

Vinifera: Chardonnay, Cabernet Sauvignon, Cabernet Franc, Gewurztraminer, Merlot, Pinot Noir, Sauvignon Blanc, White Riesling, 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.

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

Red Wines

Cabernet Sauvignon (Cab-er-nay So-vin-yawn) - Complex in flavors that 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 and 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 some-what 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.



Virginia 2005 Commercial Grape Report

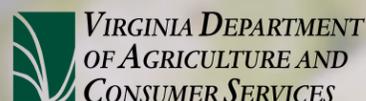


VIRGINIA Commercial Grape Report

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 2005 through January 2006 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!



VIRGINIA COMMERCIAL GRAPE REPORT 2005

2005 Growing Season

Virginia's 2005 growing season followed a mild winter with little or no indication of any winter injury for the majority of vineyards, and a relatively benign spring frost season. The early part of the growing season was much cooler than average, and bloom was delayed up to two weeks beyond average. Southside Virginia saw some drought stress by early July, but most areas of the State had ample soil moisture to support vine needs.

Late-summer saw more normal to above-average temperatures, and generally dry conditions. Those conditions erased the delayed vine development of spring and resulted in excellent fruit maturation conditions, especially for white-fruited varieties.

Tropical Storm Tammy moved across the state in early October 2005 and this delayed the ripening of some red-fruited cultivars, but

Virginia was spared much of the rain that affected states to the northeast. Many Virginia producers have said that the quality of grapes in 2005 was the best they have ever seen and it will be a superior vintage. The 2005 growing season was the largest in production for the state, grown on the largest amount of bearing acreage.

Grape Production and Price By Variety, 2005¹

Variety ¹	Tons Produced	Utilized Tons	Price per Ton
Chardonnay	1,145	1,145	\$1,389.00
Cabernet Franc	751	751	\$1,442.00
Cabernet Sauvignon	448	448	\$1,619.00
Chambourcin	192	192	\$916.00
Merlot	731	731	\$1,613.00
Norton	173	173	\$1,124.00
Pinot Noir	61	61	\$1,384.00
Seyval	152	152	\$938.00
Vidal blanc	431	431	\$843.00
Viognier	276	276	\$1,834.00
White Riesling	103	103	\$1,183.00
Virginia²	5,600	5,600	\$1,360.00

¹ All other grape varieties were not published to avoid disclosure of individual operations.
² State price and production based on all reported varieties. Price based on all reported sales.

Grape Production and Acreage by Variety, 2004-2005¹

	Tons Produced		Bearing Acres		Non Bearing Acres	
	2004	2005	2004	2005	2004	2005
VINIFERA						
Chardonnay	885	1,145	426	420	47	72
Cabernet Sauvignon	262	448	209	212	41	40
Cabernet Franc	481	751	200	242	79	69
Gewurztraminer	10	19	10	11	4	*
Merlot	435	731	188	203	58	57
Pinot Noir	57	61	27	26	8	3
Sauvignon blanc	29	52	15	18	3	5
White Riesling	80	103	51	48	9	7
Viognier	197	276	116	124	31	30
Other white vinifera	133	249	72	79	26	36
Other red vinifera	297	461	143	148	52	75
HYBRID						
Seyval	70	152	39	47	3	8
Vidal blanc	331	431	142	124	15	25
Chambourcin	143	192	64	71	18	35
Other white hybrid	59	111	54	58	33	44
Other red hybrid	12	34	12	19	1	10
AMERICAN						
Norton	89	173	65	78	20	33
Seedless table (all)	3	9	5	4	1	1
Other red/black Am.	34	111	33	36	*	2
Other white Am.	93	91	29	32	11	8
STATE TOTAL	3,700	5,600	1,900	2,000	460	560

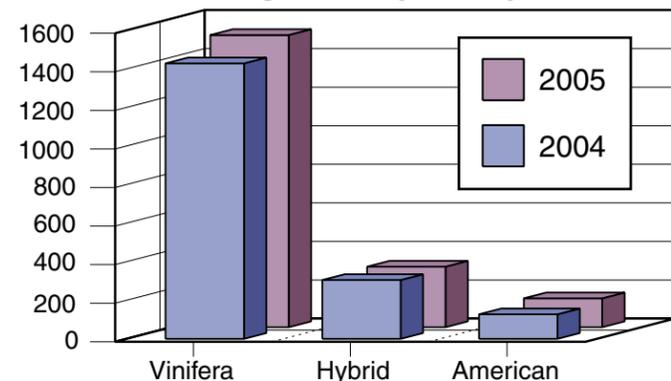
¹ 2004 data revised.
² Some variety totals are not published to avoid disclosure of individual operations or may have no data.

