

**New  
Releases**

Visit the vineyard to taste our new Wines just released!

Dynasty

&

Vinifera  
White



**Tasting -  
Room  
Staff  
Needed!**

We are looking for individuals with a love of wine to join our Tasting - Room Staff!

Great opportunity to make new friends and learn about the industry! We offer flexible schedules & discounts on Wine!

Contact:

[bree@loudounvalleyvineyards.com](mailto:bree@loudounvalleyvineyards.com)

**Welcome to Loudoun Valley Vineyards!**

*Spring has arrived at LVV! The vineyard is beginning to bloom and thanks to all our staff and volunteers, we have completed planting over 1000 vines! These vines will not only add to the future of our wines but are sure to enhance the beauty of the vineyard.*

*We are proud to announce the release of two new wines for you to enjoy. The first is the 2005 Dynasty Reserve, a red wine with hints of oak & vanilla. The second wine is the 2006 Vinifera White Reserve, we are especially proud of this wine... it is being served at the Westin Reston Heights exclusive wine bar & bistro... Vinifera! Keep checking the website for the latest on our new releases all month long!*

*See you at the vineyard,  
Bree & Cameron Moore*

**Upcoming Events**

**1<sup>st</sup> Annual "Bark & Wine" Dog Walk**

May 25<sup>th</sup>

Registration begins at 11am

Take your four-legged friend on a mile walk (more or less if you prefer) thru the vineyard. End your walk with a glass of wine and enjoy the day with your best friend. Water available for dogs during and after the walk.

\$20.00 per Dog & Owner

\$5.00 for each additional Owner

Registration Fee includes:

"Doggie Bag" for Fido & glass of wine for you!

To register e-mail:

[Bree@loudounvalleyvineyards.com](mailto:Bree@loudounvalleyvineyards.com)

**27<sup>th</sup> Vintage Virginia Wine Festival**

May 31<sup>st</sup> & June 1<sup>st</sup>,

Bull Run Park, Centreville, Virginia

The biggest Wine Festival of the year! Come by and see us! For more information & to purchase tickets visit [www.vintagevirginia.com](http://www.vintagevirginia.com)

**Clifton Wine Festival**

June 14<sup>th</sup>

Children's Park, Historic Clifton Virginia

Enjoy Wine, Food, Music & Arts & Crafts!  
A Great Family Event!

Visit [www.cliftonwinefestival.com](http://www.cliftonwinefestival.com) for more information.

**4<sup>th</sup> Annual Manassas Jazz & Wine Festival**

June 15<sup>th</sup>

Harris Pavilion, Historic Manassas, Virginia

An intimate, relaxed event!

Visit [www.visitmanassas.com](http://www.visitmanassas.com) for more info.

**Fathers Day at the Vineyard**

June 15<sup>th</sup>

Enjoy the day with Dad at the Vineyard!

All Dads will receive a complimentary  
"Classic Tasting!"

**4<sup>th</sup> of July Celebration!**

July 4<sup>th</sup> & July 5<sup>th</sup>

Join us for a Celebration that would make our Fore-Fathers Proud! The Celebration begins on July 4<sup>th</sup> at 11am and will continue to 7pm with live music from 2pm to 6pm and out-door games!

**The Westin's Vinifera Wine Bar & Bistro** will be Barbequing their specialties for purchase all day long that pair beautifully with our wines and gourmet picnic fair. LVV will continue the celebration on July 5<sup>th</sup> at 11am and will continue to 7 pm with live music from 2pm to 6pm and outdoor games. LVV's signature Picnic in a box will be available for purchase all day long.

We suggest after celebrating with us on the 4<sup>th</sup>, you take a short drive to Ida Lee Park in Leesburg for a fabulous Fireworks display!

**"Wine Down" From Work**

Every Thursday & Friday Evening  
10% off all Purchases from 4pm to 7pm

# Loudoun Valley Vineyards

## Cooking with Wine- A recipe from our kitchen Basil & Pasta Salad

I'm not sure who gave me this recipe but it is one I reach for every summer! It is a light meal for nights where a steak and potato are just too heavy. Pair it with LVV's Vinifera White for a perfect summer night.

16 oz box of Farfalle Pasta  
Fresh Spinach  
Diced Tomato  
Finely sliced red onion  
4 Tbsp. Fresh Basil, Chopped

¼ Cup Balsamic Vinegar  
2 Cup  
¼ Cup Olive Oil  
1 Cup Fresh  
3 Tbsp. Garlic Powder  
¼ Cup  
Salt & Pepper to taste

Cook pasta according to the package. Drain and allow to cool. Mix cooled pasta, vegetables, and remaining ingredients in a large mixing bowl. Cover and refrigerate for an hour before serving!



*Springtime in the vineyard is a busy time of year! The planting of new vines, the pruning of old... and the celebrated growth of the grape begins....*

## The Art of Tasting Wine!

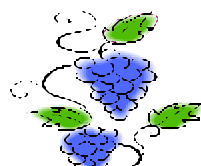
Tasting wines with a professional palate is as easy as 1,2,3!  
Just use your senses!

**Step 1: Sight** - The best way to view the color of the wine is to tilt the glass against a white background... a white napkin will work nicely. Look beyond the color of the actual wine... is it a red wine? What color red is it? For example a Merlot will have a ruby color while a Cabernet will be a darker, deeper red. As red wine ages, it will have more of a burgundy hue while white wines become more of a golden color with time. By looking closely at the wine you can also determine the clarity of the wine. Is it cloudy or clear?

**Step 2: Smell** – Swirl the wine around in your glass vigorously. As the wine coats the glass it releases its bouquet. Then smell the wine. Depending on how far you place your nose into the glass will determine the different aromas you will smell. The deeper you go the more intense the smell, while smelling the wine at the top of the glass will produce a more floral smell. Try to smell the different components of the wine. Wines can produce floral, woody, spicy, berry or even organic fragrances.

**Step 3: Taste** – After you have used all your other senses, taste the wine by sipping in a small amount. Keep it in your mouth and swirl it around to ensure all your taste buds are exposed to the flavor. Hold the wine for a brief moment before you swallow or spit if you choose. You will notice that the aromas you just smelled you can now taste! Enjoy the aftertaste of the wine better known as the finish. The after taste should leave an impression on your palate. This will help you determine if this meets your criteria of a good wine.

*Last but not least...  
Remember the best wine is the wine*



## Spotlight on Vinifera White...

The name Vinifera comes from the term Vitis Vinifera, simply meaning Common Grape! One thing is for sure... there is nothing common about our newly released Vinifera White.

We used a combination of varieties under the Vitis Vinifera definition. We chose, Chardonnay for the oaky nose, Semillon for the crisp flavors and Riesling for a touch of sweetness!

The thought of a classic French Condrieu was the inspiration for our Vinifera White. It pairs well with most anything, however we recommend pairing it with creamy cheeses like brie or with a full flavored fish such as grilled Salmon & Rock Fish. Next time you invite your friends over for a formal dinner or just a relaxed barbecue reach for Vinifera White as your perfect dinner companion!

## FAQ

### *What is the ideal temperature for wine?*

White Wines - Should be chilled between 45° & 55° for a few hours in the refrigerator.

Red Wines - Should be just slightly cooler than room temperature (about 65 degrees), however keep in mind that younger fruity reds benefit from chilling!

Sparkling Wines need to be thoroughly chilled for several hours.

Dessert Wines should be kept at room temperature.