

Varieties Reported

Vinifera

Chardonnay, Cabernet Sauvignon, Cabernet Franc, Gewurztraminer, Merlot, Pinot Noir, Sauvignon Blanc, White Reisling, Viognier, Other White, Other Red

Hybrid

Seyval, Vidal Blanc, Chambourcin, Other White Hybrid, Other Red Hybrid

American

Norton, Seedless Table (all), Other Red/Black American, Other White American

WHITE WINES

Chardonnay (Shard-don-a) - The most popular variety in Virginia, Chardonnay usually comes as a medium to full-bodied dry wine. It may be fruity with a hint of apples or citrus. It's versatility makes it appropriate with a wide variety of dishes ranging from seafood to lighter red meats.

Pinot Grigio (Pee-no-Gree-gee-oh) - has a smoky bouquet with hints of spice. The taste is of ripe fruit, with hints of grapefruit or lemon, and a suggestion of sweetness in the aftertaste.

Riesling (Reez-ling) - Has a spicy and fruity bouquet, usually off-dry or semi-sweet. Light to medium bodied. Sometimes produces flavors resulting in sweet wines that smell like honey and apricot nectar.

Gewurztraminer (Geh-vertz-tram-me-ner) - Spicy and floral aromas. Light to medium bodied. Off-dry to semi-sweet.

Sauvignon Blanc (So-vin-yawn-Blonc) - Herbaceous, sometimes vegetal scent such as fresh herbs, cut grass or bell peppers. Range of styles from tart to ripe pineapple richness. Acidity makes them enjoyable with shellfish and seafood.

Seyval Blanc (Say-voll-Blonc) - Aromas compare to green apples. Light to medium bodied. Crisp and very dry.

Vidal Blanc (Vee-doll-Blonc) - Fruity aromas and flavors. Light to medium body and off-dry to semi-sweet.

Voignier (Vee-on-yea) - Spicy, with fruity and floral aromas.

RED WINES

Cabernet Sauvignon (Cab-er-nay So-vin-yawn) - Complex in flavors than can emerge as currants, green olives, herbs, bell peppers, or combinations of these with mint and leather. Medium to full-bodied, tannic and dry. When young, good with robust meat dishes; older Cabernets go well with roasts, steaks, and cheeses.

Merlot (Merlow) - Cherry-like aromas with hints of Cabernet's herbaceousness. Softer flavor than Cabernet Sauvignon. Medium to full bodied, dry less tannic than Cabernet. Drinkable earlier than Cabernet, yet ages well.

Cabernet Franc (Cab-er-nay Fronc) - Full bodied, dry wine with cherry flavors and violet aromas.

Pinot Noir (Pe-no-Nwahr) - Cherry aroma with rich flavors. Less tannic with less pigment than Cabernet and Merlot, so somewhat lighter. Drinkable at two to five years of age, and will improve after that.

Chambourcin (Sham-boor-san) - Rich grape aroma and flavor. Full bodied, dry.



SPECIALTY WINES

Rose and Blush Wines - Usually blends of white wine with a small percentage of red wine, blended together to give them the blush of color. Usually light and fruity.

Cabernet Blanc (Cab-er-nay Blonc) - Made from the Cabernet Sauvignon grape, these wines get their salmon color from the process of removing the grape skin early in the wine making process. Light bodied and dry.

Sparkling Wines - Made in the Methode Champenoise: A table wine is refermented in a heavy glass bottle to produce a wine that has a bubbly effervescence. Light bodied, can be dry to semi-sweet.

Brut (Broot) - A sparkling blend of Chardonnay and Pinot Noir. Usually dry.

About the Survey: The information presented in this report was gathered through a census of all known commercial grape producers in Virginia. To be considered a commercial producer, an operator must grow one acre or more of grapes. Data were collected during the months of November 2002 through January 2003 by mail and telephone interview. Information obtained during the course of this survey is completely confidential by law; for this reason, some county, regional, and variety breakdowns could not be published to avoid disclosure of individual vineyards.

Special thanks to all producers who took time to participate in this survey. Appreciation is extended to Dr. Tony K. Wolf, Viticultural Extension Specialist, and the Wine Marketing Program of the Virginia Department of Agriculture and Consumer Services for lending their knowledge and expertise.

