



Media Kit: National Restaurant Association Show 2022

Interviews, Details, Logos or Photos

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Jack's Snacks

BIO: Devon Perry

Devon Perry is Executive Director of Garden State Wine Growers Association (GSWGA) – a coalition of 50+ New Jersey wineries and vineyards that support the Garden State’s wine industry through information, resources, and advocacy.

Devon also founded Segel Associates, a boutique interactive media firm. Segel Associates specializes in brand strategy, social media, public relations, and crisis communications – with a gift for storytelling and giving back.

Previously, Devon was Director of Marketing & Business Development for Kings Hall, Executive Director of Visit South Jersey, Chief Executive Officer of WineLovers LLC, and Founder of ShareURMeal. Her extensive non-profit experience includes the United Way and Director of Development Marketing at American Red Cross.

She earned an MBA from Drexel’s College of Business and Administration (now LeBow) and degrees in Psychology and Fine Art from Muhlenberg College.

A native of New Jersey, Devon lives with her three children in South Jersey.

Headshots: https://drive.google.com/drive/folders/1zGJdOwps1JiYR2_PaUxThOs6zrJUhzsh?usp=sharing

BIO: Robin Shreeves

Pouring wine at National Restaurant Association Show: Robin Shreeves is a certified wine professional, award-winning wine journalist, lifestyle features writer, and co-founder of [Thinking Outside the Bottle](#), a drinks industry content writing agency. Her work has appeared in dozens of print and online publications including Food Network, Wine Enthusiast, VinePair, Wine Industry Advisor, Slow Wine Guide USA 2022, Cidercraft, Courier Post, Spirited, Edible Philly, Edible Jersey, USA Today, Woman’s Day, Forbes, CNN, Inside.com, The Peasant Wife and Drink Philly.

Robin has traveled the world learning about and drinking good wine. She studied at the Wine School of Philadelphia and holds a Level 3 Wine Professional certification and an Advanced Wine Speaker certification from the National Wine School. Her former New Jersey “On the Wine Trail” column for the Courier Post newspaper won a New Jersey Press Association award for feature/entertainment column. A lifelong New Jersey resident, she aims to introduce and educate both a local and national audience about quality wine from the Garden State.

In addition to writing about wine, she’s an editor for the highly popular recipe website [Simply Recipes](#). She’s also a member of the [Philadelphia chapter of Les Dames d’Escoffier](#).

About NJ Wines

What makes New Jersey's wine industry noteworthy is the diversity of grapes grown here. Due to the different growing conditions in the state, New Jersey will never be known for one varietal but instead, like its population, offers a unique and diverse group of wines for every palate in its different wine regions.

New Jersey vintners specialize in growing and producing wine from the *Vitis vinifera* and *Vitis labrusca* or French hybrid grape varietals. Leading white varietals are Albarino, Chardonnay, Gruner Veltliner, Petit Manseng and Riesling. Leading red varietals include: Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Merlot, Petit Verdot and Blaufrankisch. Major French-American hybrids that flourish in New Jersey include Chambourcin, Vidal Blanc and Vignoles among others.

There are four American Viticultural Areas (AVAs) in New Jersey. The four New Jersey AVAs are: Cape May Peninsula, The Central Delaware Valley AVA, which is shared with portions of Eastern Pennsylvania, the Outer Coastal Plain AVA covering 9 southern counties and the Warren Hills AVA. In order for a region to be approved as an AVA, it must be able to prove its identity as a region that is beneficial to grape growing. Some of the criteria used by the Federal government to determine whether an area meets this standard include distinct climate, soil type, elevation and other physical features as well as a history of wine grape growing.

The Outer Coastal Plain covers over 2.25 million acres of mostly flat ground with moderating weather influences from the Atlantic Ocean to the Delaware Bay. Soil conditions are largely well drained sandy loam soil.

