



## 2015 Release

It is time to unleash the latest release of the Boneyard! No rules, no scrubs, and no regrets - just eight bottles of absolutely killer juice for every occasion under the sun. The 2015 Release rocks the house in all the right ways. We've got super-awesome blends with the energy of Bruno Mars, along with the brightness of Katy Perry complete with dancing sharks. Varietals with the unique elegance and structure of the Arc de Triomphe, as well as unrestrained, hedonistic mouthfuls that remind one of Khal Drogo from *Game of Thrones*. And of course, bubbles so good you'll decide to forgo oysters and caviar just to make more room on the table for another bottle.

We had a blast making these wines. Now you can have a bigger blast drinking them. We'll see you for the next round in 2016!

**BUILD IT, LIVE IT, WORK IT, DIG IT... DRINK IT.**

*-The Boneyard Crew*



[www.boneyardwines.com](http://www.boneyardwines.com)







## Unrefined Red 2013

(42% Cabernet Franc, 25% Merlot, 23% Cabernet Sauvignon, 7% Syrah, 3% Petit Manseng)

**Date Harvested:** Oct 6-12, 2013

**Alcohol:** 12.8%

**pH:** 3.95

**Residual Sugar:** 0

**Fermentation:**

- Stainless (100%)
- Select Commercial Yeast

**Cooperage:**

- 25% New Virginia Oak
- 25% Second Use Virginia Oak
- 25% Third Use Virginia Oak
- 25% Fourth Use Virginia Oak
- 15 months

**Malo-Lactic Fermentation:** 100%

**Brix at Harvest:** Avg 22.5

**T.A.:** 6.00 g/l – 0.600%

**V.A.:** 0.60 g/l - 0.060%

**Production:** 200 Cases of 12 bottles

**Price:** \$18.00 / btl - \$216.00 / cs

**Vineyard Information:**

Most of the fruit for this wine came from Carter Mountain Vineyard in the Monticello AVA. Only the Syrah and Petit Manseng were from Nevaeh.

The Carter Mountain was a perfect match to blend for this wine. With its higher elevation, it maintains a freshness to the wine that brings a level of overall balance. The cooler nights from the elevation and the rocky sub-soils allow the vines to slowly mature and get great flavor development while still maintaining a great structure to hold the overall wine together.

The Syrah is from the Road Block which is consistently the hottest part of the Nevaeh Vineyard with the exception of one cool pocket the lies at the Southwest corner of the Syrah. The hotter portions give more weight and riper fruit characters whereas the cooler portion brings balancing acidity and older world styled smoky and meaty characters. The Road Block is predominately

Penn Silt Loam which causes slightly shallower root systems and more fruit forward wines which blend with the mineral driven Hill Block.

### **Harvest Conditions:**

The 2013 vintage will often be remembered as the year that took 5 off the end of every winemaker's life span. In the end, it all came together with a brilliant harvest time, but leading up was constantly scary. The wines show great vibrancy and finesse with the early ripeners shining like Chardonnay and Merlot. There was some struggle with the later ripeners getting them to fully mature.

The season started very late with a very cold and wet spring. We did not see bud break until the start of May which is unheard of. Everyone thought it was a blessing in disguise and that at least we wouldn't have to worry about frost. We were wrong. We had the latest frost I remember on May 14<sup>th</sup> and while it did not do tons of damage, it did weaken the vines going into the season. The rest of the summer season was unseasonably wet and cool, so we knew we would have trouble ripening the late ripeners and had to get all the canopies wide open and drop fruit. In the end dropping fruit came back to bite us as the frost and cold weather forced the vines to start aborting some fruit as well. It also forced the worst animal damage (birds, raccoons, etc.) that we have seen because their natural food sources in the forests were wiped out from the tough year.

The sun came out close to the end of August and stayed through the picking season which was great. It allowed us to be patient and harvest some superb fruit with incredible balance. In the end we quite like what we have from 2013, but the downfall is it is the smallest harvest on record, by far.

### **Winemaking:**

The 2013 Boneyard Unrefined Red was one of the more classically produced wines of the Boneyard line-up. A couple of "interesting" differences make this truly Boneyard in spirit: the addition of Syrah and Petit Manseng to an otherwise Bordeaux-style blend, and the Petit Manseng we used was co-fermented with the Merlot.