Virginia Commercial Grape Report

2002

 VIRGINIA DEPARTMENT
OF AGRICULTURE AND
CONSUMER SERVICES

Grape Production Rises in 2002

Grape production in Virginia increased in 2002 with the production of the Vinifera varieties accounting for the majority of the overall production increase. Producers harvested a crop valued at \$6.2 million, receiving an average price of \$1,350 per ton.

Survey Highlights

Virginia ranked 11th nationally in commercial grape production and 10th for bearing acreage.

Virginia's grape producers harvested 4,600 tons of commercial grapes in 2002, up nearly 10 percent from 4,200 tons produced in 2001. The 2002 total was up nearly 20 percent from what was produced in 2000.

Vineyard acreage (bearing and non-bearing) has increased from 1,418 acres in 1995 to 2,220 acres in 2002, a 57 percent increase over that time span.

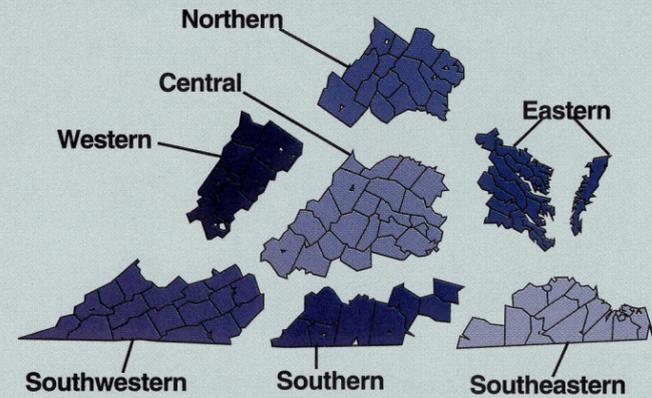
The Chardonnay variety made up 32 percent of Virginia's total Vinifera production harvested in 2002. Also, Virginia's most popular variety accounted for 34 percent of all the Vinifera variety bearing acreage and 24 percent of the total vineyard acreage statewide.

Merlot and Viognier producers saw significant production gains in 2001. Merlot producers harvested 115 tons more in 2002 compared to 2001. Producers of Viognier variety harvested 153 more tons in 2002.

REVIEW OF 2002 GROWING SEASON

The 2001-2002 winter continued a three-year pattern of relatively warm, benign winters for Virginia grapevines. Poised, therefore, for abundant crops, many growers were affected by unusually late, damaging frosts during the third week of May. Parts of Virginia, particularly the eastern and western Piedmont and parts of Southside Virginia, also suffered severe drought during the period from June until September. Some non-irrigated vineyards showed drought stress by early August. For most, the dry summer and early fall lessened disease pressure and crop quality was very high, particularly for white varieties such as Chardonnay, Viognier, and Sauvignon blanc. Rains in September and October made it somewhat more difficult to achieve concentrated, ripe flavor and aromas in later-maturing red varieties.

Virginia Agricultural Statistics Districts



Grape Production and Acreage by District and County, 2001-2002 ^{1 2}

County	Tons Produced		Bearing Acres		Non Bearing Acres	
	2001	2002	2001	2002	2001	2002
NORTHERN						
Culpeper	108	96	44	41	12	14
Fauquier	169	442	124	135	17	20
Loudoun	490	674	205	247	72	61
Madison	305	294	90	93	25	9
Rappahannock	77	111	46	43	10	4
Rockingham	47	35	20	20	1	1
Shenandoah	127	113	55	60	20	19
Warren	32	39	20	22	4	3
Other counties	55	76	45	44	23	38
District Total	1,410	1,880	649	705	184	169
WESTERN						
Roanoke	100	70	29	30	4	2
Other counties	340	150	91	91	21	15
District Total	440	220	120	121	25	17
CENTRAL						
Albemarle	620	660	245	284	78	50
Bedford	17	12	10	7	9	4
Greene	45	40	27	31	11	4
Nelson	124	160	59	57	36	48
Orange	800	740	207	214	33	14
Spotsylvania	45	33	22	23	1	4
Other Counties	69	95	86	84	29	26
District Total	1,720	1,740	656	700	197	150
EASTERN						
Essex	78	134	29	24	2	7
King George	48	71	27	30	5	0
Westmoreland	168	198	46	61	20	1
Other Counties	181	127	89	62	32	30
District Total	475	530	191	177	59	38
Other District						
Total	155	230	84	97	55	46
State Total	4,200	4,600	1,700	1,800	520	420

¹ Some county totals are not published to avoid disclosure of individual operations. Production and acreage are included in district and state totals. ² 2001 data revised.