The Cape May Peninsula, a sub appellation of the Outer Coastal Plain AVA, is bordered entirely by water and the Pinelands National Reserve. It has the most frost free days in the state and offers the longest growing season for grapes in the state.

Warren Hills covers 182 thousand acres in the western part of the state from the Delaware River to the Kittatinny Mountains. The grape growing season runs about 180 days. The soil here is sandy loam over sedimentary bedrock. Leading grape

varieties grown here are largely French-American hybrid but vinifera grapes are grown on south-facing slopes.

NJ wines have taken the top awards at some of the world's most noted international wine competitions. Our wines consistently score well against California wines in the prestigious San Francisco Chronicle Competition, including having taken three best-of-class awards for varietal wines in recent competitions.

National Media Spotlight on New Jersey Wines

“New Jersey’s top estates are producing some of the best bottles in the east, on par with anything found in New York or Virginia.”

<https://www.winemag.com/2018/04/03/new-jersey-bottles-wines/>

The US’s first commercial wines of the Italian grape, San Marco...grown in New Jersey!

<https://wineindustryadvisor.com/2021/11/11/san-marco-hybrid-grape>

NJ wine growing trends stretch beyond sweet and fruity...

<https://www.wsj.com/articles/new-jersey-shores-up-its-rising-wine-status-1469468556>

All about Blaufränkisch varieties available in New Jersey...

<https://www.winebusiness.com/news/article/245158/>

Chicago National Restaurant Association Show

PRESS RELEASE

THE TIME THAT NEW JERSEY WINE BEAT FRENCH WINE...

GARDEN STATE WINE GROWERS ASSOCIATION MARKS HISTORICAL MILESTONE

New Jersey to share its rich wine heritage with world-renowned food and beverage buffs to sip and see

Haddonfield, NJ (May 24, 2022)

New Jersey Wine Has Good Reason to Shine in the National Spotlight

The Garden State Wine Growers Association ([GSWGA](#)) is **wining up** for [The National Restaurant Association Show](#) in Chicago May 21-24, 2022; see them in Lakeside Center - booth 11355. Professionals in the media, restaurant, foodservice, beverage and hospitality industry will experience a variety of select New Jersey wines while learning about the state's history that put its bevvvy on the international map.

"We are excited to showcase our *finely grown* New Jersey wines to the hospitality community nationwide," said GSWGA Executive Director, Devon Perry. "We are celebrating the anniversary of our state's worldwide recognition as a quality wine region. Our victory over French vintage selections in a 2012 blind tasting catapulted the state's industry. More than sixty vineyards and wineries produce quality wines in New Jersey today. We're growing on you!"

New Jersey's viticulture and winemaking has soared to new heights since Garden State wines outshined a series of French and California vintage wines in a competitive blind tasting event held in Princeton, NJ a decade ago. In 2012, **The Judgment of Princeton International Wine Summit**, bolstered New Jersey wines as equal to, or better than, long-established French and Napa competitor reds, whites, and blends. The [American Association of Wine Economists](#) created and modeled the event after the famed 1976 **Judgment of Paris**, which bestowed international recognition of little-known Napa Valley wines. The Princeton-held event replicated a similar wave of international recognition for New Jersey wines, as French judges preferred NJ red wines over their counterparts from Bordeaux.

"New Jersey wines have remained high on the world stage since famed-wine journalist, George Taber, officiated the Judgment of Princeton in 2012," shares Louis Caracciolo, GSWGA founder, Judgment of Princeton International Wine Summit event organizer, and owner of Amalthea Cellars.

George Taber, a writer for *Time Magazine*, was the only journalist to attend the historical 1976 international event, **The Judgment of Paris**. It was a blind tasting by French wine experts in which Napa Valley start-up wines outscored French vintage varieties. Taber's report elevated Napa Valley high on the world wine stage, while stripping France of its long-standing reign. The shocking notion that the U.S. could produce fine wines forever changed the trajectory of the industry on an international scale.