The grapes were destemmed only to open top fermenters with punch downs occurring twice per day during fermentation. It was only once a day prior to and post fermentation until the cap fell. The wine enjoyed an 8 day cold soak and fermented over two weeks with an additional week of post-fermentation maceration. The wine was pressed to Virginia oak where it spent 15 months, being racked only once post Malo-lactic fermentation. The wine has been bottled unfined and unfiltered.

### **Tasting Note:**

Definitely a steal at this price. The Boneyard Red 2013 shows some incredible complexity taking ripe red and black berry fruit and marrying it well with some iron like minerality, cedar and smoke notes. This really is a complex little bottle of wine with the stuff to age for 4-6 years.

### **Food Pairing:**

Jordan has really been getting into Sous Vide these days and says this wine is perfect with Pork Tenderloin simply seasoned and cooked at 135 degrees for 3 hours in the sous vide. The proteins balance the tannins and the acidity balanced perfectly with the juicy loin. That said it will also work beautifully with a simple Roast chicken or some pasta Bolognese. This is a wine to drink all week long!



## Unrefined White - 2014

(60% Sauvignon Blanc, 32% Petit Manseng, 8% Chardonnay)  
(92% Front Royal, 8% Nevaeh)

**Date Harvested:** Sep 2 – Oct 2, 2014

**Alcohol:** 14.5%

**pH:** 3.23

**Residual Sugar:** 5.0 g/l - 0.5%

**Fermentation:**

- Neutral Jupilles French Oak (100%)
- Commercial yeast

**Cooperage:**

- 100% Stainless Steel
- 4 months

**Malo-Lactic Fermentation:** 8%

**Production:** 225 Cases of 12 bottles

**Price:** \$18.00 / btl - \$216.00 / cs

**Vineyard Information:**

Most of this wine comes from the Front Royal vineyard in the Shenandoah AVA with only a touch of Chardonnay coming from our Road Block of Nevaeh Vineyard.

The Sauvignon Blanc comes from a west facing steep slope in the mountains just outside Front Royal. The stony and steep soils allow for some minerality to come into the fruit while the cooler mountainside creates Sauvignon Blanc with some fresh herbal notes and the afternoon sun adds some great pineapple components from abundant sunlight. The Petit Manseng on this site has the ability to hang extremely long, getting ripe exotic character while still maintaining its telltale vibrant acidity and massive mouthfeel.

The Chardonnay from the Road Block of Nevaeh tends to be some of the latest ripening Chardonnay in the State. It has a hallmark of showing great austerity and very linear fruit profiles with great apple, pear and citrus tones. It comes from block with denser clay giving it this more straight fruit profile and angular nature.

**Harvest Conditions:**

The 2014 vintage will always be remembered at Tarara as a year where you hurry up and wait and then run like crazy and repeat. The growing season was rather uneventful which was largely due to greater efforts than ever before in our vineyard. While some vineyards in the area found

the season a bit too wet and struggles with downy mildew our vineyard was the cleanest it has ever been. That was incredibly important going into this hit and miss harvest season.

It was an extremely late start to the growing season and generally slow all year long so we felt ripening was going to be a challenge on many varieties (especially the later Cabernets). We did not have most of the vineyard through bud break until May even this year. That combined with the chilly summer was what pushed that thought.

The harvest time of September worked out well for us. We had a couple of well-timed rains that essentially prolonged the growing season to allow the fruit longer on the vines. It was not enough to create any real damage or dilution, just slowing the process. We would be picking several blocks right before each rain only to allow the rest to hang at least 7-10 days after any rain to recover and gain ripe flavors. In the end it was picking in spurts and well worth it. The wines have better concentration than we imagined and some of the riper flavors we have seen while maintaining an enjoyable balance with their structures.

