



# LITTLE WASHINGTON WINERY

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**LITTLE WASHINGTON WINERY** is tucked right into the sweet spot of Virginia Wine Country high on the edge of Shenandoah National Park -- 60 miles west of Washington DC. Estate grown vineyards and wine grapes from the most coveted appellations in Virginia are used to handcraft award-winning wines.

Carl and Donna Henrickson started making wine as a hobby in the Summer of 2003. Before long, the hobby had become a full blown crush that required vineyard management and winemaking classes, buying farmland with southeast facing slopes, equipping a state-of-the-art farm winery with the newest, most innovative technology and opening a public tasting room. Three properties and eight varietals later, this winemaking duo is still enthralled with the art of making award winning hand crafted wine.

**THE VINEYARDS - “Hands-on”** is the mission in the vineyards. Little Washington Winery is committed to responsible growing, farming 10 acres of grape varietals, including Chardonnay, Viognier, Vignole, Merlot, Cabernet Franc, Arandell, Cabernet Sauvignon and Syrah. Vineyards are located on the estate in Rappahannock County and in other select appellations of Virginia. The vineyards are dry farmed, relying only on natural rainfall for growing the grapes. Each vineyard is completely individual according to its unique combination of soil, microclimate, root stock, and varietals. Environmental concerns are a motivating factor to reduce or eliminate fungicide and pesticide applications. Two estate vineyards are at the forefront of industry experimentation with the affects of climate change and protecting the environment in a more sustainable way.

**THE WINERY - “Minimal intervention”** is the mission in the winery. Sustainable farming practices outside the winery are carried inside and applied to the winemaking process. Winemakers at Little Washington Winery assert a fair amount of control when it comes to affecting how their wines will ultimately taste, combining the art of Old World practices with New World innovation. The differences in Old World and New World wines come from the affect of the land and climate on the grapes (the “terroir”) and from winemaking practices. Old World and New World wines both have a place at the table. Old World wines are soft, elegant, and tannic. These wines are often much more acidic and mineral-based than their New World counterparts. There also tends to be a lower alcohol content in Old World wines enhancing their ability to pair with foods. New World wines are iconic for their fruity, oakey, ripe flavors and high alcohol. Both styles are found in the Little Washington Winery portfolio.

**THE TASTING ROOM - “Fun & Interesting”** is the goal in the tasting room. The extreme focus that’s seen in Little Washington Vineyard management and used in Little Washington Winery’s winemaking process carries over to the tasting room operation as well. The very unique tasting presentation puts Little Washington Winery estate wines along side highly rated wines from around the world, making sure guests are engaged and learn something new every time they visit. The tasting experience is different every day. Tasting classes, geography lessons and food and wine pairing sessions happen every weekend on a rigorous schedule dubbed “Foodie-U Wine School”.

Little Washington Wines are  
distributed by Siema Wines

# THE LITTLE WASHINGTON WINERY PORTFOLIO



## Shenandoah Steel Chardonnay

Named the #3 white wine in Virginia, Little Washington Winery's Shenandoah Steel (naked) Chardonnay is pure elegance in a bottle. Cluster pressed grapes, crisp acidity and delicate hints of pear and melon evoke the Old World style of the Chablis region of Burgundy. We've captured the essence of the Chardonnay grape with this bottling. Never touched by oak barrels, this wine is at the forefront of the trend for bright, crisp, refreshing wine that lets the fruit shine without oak influence.



## Old World Oak Chardonnay

Little Washington Winery's Old World Oak Chardonnay went through malolactic fermentation to give it a creamy buttery nuance, then was aged 'sur lie' for 6 months to enhance the silky texture, while keeping the pure, fruit-focused expression. Floral, fresh ginger and mineral nuances lace expansive fruity flavors that become increasingly interesting and complex as the wine warms in the glass.



## Meet Virginia Viognier

Honeysuckle, citrus, gardenias and peaches ~ Garden meets orchard in a glass of Little Washington Winery's Virginia Viognier. This is one temperamental, highly sensitive, unpredictable grape. If picked too early, she fails to display her full profile of flavors and aromas; picked too late she makes wines that are lacking in perfume. Treat her just right, and a seductive, exuberant, unbelievably rich white wine, with an alluring bouquet of expressive floral aromas and powerful flavors of peach, apricot and mango comes through.