Taber recounts significant milestones that grew out of this historic tasting event in his book, "[The Judgment of Paris](#)." Taber claims the event's results repositioned the industry and sparked a golden age for viticulture across the globe.

Nearly 50 years following *The Judgment of Paris*, and 10 years since New Jersey's recognition at *The Judgment of Princeton International Wine Summit*, Garden State winemakers toast in honor of their accolades among the 11,000+ wineries operating in the United States today.

Judgment of Princeton in 2012

Celebrating The Ten-Year Anniversary Recognizing New Jersey Wines Worldwide

Judgment of Princeton – It's Real Significance

[Judgment of Princeton – Its Real Significance | Elliott Morss \(morssglobalfinance.com\)](#)

At Judgment of Princeton, New Jersey Wines Prove Competitive

[At the Judgment of Princeton, New Jersey wines prove competitive - nj.com](#)

"Judgment of Paris in 1976"

New Jersey claim to fame "The Judgment of Princeton" was modeled after the industry hailed event "Judgment of Paris," which put California wines on the international map.

The Judgment of Paris Changed the World of Wine...Forever

[The Judgment of Paris – Notable Wine History – Carpe Travel \(carpe-travel.com\)](#)

Judgment of Paris: The Tasting That Changed Wine Forever

[Judgment of Paris: The tasting that changed wine forever | CNN Travel](#)

About Garden State Wine Growers Association

The Garden State Wine Growers Association is a non-profit organization of New Jersey-based wineries, vineyards and allied businesses. It serves as a centralized information repository, resource and clearing house for industry members, and offers a unified voice advocating for issues important to the entire range of New Jersey winery and vineyard operations. Central to this mission are efforts toward branding, marketing, public relations, education, and legislation and regulation for the furtherance of the vineyard and wine industries in the Garden State.

As of 2022, more than 60 wineries and vineyards flourish throughout all corners of New Jersey's grape-loving plains, producing nearly one million gallons of wine annually. There are four American Viticultural Areas (AVAs), or specific geographic and climatic regions in the state of New Jersey supporting 80+ varieties of grapes growing in the garden state: Cape May Peninsula, The Central Delaware Valley AVA, which is shared with portions of Eastern Pennsylvania, the Outer Coastal Plain AVA covering 9 southern counties and the Warren Hills AVA. In order for a region to be approved as an AVA, it must be able to prove its identity as a region that is beneficial to grape growing. Some of the criteria used by the Federal government to determine whether an area meets this standard include distinct climate, soil type, elevation and other physical features, as well as a history or wine grape growing. New Jersey wines continue to garner awards and recognition on both a national and international scale.

2018 Europa IV

[Almathea Cellars](#)

This Bordeaux- style blend of 66% Cabernet Franc and 34% Merlot honors yet another timeless Bordeaux blend. Rich, red and black fruit lead to notes of leather and baking spice with a long and complex finish.



Style: Funky



Aroma: pickled tomato, dried cherry, smoky baked beans, iberico ham, and overripe strawberry



Flavor: Same as aromas with nuances of dark chocolate



Sweetness: Dryish



Enjoy: Now-3 years on its own and with food



Pairing: Pot Roast, Steak & Potatoes, Beef Stew



Bottom Line: A funky, rustic red full of complexity; an elevating pairing for game.

2018 Europa IV

[Almathea Cellars](#)

Burnt sienna color. Earthy aromas and flavors of pickled tomato, dried cherry, smoky baked beans, iberico ham, and overripe strawberry with a satiny, vibrant, light-to-medium body and a sleek, breezy finish that shows nuances of dark chocolate with light oak flavor. A funky, rustic red full of complexity; an elevating pairing for game.

The greatness of red wines from France's Bordeaux region can be largely attributed to the art of blending. There are five red varieties that can be used in a Bordeaux red: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec (this last is rarely seen anymore in Bordeaux).