### **Winemaking:**

We knew we would be working with an exotic wine this year and wanted to play with it as much as possible. The grapes were pressed into neutral Jupilles forest French oak to enjoy fermentation which lasted anywhere from 12-28 days (Petit Manseng took a long time to get dry with the high sugars). Post fermentation the wine was racked and assembled to simply stay in stainless steel for a few months and allow the characters to integrate. The wine was then only touched again to filter and bottle, allowing the fullest expression of mainly two incredibly aromatic varieties, expressing themselves with limited intervention.

### **Tasting Note:**

So exotic, interesting and enjoyable. Even though this is the entry level wine from Boneyard or our partner winery Tarara, this is probably the one Jordan will reach for most often. It is equally suited to many occasions. The aromatics are intense and complex. At first you will get loads of canned pineapple notes but that will be followed with blood orange, Meyer lemon, basil and floral notes. The palate is fresh and enticing letting all the fruit express itself, while leaving you desiring the next sip. Drink this wine now and enjoy its youth.

### **Food Pairing:**

Really this wine doesn't call for anything. This is a great wine to open when you get home from work and it will brighten your day. Pairing it with food also will not be a problem though. It will work great with some of the summer salads and fresh herbs of the spring. It will also be great to enjoy with some treasures from the Chesapeake like our delicious oysters or a tasty crab cake.



## Unrefined Rose 2014

(57% Merlot, 26% Cabernet Franc, 17% Cabernet Sauvignon)  
(44% Front Royal, 56% Nevaeh)

**Date Harvested:** Sep 16 – Oct 27, 2014

**Alcohol:** 13.0%

**pH:** 3.51

**Residual Sugar:** 5.0 g/l - 0.5%

**Fermentation:**

- Neutral Jupilles French Oak (100%)
- Commercial yeast

**Cooperage:**

- 100% Stainless Steel
- 4 months

**Malo-Lactic Fermentation:** none

**Production:** 150 Cases of 12 bottles

**Price:** \$18.00 / btl - \$216.00 / cs

**Vineyard Information:**

The fruit from this vineyard was sourced from the Road block of Nevaeh Vineyard (56%) and a partner vineyard in the Shenandoah Valley AVA just outside Front Royal. The Front Royal vineyard was exclusively Merlot and the Road block supplied some additional Merlot and all of the Cabernet Franc and Cabernet Sauvignon.

The steep west facing slope and higher elevation (approx. 1100 feet) of the Front Royal vineyard leads to both ripe fruit character from the abundance of afternoon sunlight and heat but also preserves acidity from the cooler night time temperatures from the altitude. The soils are heavily granite based leading to more austere and mineral driven wines adding great layers to this wine.

The Road block is a strange anomaly for us in that it is our hottest block in Nevaeh but also often the last to be harvested. The flat nature and denser soils slow the ripening of these vines and tend to push them toward being totally fruit forward expressions. For this wine it is certainly the case.

**Harvest Conditions:**

The 2014 vintage will always be remembered at Tarara as a year where you hurry up and wait and then run like crazy and repeat. The growing season was rather uneventful which was largely due to greater efforts than ever before in our vineyard. While some vineyards in the area found the season a bit too wet and struggles with downy mildew our vineyard was the cleanest it has ever been. That was incredibly important going into this hit and miss harvest season.

It was an extremely late start to the growing season and generally slow all year long so we felt ripening was going to be a challenge on many varieties (especially the later Cabernets). We did

not have most of the vineyard through bud break until May even this year. That combined with the chilly summer was what pushed that thought.

The harvest time of September worked out well for us. We had a couple of well-timed rains that essentially prolonged the growing season to allow the fruit longer on the vines. It was not enough to create any real damage or dilution, just slowing the process. We would be picking several blocks right before each rain only to allow the rest to hang at least 7-10 days after any rain to recover and gain ripe flavors. In the end it was picking in spurts and well worth it. The wines have better concentration than we imagined and some of the riper flavors we have seen while maintaining an enjoyable balance with their structures.