## Solstice

Little Washington Winery's Chard-Viognier is a gorgeous and versatile combination of the famous Chard grape with the rich, aromatic Viognier. This wine is characterized by a palate full of lemons and white fruit notes, then rich apricot on the finish. Enjoy the adventure of lush, intense apple, pear and tropical fruit with vanilla, spice, honeydew, peach and lime zest. A clean, soft enunciated finish.



## Pink

Rare Petit Verdot based Rose - Not usually associated with the pink stuff, Petit Verdot is a tiny, bold, savory, earthy, aggressive, black grape appropriately nicknamed "the big inky". The Little Washington Winery Petit Verdot saignee rosé is dry and full-bodied with bold fruit and medium plus acidity, exhibiting elegant flavors of sage, plum, watermelon, mocha, licorice and molasses on the palate, with a crisp and lively dry finish.

## Merlot

Little Washington Winery's Chateaufeuf du Shenando Merlot sits in the middle of the red wine spectrum, a silky wine that is softer on the tannins with hints of nutmeg, cherry, raspberry and mocha. Although Merlot is known for its softer finish and medium body, Little Washington Winery gave this one judicious oak-treatments for 16 months to give it structure and richness.



## Cabernet Franc

Little Washington Winery's Gold Medal Cabernet Franc presents an understated elegance that can be savored with food or saved for after dinner chocolates and cigars. The nose evokes roasted red pepper, jalapeño, sweet raspberry compote and wet gravel. On the palate moderately low tannins bring out flavors of sour cherry, smoky tomato, dried oregano, sweet pepper and mint. The taste bursts through your palate and drops out quickly with a subtle tingle from the acidity.



## George Meritage Blend

Named the #1 red wine in Virginia, Little Washington Winery's signature red, George, is a Meritage blend! Dominated by Cabernet Sauvignon, soft tannins and concentrated fruit give this 40% Cabernet Sauvignon, 30% Merlot and 30% Cabernet Franc blend perfectly balanced flavor and body with a smooth, silky texture and complex, robust structure. Dark cherry and plum flavors settle into tertiary flavors of violets, chocolate, licorice, truffles, tobacco leaf, smoke and spice. Silky texture. Nice width and depth on the palate.

## Cabernet Sauvignon

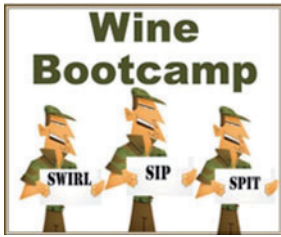
The particularly thick skin of the Cabernet Sauvignon grape results in wines that can be high in tannin which provides both structure and ageing potential. The grape is characterised by a well defined aroma of violets, blackcurrant, cedar and spice. Black fruits saturate the palate with notes of mushrooms, toast, earth, leather and dark chocolate.



## Que Syrah

Little Washington Winery's Gold Medal Syrah explodes with tart dark fruit flavors. When you taste it you'll be greeted with a punch of flavor that tapers off into nuances of savory black olive, pepper, clove, rosemary, bacon, tobacco, herbs and smoke with a spicy, peppery finale in the after taste. This is one very nice Syrah from Virginia. With its massive, spicy full-bodied taste it pairs perfectly with bold, spicy foods ... anything from a blue cheese burger to barbecue.

# LITTLE WASHINGTON WINERY FOODIE-U WINE CLASSES



## Wine Bootcamp

An advanced class on all the basics of wine. Led by our wine makers, this seminar is the snob free zone in plain English all about wine. Learn all the tidbits about wine nobody will tell you. The session includes a molecular

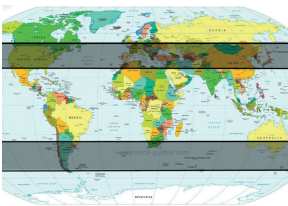
pairing experiment with a sandwich, a chocolate pairing session & the Dirt Road Wine Tour.



## Wine Blending Lab

Winemaker for a day ... Mix & match varietals to make your own perfect masterpiece of wine. Our unique wine blending lab lets you experiment with your own concoctions. Wine pros load you up with varietals in test tubes then

guide you through an in-depth understanding of varietals and their flavor profiles so you can create your favorite wine.



## Around The World in 80 Minutes

Explore the world of wine without ever needing to apply for a visa in this 80 minute geography class. Learn to tell your steens from your pinotages, your left bank from your right, the world's masterpieces

of wine, the healthiest wines on the planet and the hottest new emerging wine regions.