The reason for blending several grapes to craft the final wine is for greater complexity as well as elegance. Each grape has various characteristics and can attribute special qualities to the final wine. Cabernet Sauvignon is powerful and tannins, while Merlot has lighter tannins, while Cabernet Franc has a spicy, peppery quality to it. Blending these grapes together will round out all of these qualities; sort of a "the whole is greater than the sum of the parts" rationale.

This principal of blending is used in many regions besides Bordeaux, especially in California, where the blends are often given proprietary names, like Opus One, Insignia, and Quintessa. US blends of Bordeaux varietals may also be labeled, in addition to their proprietary name, by the designation of Meritage if they are approved and licensed by the Meritage Alliance.

Blending in Bordeaux is common not only on the prestigious wines from historic estates that cost hundreds of dollars per bottle, but also on the lighter-styled wines that are priced in the mid-teens. Aging potential can often be directly linked to the price of the wine, from three to five years to three to five decades.

Pair these wines with most red meats, games, or roasts.

Cape May Red Blend Vintage 2019

[Cape May Winery & Vineyard](#)

Vintage: N/V (2019)

Bottling date: 1/26/2022

Bottle/Case Price: \$20.00 / \$240.00

Vintage Notes(include harvest date & BRIX):

PH 3.16

TA (Titratable Acid) 5.9 grams per liter

Vineyard Notes (include Soil & specific vineyard):

76% New Jersey - 21% Washington State - 3% California

Wine Notes (flavor profile):

Nose - Plum, earthy notes

Palate - bright red fruit, big cherry

Finish - cocoa, mild tannin, and acid

Appellation: New Jersey

Varietal Composition: 47% Chambercin,
34% Cab Sauv 11% Merlot, 3% Petite Syrah, 3% Cab Franc

Case Production: 615

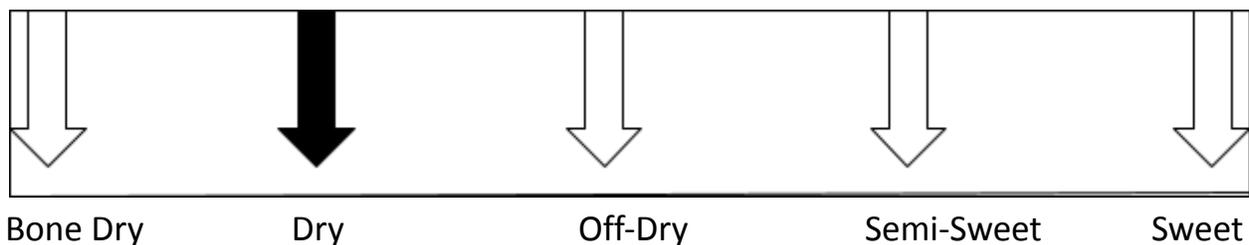
Alcohol: 13.6%

Residual Sugar: 0%

Type of Oak: 100% Neutral French Oak

Time in Oak: 2 Years

Sweetness Scale:

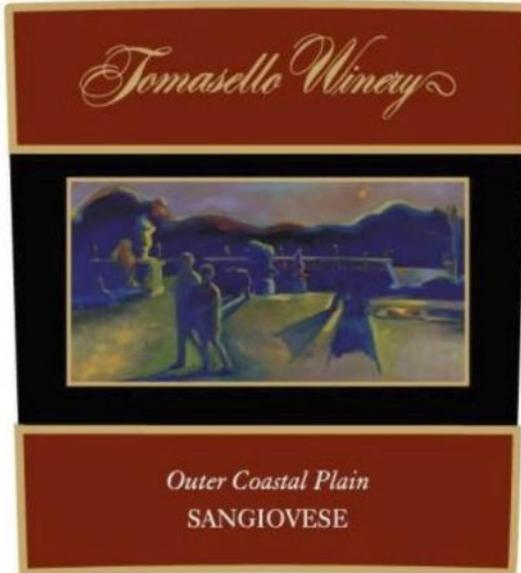


2020 Outer Coastal Plain Sangiovese

[Tomasello Winery](#)

Red stone fruits, touch of vanilla and oak.