### **Winemaking:**

The Unrefined Rose in 2014 was made by two methods. The Merlot coming from the Front Royal site was harvested early and specifically for Rose while maintaining brighter acids. This fruit was whole cluster pressed to neutral Jupilles forest French oak for fermentation. The Merlot, Cabernet Franc and Cabernet Sauvignon from the Road block were harvested as a field blend in late October and destemmed for red production. The Rose portion was a 15% Saignee that we did from that tank. This means to bleed off 15% of the juice to concentrate the red fermentation and also have a deeper and richer component for the Rose. The saignee occurred after being on the skins for 24 hours. The juice was bled directly to neutral Jupilles forest French oak for fermentation. Post-fermentation both lots were blended and left to sit on the lees for 4 months prior to being filtered and bottled in February 2015.

### **Tasting Note:**

A beautiful salmon colored Rose with stunning fresh strawberry and raspberry aromatics joined with subtle tones of herbs. The palate is fresh and inviting with great acidity, more lively fruit and a charming mouthfeel. A delicious light to medium bodied Rose that should be enjoyed now.

### **Food Pairing:**

This is a great wine to just chill out around the grill with some friends. Maybe do up some simple grilled shrimp or a grilled Margherita pizza with fresh heirloom tomatoes and garden basil. That is my kind of summer afternoon.



**Chardonnay 2014**  
(100% Chardonnay)  
(100% Road Block – Nevaeh Vineyard)

**Date Harvested:** Sep 24, 2014

**Alcohol:** 12.3%

**pH:** 3.81

**Residual Sugar:** 5.0 g/l - 0.5%

**Fermentation:**

- Stainless Steel (100%)
- Commercial yeast

**Cooperage:**

- 100% Stainless Steel
- 4 months

**Malo-Lactic Fermentation:** 100%

**Brix at Harvest:** 20.3

**T.A.:** 7.05 g/l – 0.705%

**V.A.:** 0.29 g/l - 0.029%

**Production:** 150 Cases of 12 bottles

**Price:** \$20.00 / btl - \$240.00 / cs

**Vineyard Information:**

The Chardonnay from the Road Block of Nevaeh tends to be some of the latest ripening Chardonnay in the State. It has a hallmark of showing great austerity and very linear fruit profiles with great apple, pear and citrus tones. It comes from block with denser clay giving it this more straight fruit profile and angular nature.

**Harvest Conditions:**

The 2014 vintage will always be remembered at Tarara as a year where you hurry up and wait and then run like crazy and repeat. The growing season was rather uneventful which was largely due to greater efforts than ever before in our vineyard. While some vineyards in the area found the season a bit too wet and struggles with downy mildew our vineyard was the cleanest it has ever been. That was incredibly important going into this hit and miss harvest season.

It was an extremely late start to the growing season and generally slow all year long so we felt ripening was going to be a challenge on many varieties (especially the later Cabernets). We did not have most of the vineyard through bud break until May even this year. That combined with the chilly summer was what pushed that thought.

The harvest time of September worked out well for us. We had a couple of well-timed rains that essentially prolonged the growing season to allow the fruit longer on the vines. It was not enough

to create any real damage or dilution, just slowing the process. We would be picking several blocks right before each rain only to allow the rest to hang at least 7-10 days after any rain to recover and gain ripe flavors. In the end it was picking in spurts and well worth it. The wines have better concentration than we imagined and some of the riper flavors we have seen while maintaining an enjoyable balance with their structures.

**Winemaking:**

The Boneyard Chardonnay is our answer to so many people's request for an unoaked Chardonnay. The grapes were destemmed and pressed prior to settling and a cool fermentation in stainless steel not exceeding 58 degrees F. The wine was then put through malo-lactic fermentation to round out the mouthfeel and aged sur-lie for 4 months prior to filtering and bottling.

**Tasting Note:**

This is certainly a wine to make Jordan frustrated. He doesn't want to like an unoaked Chardonnay. This is a really cool expression with some lively granny smith apple and Bosc pear aromatics with some buttery undertones from the Malo-lactic fermentation. It is certainly fruit forward and quite expressive. The palate is medium bodied and quite generous with great fruit and a stunning streak of acidity. Maybe this will make Jordan learn to love the style.

**Food Pairing:**

This is a great pairing for some of those mid-weight and oily fish like Chilean Seabass or even if prepared well some Rockfish. Don't overdo the fish with too much seasoning or sauces. A simple roast or grill with salt and pepper alongside some roasted fingerlings and a bottle of this will do just fine. Simplicity never tasted so great.