## Cheeseology

A delicious, educational and lively seminar on the basics of cheese and wine pairing. We'll break down the daunting grocery store cheese aisle for you then taste cheeses from all 6 categories of cheese with wines from the 6 different

categories of wines to make it easy for you navigate as we discover what makes a cheese and wine pairing successful.



## Guess the \$100 Bottle

The Gironde estuary cuts through the center of Bordeaux creating two banks: a left bank and a right bank. Come learn your left bank from your right bank as we taste blindly through a flight of

Bordeaux. Proclaim oo-la-la as we discover the differences in these iconic blends.



## Virginia VS The World™

Thomas Jefferson had a vision ... now nearly 300 farm wineries dot the Commonwealth landscape. These special farms are putting Virginia on the world wine map. Do you think Virginia wine is ready to go head-to-head with world class wines? Be

the judge in an exciting blind tasting as Virginia is pitted against international competitors in a blind comparison tasting.



## Dessert & Wine

Be careful, some of these flavors are in definite conflict. While you may be hard pressed to find anyone upset with the wrong wine & dessert pairing (it is wine and dessert after all) it is nice to show off a little knowledge when

entertaining guests. Come try desserts and wines and learn why some do and some definitely do not go well together ... and how to get it right every time!



## Triple Threat

The class we never attempt all at once ... the triple threat challenge. We'll taste all of our favorites: cheese and chocolate and wine all together to see what it does to our palate. Somebody's

got to do it right? Learning how to appreciate flavors, as well as being able to pair them well, is a most enjoyable hobby.



## 15 Rules

Experience a fun, educational, and delectable Food and Wine pairing class. You will learn how to appreciate your palate and pair wines – spanning from whites and rosés, to reds, dry, bubbly or sweet

– along the way we'll add some exquisite savory and sweet food selections to teach you the rules of food & wine pairing.



## Vintners Table

Although sipping on award-winning wines is a delight, once you bring food into the equation the experience moves to an extraordinary level of discovery.

This guided pairing class happens at Noon and is a learning lunch. Learn something new about food and wine pairing every time. Held at Skyline Vineyard.





**The Mountains  
Are Calling**  
**... Come Play ...**  
**60 miles west of  
Washington DC!**

Skyline Vineyard Inn is a Country Inn tucked into the sunrise side of the Blue Ridge mountains at Little Washington Virginia. People come here to enjoy unparalleled vistas of the Blue Ridge mountains, Shenandoah National Park, world-class dining and the best wineries on the East Coast.

You'll find unique boutiques, antiques, art galleries and incredible restaurants, including The Inn at Little Washington (named the 5th best restaurant in the world) just 2 miles away. Whether you're winery-hopping, hiking, leaf-peeping, booked for a bucket-list dinner, eloping, yearning for an outdoor adventure, or just in the mood for pure silence ... Stay with Us ... we'll make your adventure happen in style!

It's not just about renting a bed at Skyline Vineyard Inn. It's taking over a gorgeous, enormous lodge full of nooks and crannies where you can relax and hang out. Watch a movie in the private theater; Cuddle up to one of 4 fireplaces with a really good book; Play pool or blend your own masterpiece of wine in the Speakeasy pub. Stare endlessly at wildlife, mountains and stars from 973 feet in elevation on the expansive "Gone With The Wind" porch.

Come Stay and Play! ... At Skyline Vineyard Inn you never have to go home!

**TWO TASTING ROOMS & THE BLUE RIDGE WINE RETREAT**



**Little Washington  
Tasting Room**

Come taste the wines produced by Little Washington Winery. We also explore wines from little known regions in all 50 States and around the world.

Tastings are different every day.  
Classes happen every weekend. Open  
Thursday-Sunday 11am-6pm.

**Skyline Vineyard  
Tasting Room**

Come learn about making wine in our agri-tourism classes. Taste our wines. Learn to make award-winning blends. Get up close and personal with how a vineyard grows. Discover how to pair wine & food. Open Saturday & Sunday  
12 noon-5pm

**Blue Ridge  
Wine Retreat**

We have the perfect base camp for Blue Ridge wine getaways. Come. Learn. Play. Get immersed in our 3 night 4 day agri-tourism retreat full of vineyard and wine pairing classes, cooking classes, pairing meals & excursions to the hidden gems in Virginia Wine Country.