2020 OUTER COASTAL PLAIN SANGIOVESE



OUR STORY

FOUNDED OVER 89 YEARS AGO BY OUR GRANDFATHER, WE ARE THE FOURTH GENERATION OF TOMASELLO'S TO BUILD UPON HIS GREAT VISION THROUGH DEDICATING OUR LIVES TO GROWING AND PRODUCING EXCELLENT WINES. OUR ENTIRE PORTFOLIO IS A TRUE EXPRESSION OF THE OUTER COASTAL PLAIN, A HISTORICALLY CELEBRATED AMERICAN WINE GROWING REGION. THANK YOU FOR YOUR CONTINUED LOVE AND LOYALTY. AS OUR FAMILY GROWS, AND OUR CHILDREN LEARN THE WAYS OF THE VINEYARD, WE LOOK FORWARD TO A PLACE AT YOUR TABLE FOR GENERATIONS TO COME.

ALL THE VERY BEST,
TOMASELLO WINERY

FOUR GENERATIONS OF WINE MAKING SINCE 1933

ABOUT THE WINE

HARVESTED ON SEPTEMBER 22, 2020. THE MUST WAS FERMENTED TO DRYNESS WITH A YEAST STRAIN ISOLATED FROM A LANGUEDOC TERROIR. THE RESULTING WINE WAS AGED IN NEW AMERICAN OAK CASKS TO PROMOTE A ROUNDNESS WHILE PRESERVING THE WINE'S FRUITY CHARACTER.



2021 Signature Series Dry Rosé

[Hawk Haven Vineyard & Winery](#)

ABV: 11.80% RS: 0.05%

Bottle Date: 3/4/22 Production: 172 Cases

Aging Process: Stainless Steel

AVA | Cape May Peninsula

41% Cabernet Sauvignon, 34% Cabernet Franc, 11% Merlot, 8% Petite Verdot, 2% Malbec, 2% Syrah, 2% Tempranillo

Sensory Notes: Appearance

Clarity: Clear Intensity: Pale

Color: Salmon Viscosity: Medium (-)

Nose

Condition: Clean Intensity: Medium (-)

Development: Youthful Aroma Type: Primary

Aroma Characteristics: vanilla cream, rainier cherry, strawberry, raspberry, grapefruit, citrus, mixed berries

Palate

Sweetness: Dry Acidity: Medium (-)

Tannin (oak): N/A Tannin (grape): Low

Alcohol: Medium Body: Medium (-)

Flavor Intensity: Medium (-) Flavor Type: Primary

Flavor Characteristics: white raspberry, rainier cherry, watermelon rind, honeydew, cantaloupe, tangerine, strawberry

Finish: Medium

Finish Characteristics: honeydew rind Conclusion

Level of readiness for drinking/

potential for ageing: Drink now, not suitable for aging

Fun Facts:

Flavors | Rainier Cherry. Cantaloupe. White Raspberry.

Body + Mouthfeel | Medium + Creamy

Sweetness | Bone Dry

Pairing | Salmon Benedict. May Flowers.

2021 Painted Horse Rose'

[White Horse Winery](#)

Multiple Gold Medal winner

- Cabernet Franc/Cabernet Sauvignon blend
- Featured on Good Day Philadelphia Fox Morning Show
- Bottle Design – Silver Medal Winner
- 100% New Jersey Grape from the Outer Coastal Plain (OCP-AVA)

Tasting Notes:

Aroma: Passion fruit and Pink Guava

Palate: Fresh Strawberry and Starfruit

Finish: Clean, Juicy and Lingering

White Horse Winery

Situated on a beautiful and bucolic 58 acre farm, White Horse Winery combines new and old world techniques to produce world class wines. Our spectacular tasting room with its unique architecture and attention to detail will take your breath away. From birthdays and anniversaries to corporate events and social gatherings, our experienced WHW staff is looking forward to assisting you with the planning and execution of your special event. We treat our guests with the same care and attention that we treat our wine. White Horse Winery is located at 106 Hall Street, Hammonton, NJ 08037.