**Skins - 2012**  
(100% Rkatsiteli)  
(100% Gordonsville Vineyard)

**Date Harvested:** September 16, 2012

**Alcohol:** 11.5%

**pH:** 3.43

**Residual Sugar:** 0

**Fermentation:**

- Stainless (100%)
- Commercial Yeast
- 31 days total on the skins

**Cooperage:**

- 40% Second Use Jupilles Oak
- 20% Third Use Jupilles Oak
- 10% Third use Virginia Oak
- 30% Neutral Jupilles Oak

**Malo-Lactic Fermentation:** 100%

**Brix at Harvest:** 19.9

**T.A.:** 6.92 g/l – 0.692%

**V.A.:** 0.46 g/l - 0.046%

**Production:** 128 Cases of 12 bottles

**Price:** \$25.00 / btl - \$300.00 / cs

**Vineyard Information:**

The fruit for this wine came from a vineyard we are sourcing from in Gordonsville in the Monticello AVA.

The Rkatsiteli comes from a site that is at the base of the many surrounding hillsides of the area. It is fairly hard red clay soils and is really showing well with this interesting variety originating from the Republic of Georgia. The fruit tends to be very Sauvignon Blanc like from this site but with somewhat lower alcohol levels only being in the 10-11% range with vibrant acidity and a great balance of herbal and citrus like elements.

**Harvest Conditions:**

The 2012 is said to be one of winemaker Jordan Harris' favorite vintages to date. While some vineyard around the state did suffer from a little too much rain at harvest, many of the sites that Boneyard Wines works with really got away lucky. Nevaeh in particular with the small rain shadow of the Catoctins and the weather patterns that follow the Potomac really meant that

Nevaeh didn't receive any rain through the 2012 harvest season. It only benefited from the slightly lower resulting temperatures of nearby rains and the lack of humidity.

In the end the 2012 season was about having some of the best balanced wines we have seen to date. The season started very early with an almost alarmingly warm and early spring causing bud-break in late March. It stayed warm so there were no significant frost issues that we were worried about. After that the summer never really heated up too much with the exception of the last two weeks of July and the first week of August. All together that put the harvest back on normal schedule which was superb since a worry had to harvest in the heat of the summer. The prolonged and generally mild season resulted in vibrant acidity, massive flavor concentration, moderate alcohol and beautifully ripe tannins. An overall very well balanced year unlike any we have seen in a long time.

### **Winemaking:**

This wine was made with the same mindset that we have when we start our reds like Merlot or Cabernet. The biggest difference is that we tend to be even more aggressive in our extraction techniques but also done very cool. This wine was cold soaked for 11 days prior to starting a cool ferment capping out at 62 degrees to preserve aromatics. The wine took about 14 days to finish fermentation and was left for an extended maceration for a total of 31 days on the skins. The wine was pulsed three times per day to keep the cap submerged as much as possible to extract the rich tannins. The press fraction and free run were combined and 100% malo-lactic was done in stainless steel. The wine was then racked to barrel for 8 months and batonage occurred bi-weekly. The wine was assembled, filtered and bottled in December 2013.

### **Tasting Note:**

Simply put this is a wine of incredible intellect and excitement. While many people are going to dig this wine it will blow the minds of serious wine nerds and those that are slightly off-kiltered. The aromatics are shockingly exotic and intense with loads of floral notes, some herbal character and more than anything a wild amount of stone fruit and papaya notes. The palate is loaded with character and abundant fruit but that is not where the excitement is. The excitement is from the wildly rich and round mouthfeel and silky tannins that perplex the palate and adding length as well as complexity. One of the most outrageous wines we have ever made.

### **Food Pairing:**

Time to think outside of the box. This is not your average chicken and fish white. This calls for those heartier meals and is actually great room temperature with a Lamb Stew with curry. The tannins will work wonders with you. For sure our most food friendly wine made.