Grape Production and Acreage by Variety, 2001-2002 ¹

County	Tons Produced		Bearing Acres		Non Bearing Acres	
	2001	2002	2001	2002	2001	2002
VINIFERA						
Chardonnay	1,202	1,242	463	487	104	55
Cabernet Sauvignon	411	489	206	209	54	53
Cabernet Franc	363	462	154	187	77	80
Gewurstraminer	29	27	18	16	3	6
Merlot	275	390	105	123	79	66
Pinot Noir	73	80	31	29	11	5
Sauvignon Blanc	41	54	23	20	3	6
White Riesling	303	276	98	80	6	5
Viognier	146	299	74	87	42	35
Other White Vinifera	146	121	65	67	10	18
Other Red Vinifera	275	478	97	115	57	27
HYBRID						
Seyval	154	126	64	49	9	6
Vidal Blanc	390	336	127	135	18	13
Chambourcin	81	56	38	41	7	11
Other White Hybrid	45	33	32	34	6	10
Other Red Hybrid	19	15	11	7	1	6
AMERICAN						
Norton	54	55	37	35	15	9
Seedless table (all)	2	6	4	14	4	1
Other Red/Black American	158	12	38	41	2	3
Other White American	33	43	15	24	12	5
State Total	4,200	4,600	1,700	1,800	520	420

¹ 2001 data revised.

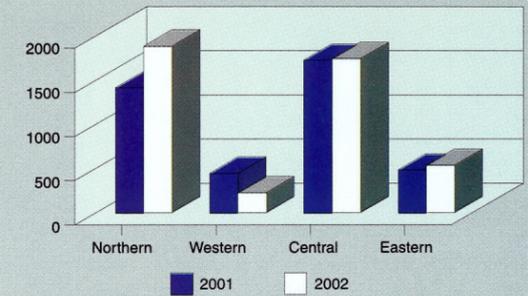


Grape Production and Bearing Acreage All Types 2001-2002 ¹

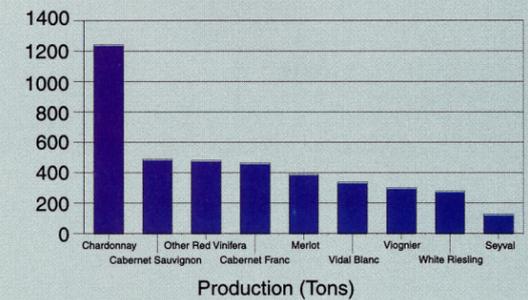
Rank	State	Tons Produced		Bearing Acres	
		2001	2002	2001	2002
1	CA	5,979,000	6,500,000	803,000	825,000
2	WA	283,000	332,000	48,000	49,800
3	NY	149,000	156,000	31,500	31,000
4	PA	61,500	53,200	12,800	12,800
5	MI	28,900	42,700	12,300	12,300
6	OR	22,800	22,800	8,800	9,500
7	AZ	15,500	8,400	3,200	2,400
8	OH	6,000	5,800	2,000	2,100
9	AR	2,700	5,600	1,500	1,400
10	TX	9,500	4,700	2,900	2,900
11	VA	4,200	4,600	1,700	1,800
12	MO	2,300	2,900	870	800
13	GA	3,200	2,800	1,100	1,100
14	NC	2,000	2,300	700	850

¹ Estimates for 2002 are preliminary.

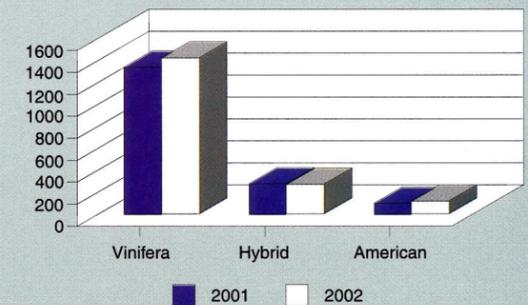
Production by District



2002 Top Ten Grape Varieties



Bearing Acres by Variety



2002 Total Production by Variety