2020 Barrel Reserve Chardonnay

[Auburn Road Vineyards & Winery](#)

All fruit was grown at our Featherbed Vineyard located one mile from the winery. Barrel fermented and sur lie aged for six months, the 2020 vintage was 75% French oak, 25% American oak. Partial malolactic fermentation.

The wine in Barrel Reserve consists of those barrels identified as exceptional. The winemakers look for a barrel or blend of barrels that produces a wine that is both creamy in mouthfeel and fresh and acidic on the palate. We are looking for barrels that provide slight oak aromas from the French oak without dominance. A long finish that lingers is also required.

The 2020 vintage is an excellent example of a white Burgundian with hints of tropical fruit and citrus mixed with subtle vanilla, toast and coconut flavors. A pleasant lingering apple carries into a creamed-spice finish. Bottled 6/7/21 with 85 cases produced.

the grape

- Made from 100% Chardonnay grapes
- Our Chardonnay block in this wine is located at Featherbed Vineyard planted in 2013.

the wine

- We barrel ferment some of our Chardonnay wine. Those barrels that were found to be exceptional were identified and separated from the White Bottle production tract.
- What the winemaker is looking for is a wine that is both creamy in mouthfeel and fresh and acidic on the palate. We look for slight oak aromas from the French oak barrels without dominance. A long finish that lingers is required.
- In May the barrels are all individually tasted and blending trials are conducted. If any barrels are identified as exceptional, they are separated from the final blend for White Bottle and bottled separately.
- Barrel Reserve is an excellent example of a white Burgundian with hints of tropical fruit and citrus mixed with subtle vanilla, toast and coconut flavors. A pleasant lingering apple carries into a creamed-spice finish.
- Although the wine will pair well with any Chardonnay friendly food such as cheeses, cream sauces, salmon and chicken, one can simply enjoy its complexity on its own.

<https://www.auburnroadvineyards.com/barrel-reserve-chardonnay>

2021 Signature Series Gewürztraminer

[Hawk Haven Vineyard & Winery](#)

ABV: 11.00% RS: 1.60%

Bottle Date: 3/4/22 Production: 63 Cases

Aging Process: Stainless Steel

Blend: 80% Gewürztraminer, 20% Riesling

Sensory Notes: Appearance

Clarity: Clear Intensity: Medium

Color: Lemon Viscosity: Medium

Nose

Condition: Clean Intensity: Medium (+)

Development: Youthful Aroma Type: Primary

Aroma Characteristics: white peach, lychee, lemon, white pepper, lemon cake, chamomile, orange blossom

Palate

Sweetness: Off-Dry Acidity: Medium

Tannin (oak): N/A Tannin (grape): Low

Alcohol: Low Body: Medium

Flavor Intensity: Medium (+) Flavor Type: Primary

Flavor Characteristics: lemon, fleshy fruits, rich + deep fruit, crisp acidity

Finish: Medium

Finish Characteristics: citrus rind

Conclusion

Level of readiness for drinking/

Drink now, may have potential for aging

Fun Facts:

Flavors | Lemon. Lychee. Orange Blossom.

Body + Mouthfeel | Light + Crisp

Sweetness | Off Dry

Pairing | Quiche Lorraine. Garden Party.

2020 Chardonnay

[Hopewell Valley Vineyards](#)

TASTING NOTES:

Medium-bodied with a smooth finish, our lightly oak-aged Chardonnay suggests flavors of pears, apples, and vanilla. An excellent complement to seafood with rich sauces, chicken, and veal. Serve chilled at 45 degrees.