**Cabernet Sauvignon 2012**  
(100% Cabernet Sauvignon)  
(69% Nevaeh Road YV, 31% Carter Mountain)

**Date Harvested:** Oct 21, 2012

**Alcohol:** 13.0%

**pH:** 3.61

**Residual Sugar:** 0

**Fermentation:**

- Stainless (100%)
- Commercial and Indigenous Yeasts

**Cooperage:**

- 50% Second Use Virginia Oak
- 50% Third Use Virginia Oak
- 14 months

**Malo-Lactic Fermentation:** 100%

**Production:** Cases of 12 bottles

**Price:** \$25.00 / btl - \$300.00 / cs

**Vineyard Information:**

The Nevaeh Road Block YV planting is fairly young vines that we have just planted toward our newer dense planting regime. There are 1600 vines per acre instead of our older 900 vines per acre. This is to force the roots to dig deeper and pick up some of the minerality available in the Nevaeh Vineyard. It also helps the vines compete and forcing them to carry a lower yield per vine increasing the overall intensity and ripening ability. These vines are planted on some of the warmest parts of the Road block but set closer to the Hill and Pond blocks where drainage is a little better allowing the late ripening Cabernet a better opportunity to fully ripen. Given the youth and placement of these Cabernet vines they have been showing to be extremely fruit forward with more dark fruit, softer acidity and elevated astringency. We anticipate in the future years they will continue to develop a more mature structural balance, but today they shine for their hedonistic flavor profiles.

The Carter Mountain Cabernet was a perfect match to blend for this wine. With its higher elevation it maintains a freshness to the wine that brings a level of overall balance to the wine. The cooler nights from the elevation and the rocky sub soils allow the vines to slowly mature and get great flavor development while still maintaining a great structure to hold the overall wine together.

### **Harvest Conditions:**

The 2012 is said to be one of winemaker Jordan Harris' favorite vintages to date. While some vineyard around the state did suffer from a little too much rain at harvest, many of the sites that Boneyard Wines works with really got away lucky. Nevaeh in particular with the small rain shadow of the Catoctins and the weather patterns that follow the Potomac really meant that Nevaeh didn't receive any rain through the 2012 harvest season. It only benefited from the slightly lower resulting temperatures of nearby rains and the lack of humidity.

In the end the 2012 season was about having some of the best balanced wines we have seen to date. The season started very early with an almost alarmingly warm and early spring causing bud-break in late March. It stayed warm so there were no significant frost issues that we were worried about. After that the summer never really heated up too much with the exception of the last two weeks of July and the first week of August. All together that put the harvest back on normal schedule which was superb since a worry had to harvest in the heat of the summer. The prolonged and generally mild season resulted in vibrant acidity, massive flavor concentration, moderate alcohol and beautifully ripe tannins. An overall very well balanced year unlike any we have seen in a long time.

### **Winemaking:**

This Cabernet Sauvignon is a selection of the barrels we felt showed the best varietal character while still showcasing the intrigue of the vintage. The grapes were cold soaked for 9 days to get maximum extraction from the ripe skins prior to a fairly slow and cool fermentation on a combination of commercial and indigenous yeasts. The fermentations were in 1 ton open top bins for manual hand punch downs to keep elegance and not interrupt the seeds too much. The cooler ferment preserved some of the acidity and also allowed for an extremely aromatic Cabernet. The free run and press fraction were combined and the wine was immediately put to barrel. We did batonage by-weekly until the final blend was created after 4 months. The wine spent a total of 14 months in barrel and was bottled in February 2014, unfinned and unfiltered.

### **Tasting Note:**

A very expressive and feminine Cabernet. While it has the power and depth one would expect of the variety it is on a medium body frame with fabulous acidity balance and abundant aromatics. This is certainly one of the more in your face aromatic Cabs we had lately given its youth. The palate it still obviously youthful with vibrant acidity and firm yet ripe tannins holding together a core of black and red fruit. More fruit forward than most years. This wine is great now, but will certainly reward mid-term cellaring as well.

### **Food Pairing:**

So picture this... You are at your favorite Steakhouse and you order a beautiful Filet Mignon served with some of the dreamiest potato au gratin you have ever had. Now, go ahead and do that at home, crack a bottle of this lovely juice and call it a night. Don't overcomplicate the dish, just great quality and let the meat and the tannins dance together and show off the lovely fruit this wine offers. The potatoes are just because I think they are soooo good and something on the plate needs to be horrible for your health.



