



12 DAYS OF WINO CHRISTMAS

**Day 5:
Glen Manor
Sauvignon Blanc**

*with Jeff White of
Glen Manor Vineyards*

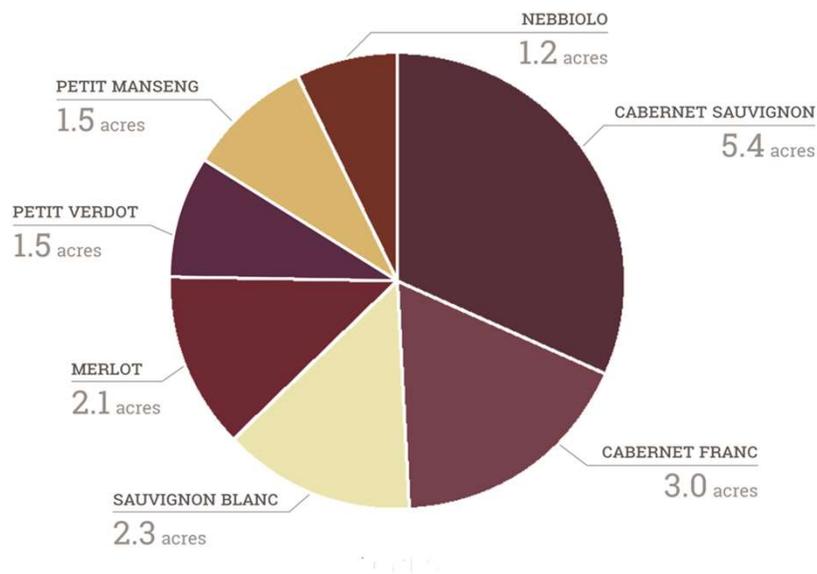
Glen Manor Vineyards, Front Royal, VA

Glen Manor Vineyards is located in the hills surrounding Front Royal Virginia. The beautiful 200 acre farm is a *Virginia Centennial Farm* -- that is, it has been owned by the Lawson-White family for over a century (since 1901). It has been a working farm (cropping corn and wheat, as well as working with livestock), and the first vineyards were planted in 1995.



Glen Manor Vineyards, Front Royal, VA

Glen Manor Vineyards is located in Virginia approximately 70 miles west of Washington D.C., situated on a western flank of the Blue Ridge Mountains. The surrounding mountains, ranging between 1400 and 3400 feet in elevation, form a *Glen* which gives the vineyards a unique environment: A world of its own.



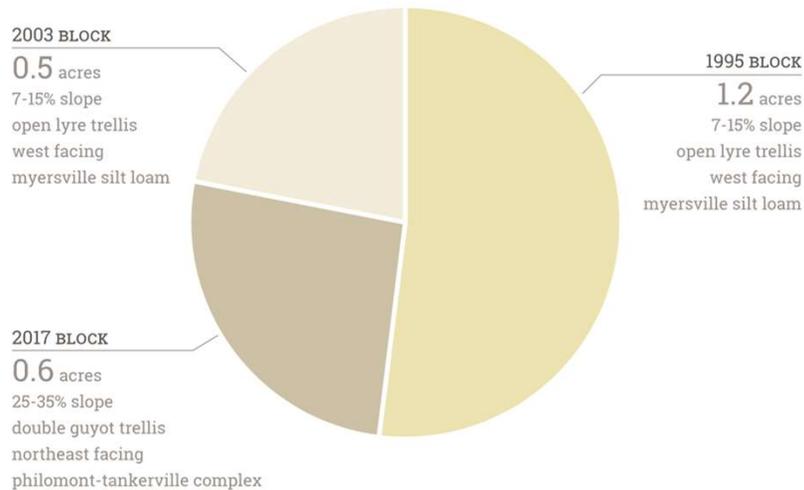
The vines grow high on very steep mountain slopes characterized by deep, well-draining, and rocky soils.

Their mountainside is rich and poor: rich in a wide variety of soil types; poor in that the soils are rocky and well-draining. This combination is ideal for winegrowing.

The original six-acre vineyard was established in 1995.

Glen Manor Sauvignon Blanc

Located on the west slope of the Blue Ridge Mountains, around 1100 feet above sea level. Sauvignon Blanc was the first grapevine planted in 1995. They have since expanded with two more plantings in 2003 and 2008 on higher and steeper slopes.



Each vineyard picked separately and fermented separately in stainless steel tanks at 55 degrees Fahrenheit for 30 days using two different yeasts. Blended in October and rested on fine lees before being bottled in February.



Glen Manor Hodder Hill

Hodder Hill is a structured red blend (usually Cabernet Sauvignon dominant), focused on the terroir of their mountain farm.

Season: The weather of 2015 in Virginia was quite normal—or predictably quite unpredictable. A cold winter, hitting zero a few nights, followed by a cool dry spring with normal bud break around April 15. Early summer had increased frequency of rains but by the end of July the rains stopped and late summer into early autumn once again became very dry with beautiful fall ripening and harvest weather.

Winemaking: The warm and dry harvest produced a wine with ripe fresh berry flavors. Named after our vineyard site, this blend of grape, soil, barrel, and vintage produces a wine of multi-layered complex flavors, combined with a solid framework of natural acidity and tannin which promises great further bottle development. Bottled unfiltered and unfined.

Varietals: 68% Cabernet Sauvignon, 14% Merlot, 14% Petit Verdot, 4% Cabernet Franc

Aging Potential: 2018 – 2035



Glen Manor Raepheus

The dessert wine RAEPHEUS showcases the beauty of a late harvest Petit Manseng, and is inspired by the sweet wines of Jurançon. It is named for Jeff's parents Anna Rae and Alpheus, the third generation of the family to farm this land.

Winemaking: Hand harvested on 16 November, the grapes were then placed in our walk-in cooler/freezer for about two and a half weeks until frozen. To extract the juice, whole clusters were pressed while slowly thawing. The first light press fraction or free run juice being separated from the later moderate press fraction or press juice. This press juice was later sold on the bulk market. The free run juice was cold settled for 24 hours and then racked and inoculated with yeast for fermentation, 1/2 into new 225L French oak barrel and 1/2 in stainless steel barrel. Fermentation lasted 4 months at around 55°F. After completion of fermentation, the wine was blended into stainless steel barrels to aged on light yeast lees for 11 months and bottled in February 2017.

Aging Potential: 2018-2030