THE GRAPE:

Chardonnay is a white grape varietals originating also from Burgundy and is probably the most known white variety in the world. The incredible complexity of aromatic components that Chardonnay gives to wines emerges in different ways depending on the soils and climates where it is grown, thus making the tasting of its wines always a unique experience. Chardonnay is part of the blend of the best classic method sparkling wines in the world, and is also renowned for its great aging potential.

VINTNER'S NOTE:

We age our Chardonnay in French oak. American oak tends to be more intense, the oak absorbs/ transfers into the wine much faster. French oak tends to be more subdued in its taste, with a smoother mouthfeel.

BLEND: 90%Chardonnay - 10% Pinot Grigio (var.5%)

VINEYARD SIZE: 2.5 Acres (1 Chardonnay)

YEARLY PRODUCTION: 250-300 cases

2021 Chenin Blanc Vintage

[William Heritage Winery](#)

The vineyards had a good rest during the sufficiently cold winter before pushing buds with average timing. For the second year in a row, late spring and early summer were beautiful with dry, warm weather, allowing the vines to develop healthy canopies and set a record crop. A typical mid-summer humid spell with warm nights applied some disease pressure to the vineyards, but the quickly ripening fruit fared well through veraison. The pattern shifted again in August and we had a full month of dry, beautiful days during the critical ripening period for our whites. Tropical storms started to blow through in mid-September, but as they trended north, the vineyards were spared from the worst of the rainfall (and a scary tornado that tore through town just a mile away). September was a very busy month with most of the whites and some early reds coming off the vines with great flavor and ripeness. October brought cooler temperatures and very little sun, retaining acidity but making it difficult for later reds to ripen to their full potential.

The fruit for this wine is sourced from a small Chenin Blanc parcel in our Home Block vineyard located directly in front of the winery. The Petit Manseng was harvested from a contracted vineyard with exciting potential about a mile down the road from the winery on Griffin Road. Winemaking All fruit was handpicked and sorted in the vineyard. Destemmed, crushed, and held on skins for four hours prior to pressing.

Stainless steel fermented and aged. The fermentation was arrested to leave a small amount of natural sugar. Petit Manseng blended in to accentuate a backbone of natural acidity.

Tasting Notes Bright aromas of white pepper, pineapple, and peach blossoms. The palate showcases juicy flavors of honeycrisp apple, candied peaches, and mandarin orange with a long, pithy finish.

Technical Data

Harvest Date: 9/16/21 Composition: 90% Chenin Blanc, 10% Petit Manseng
Alcohol: 12.7% Residual Sugar: 5.4 g/L pH: 3.49 Titratable Acidity: 6.0 g/L Cases Produced: 114

Isaac Smith New Jersey Port

[Cape May Winery & Vineyard](#)

Vintage: 2022 Blend

Bottling date: 2/4/22

Bottle/Case Price: \$29.00 / \$348.00

Vintage Notes(include harvest date & BRIX):

2013 -10%, 2015 - 20%, 2016 - 30%, 2018 - 10%, 2019 - 20%, 2020 - 10%

Vineyard Notes (include Soil & specific vineyard): Shunpike- sandy loam

Wine Notes (flavor profile):

Aroma of anise and figs lead into bright flavors of dried plum across the palate. Enjoy a smooth finish of cherry cola.

Appellation: Cape May Peninsula

Varietal Composition: 100% Chambourcin

Case Production: 800 gallons

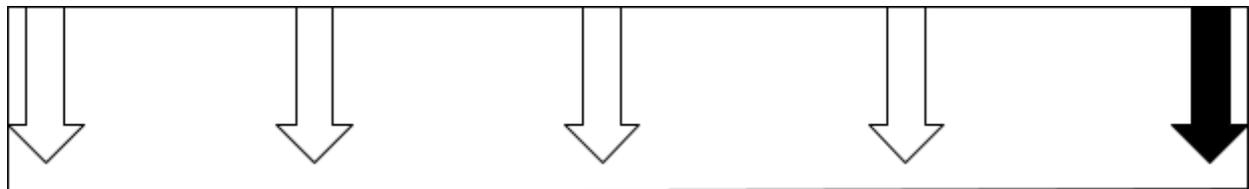
Alcohol: 18.5

Residual Sugar: 8%

Type of Oak: Neutral

Time in Oak:

Sweetness Scale:



Bone Dry

Dry

Off-Dry

Semi-Sweet

Sweet

2017 Blanc de Blancs

[William Heritage Winery](#)

A Sparkling Wine Achieving Top Honors

Blend: 100% Chardonnay

We were honored to have recently received the Governor's Cup for this Blanc de Blancs from the Beverage Testing Institute for "Best Sparkling Wine in New Jersey".

Our estate-grown sparkling wines have consistently brought home top honors including 90 points from Wine Enthusiast Magazine for our 2016 Vintage Brut and 90 points from the Wine Advocate for our 2015 Brut Rosé.

Blanc de Blancs, meaning "white of whites," is a Champagne-style of wine made exclusively from white grapes. Though Blanc de Blancs sounds plural, most are made entirely from Chardonnay.

Winemaking

Made by the traditional Champagne method. Aged two years in bottle before disgorging and dosage.

Winemaker's Tasting Notes

Toasty with notes of brioche, lemon zest & sea spray. Showing large lively bubbles and a taut acidity. Complex with nice minerality and length.

Food Pairings

Oysters, brie cheese, popcorn with truffle salt

Jack's Snacks

[Hopewell Valley Vineyards](#)

Thank you for your interest in learning more about [our autism projects](#):

Proceeds from the sale of "Jack's Snacks" (terali) and additional projects benefit autism research and intervention programs that ultimately assist individuals with autism achieve more independent, productive and happy lives.

Qualified organizations may apply for a grant that is given on an annual basis. Areas that will be supported include, but are not limited to: research into etiologies and prevalence of autism; direct assistance for individuals with autism; respite services for families of individuals with autism; job sampling and job training endeavors for teenagers and adults with autism; residential placement for individuals with autism who for different reasons are no longer able to live with their families.

The Neri family has experienced the impact of autism for over two decades, and have supported local autism intervention programs for an equally long time. We know wholeheartedly how challenging it can be to overcome some of the obstacles associated with an autism spectrum diagnosis: Establishing meaningful activities, teaching functional self-help and home-living skills, improving expressive language and language comprehension, are some of the things we have been dealing with on a very personal level.

Thank you again for your interest. The funds raised by these projects will benefit individuals and families that, on a daily basis, face difficult challenges.

To support our efforts, you can participate in any of our projects or make a direct donation.

Best,
Sergio and Violetta Neri

Wine Biscuits

[Nana Milena New Jersey's Finest Red & White Wine Biscuits](#)

A perfect pairing with a cup of espresso or a glass of NJ wine.



The [Garden State Wine Growers Association](#) (GSWGA) has launched a new line of wine biscuits made from New Jersey wines. The first Nana Milena White and Red biscuits are made with wines produced by [DiMatteo Vineyards](#) in Hammonton.

The biscuits are available for sale at DiMatteo Vineyards, at retail locations, including selected [Bottle King locations](#) – Livingston, Wayne, Glen Rock, Ramsey; Delicious Orchards in Colts Neck and Dolce & Clementes Italian market in Robbinsville. Additional retail and winery locations will be added in the coming weeks.

The red wine biscuits are made with DiMatteo Vineyard's popular Pasquale Red wine and the white wine biscuits are made from their Jersey White wine. Nana Milena was the grandmother of Goran Mandic, founder of Northeastern Resources, the company distributing these biscuits in collaboration with the GSWGA. The biscuits are being baked by [Damascus Bakeries](#).

Made with no preservatives, additives or food colors, the Nana Milena Wine Biscuits sell for the suggested retail price of \$6.99 per bag. ###