## **Bad to the Bone Bubbles**

(100% Chardonnay)

**Year Harvested:** 2009

**Alcohol:** 12.5%

**pH:** 3.32

**Residual Sugar:** 0

**Fermentation:**

- Traditional Method
- Stainless (100%) - Primary
- In bottle - secondary

**Malo-Lactic Fermentation:** 100%

**Brix at Harvest:** 17.9

**T.A.:** 7.95 g/l – 0.795%

**V.A.:** 0.31 g/l - 0.031%

**Production:** 350 Cases of 12 bottles

**Price:** \$35.00 / btl - \$420.00 / cs

### **Vineyard Information:**

The fruit for the Bad to the Bone Bubbles all comes from a vineyard in Carter Mountain in the Monticello AVA. The Chardonnay that comes from Carter Mountain is a higher elevation site that gets cooler nights, preserving acidity, and is planted to clones that are about holding acidity and maintaining slightly lower and balanced sugars for better alcohol balance.

### **Harvest Conditions:**

The 2009 Vintage was full of challenges that left us with concern for many varieties. We were tested on our patience, faith in Mother Nature, and our quest for quality. Most of the summer was cool and wet with the exception of August. There was a moist spring, drying up just in time for bloom to assure a healthy size crop. We were forced to strongly thin the crop to maximize ripeness later in the year by over 50% in several cases. Viognier was the only variety that started with a low crop, as its bloom was too wet and fruit set was uneven, creating inner cluster thinning and making sorting crucial at harvest.

Mid-July gave us a nasty storm that dropped nickel size hail on our vineyard for 4-5 minutes and winds that severely damaged many shoots. The lowering in the crop was not all bad, and the dry two weeks post the storm allowed for the fruit to dry up and not be plagued by rot. August was hot and dry allowing the fruit to enter the harvest period ripening at a better rate. Through September and October it was all about waiting for the best physiological ripeness of the

grapes. At times deer and potential weather tempted us to harvest early, but we stayed on course and allowed the flavors to ripen beautifully.

Overall, the 2009 vintage gave us a really neat crop. It gave us fruit characteristic with ripe flavors at higher acidities and lower alcohols. The wines of 2009 will be marked by their elegance more so than their power.

**Winemaking:**

The Bad to the Bone Bubbles is made in the Methode Champenoise style. The grapes were harvested early with lower sugar and high acidity to maintain freshness and really show off minerality. This was really neat because it balances well with the generally very fruit forward style of Virginia sparkling wine. The initial fermentation was cool and slow in stainless steel. The wine was then re-fermented in bottle and allowed to rest on the lees for 3.5 years before being disgorged and having a dosage of 1% residual sugar.

**Tasting Note:**

Man this stuff is fun. People should drink bubbles like this every day! It is elegant like Nora Jones, but complex like Mars Volta and exciting like the craziest metal band you have ever heard. It has a fine mousse that just allows the bubbles to add some structure a fun to the fruit driven palate and creaminess of the wine. You would be equally cool hanging with friends in your back yard or livin' it up VIP style in a red rope lounge. This stuff is crazy good and needs to be at every occasion.

**Food Pairing:**

Well a classic would be to say enjoy this with some fresh shucked oysters. That said we are not traditional so let's push the envelope. Try this with all sorts of foods and occasions from aperitif all the way to the cheese course. Drink it with that roast game bird in its own juices. I promise you it will be incredible. This is not just for caviar anymore (though that is pretty awesome too).



## **Syrah 2010**

**(96% Syrah, 4% Viognier – Co-Fermented)  
(100% Nevaeh Vineyard)**

**\*\*Rated 90 points and a Cellar Selection by Wine Enthusiast\*\***

**Date Harvested:** Sep 25, 2012

**Alcohol:** 15.1%

**pH:** 3.88

**Residual Sugar:** 0

**Fermentation:**

- Stainless (100%)
- Indigenous Yeast
- Co-Fermented with Viognier
- Open top 1 ton fermenter – three punch downs daily

**Cooperage:**

- 67% New Virginia Oak Puncheon (500 L)
- 33% New Virginia Oak Barrique (225 L)
- 38 months

**Malo-Lactic Fermentation:** 100%

**Production:** 69 Cases of 12 bottles

**Price:** \$100.00 / btl - \$1200.00 / cs

**Vineyard Information:**

The Syrah comes from the Road Block of Nevaeh and the Viognier from the Pond Block of Nevaeh.

