the information you wish to have included on a card inserted into the package. Complete the order form on this page and mail or fax to us.

## Order Form

Circle # bottles      Description      Price

3612 \_\_\_\_\_  
 3612 \_\_\_\_\_  
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 3612 \_\_\_\_\_

Subtotal \_\_\_\_\_

One case - 12 bottles- of mixed wines, 10% discount \_\_\_\_\_  
 VA Residents Only Add Tax @ 5% \_\_\_\_\_

Shipping/Handling: \_\_\_\_\_

3 pack/mix or match \$10.00 \_\_\_\_\_

6 pack/mix or match \$12.50 \_\_\_\_\_

12 pack mix or match \$15.00 \_\_\_\_\_

**Total** \_\_\_\_\_

Please circle the appropriate payment choice:

VisaMasterCardAmerican Express Discover

Checks payable to: Virginia Wine of the Month Club

Charge my credit card #: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Signature: \_\_\_\_\_

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