The Syrah is from the Road Block which is consistently the hottest part of the Nevaeh Vineyard, with the exception of one cool pocket the lies at the Southwest corner of the Syrah. The hotter portions give more weight and riper fruit characters, whereas the cooler portion brings balancing acidity and more old world styled smoky and meaty characters. The Road Block is predominately Penn Silt Loam, causing slightly shallower root systems and more fruit forward wines to blend with the mineral driven Hill Block.

The Viognier comes from the Pond Block which is the coolest site in the Nevaeh Vineyard, which is great for preserving aromatics and acidity in certain varietals like Viognier. It, too, has many limestone deposits closest to the river valley. The wines tend to be fresher, more aromatics with citrus and floral notes.

**Harvest Conditions:**

The 2010 vintage, simply put, was hot and dry. With Loudoun County and Monticello receiving really no recordable precipitation from May until October, we knew that berry weights were going to be down significantly. This is the result of less water in the fruit and therefore creates more intense concentration. That coupled with the record breaking heat that we received (many 100+ days) the fruit in 2010 is exotic, rich, fruit driven and powerful. The sugars far outpaced the ripening of flavors, phenolic ripeness, and acidity ripeness; so, one should expect higher alcohols than in any other vintage in Virginia, which should be well balanced still by the intensity of fruit and pure power of the wines.

Even though the season was uncharacteristically hot and dry, there was also very low humidity, which was a nice change for us in Loudoun and most of Virginia. This caused some of the healthiest vines we have seen and the least hands-on work that was needed. The winter leading up to the growing season saw record snow falls which left the soil with the moisture needed to help maintain health without the need of any irrigation, while still not being abundant and causing any dilution issues. The crop was incredibly small with even less yield from the fruit meaning that the 2010's will not be in large supply, although they are expected to be in large demand.

While the 2010's might not be the best expression of our terroir in general, the wines are of a different style that many will find very enjoyable. These wines are about extraction, richness, exuberant fruit, and exotic character, as opposed to our normal elegant yet powerful styles that most of our vineyards offer.

### **Winemaking:**

When we first started harvesting Syrah off Nevaeh in 2007, we knew we had something special. Since then we have been aiming to fine-tune it, and in 2010 we made one of the sexiest and biggest Syrah's we have tasted in a while. Looking at benchmarks from around the world we knew we wanted to go big or go home and allow the wine to heavily extract and then have a long élevage prior to release.

The grapes were cold soaked for 10 days prior to ferment. The fermentation with indigenous yeast was fairly fast and warm lasting only 6 days and maxing out at 83 degrees F. The wine was then left on the skins for extended maceration for a total time on the skins of 38 days. There was three punch downs per day by hand in open top 1 ton bins. The pressed fraction and free run were combined and put into barrel for malo-lactic and left 38 months with no racking. The wine was bottled unfined and unfiltered.

### **Tasting Note:**

Wow. This is an exciting wine. Huge, complex, firm, youthful, and intense yet still maintains a sense of elegance and finesse. The dark violet colored wine has aromatics shooting from the glass of plum, blackberry, smoked meat and floral characters. The palate is rich and mouth coating with loads of fruit smoky notes and underlying minerality and floral tones all held together with youthful yet velvety tannins and balanced acidity. The finish is forever. Impatient people can certainly decant this and enjoy its hedonistic youthful style, or you could also lay this beauty down for 8-12 years no problem and enjoy in all its glory.

### **Food Pairing:**

There are two ways to rock this wine. First, you could go simple and let the wine be the showcase with some killer BBQ Brisket and let the smoky flavors dance and allow the fruit to come forward, or you could try to be more elaborate like the wine. In this case maybe something like 24 hour slow braised Bison Short Ribs over truffled creamy polenta and roasted root veggies tossed with rosemary.