Grape Production and Bearing Acreage, All Types^{1,2}

Rank	State	Tons Produced		Bearing Acres	
		2004	2005	2004	2005
1	CA	5,623,000	6,130,000	800,000	800,000
2	WA	267,000	415,000	53,000	54,000
3	NY	142,000	178,000	31,000	31,000
4	MI	62,500	100,000	13,900	14,200
5	PA	86,800	90,000	12,000	12,000
6	OR	24,000	24,600	11,100	11,700
7	TX	8,800	9,700	2,900	2,900
8	OH	4,800	8,500	2,100	2,200
9	VA	3,700	5,600	1,900	2,000
10	MO	3,630	3,900	1,100	1,200
11	NC	3,500	3,900	1,100	1,300
12	GA	3,300	3,500	1,100	1,100
13	AR	3,000	1,900	900	750
14	AZ	4,000	1,000	1,000	400

¹ Estimates for 2005 are preliminary. ² Ranked by 2005 production

Bearing Acres by Variety



Grape Production Increases in 2005

Grape production in Virginia increased in 2005 with the production of the Vinifera varieties accounting for the majority of the overall production. Producers harvested a crop valued at \$7.6 million, receiving an average price of \$1,360 per ton.

Survey Highlights

Virginia ranked 9th nationally in commercial grape production and 9th for bearing acreage.

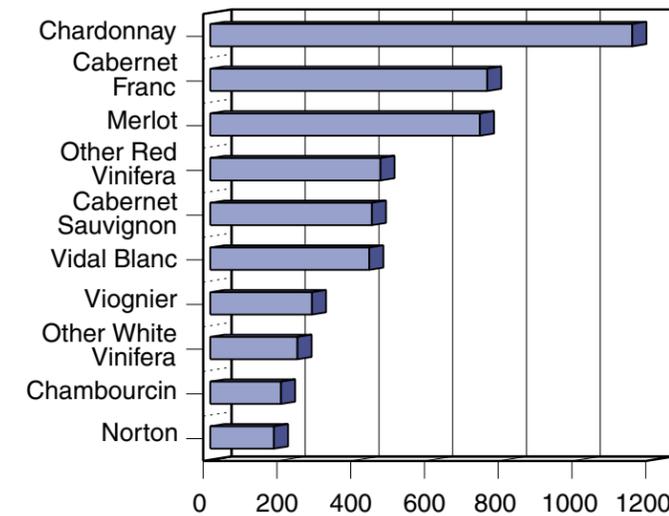
Virginia's grape producers harvested 5,600 tons of commercial grapes in 2005, up 51% from the 3,700 tons produced in 2004.

Virginia bearing acreage increased from 1,900 acres in 2004 to 2,000 acres in 2005, a 5% increase over that time span.

The Chardonnay variety made up 27 percent of Virginia's total Vinifera production harvested in 2005. Also, Virginia's most popular variety accounted for 27 percent of all the Vinifera variety bearing acreage and 21 percent of the total vineyard acreage statewide.

Chardonnay, Cabernet Franc, Merlot, and Vidal Blanc represented the top four varieties produced in the Commonwealth in 2005. Chardonnay producers harvested 260 tons more in 2005 compared to 2004. Cabernet Franc producers harvested 270 tons more in 2005, and Merlot producers harvested 296 tons more in 2005. Also, Vidal Blanc producers harvested 100 more tons in 2005 compared to 2004.

Top Ten Grape Varieties



Grape Production and Acreage by District and County, 2004-2005^{1,2}

County	Tons Produced		Bearing Acres		Non Bearing Acres	
	2004	2005	2004	2005	2004	2005
NORTHERN						
Culpeper	45	53	26	15	6	13
Fauquier	148	418	173	176	24	37
Loudoun	283	709	203	257	65	85
Madison	53	107	34	33	4	24
Rappahannock	74	129	60	58	4	11
Rockingham	31	21	20	11	*	*
Shenandoah	87	155	58	68	21	18
Warren	26	36	12	12	10	3
Other counties	13	97	23	42	13	41
District total	760	1,725	609	672	147	232
WESTERN						
Botetourt	101	109	37	35	4	4
Roanoke	62	60	30	30	*	*
Other counties	127	248	53	53	15	8
District total	290	417	120	118	19	12
CENTRAL						
Albemarle	827	904	361	355	115	135
Amherst	56	64	30	31	12	11
Bedford	26	36	19	26	13	8
Greene	47	83	29	35	3	5
Louisa	18	40	20	18	*	1
Nelson	219	372	96	106	26	36
Orange	516	600	154	138	7	5
Spotsylvania	*	69	*	25	*	*
Other Counties	91	99	85	56	25	24
District Total	1,800	2,267	794	790	201	225
EASTERN						
Essex	45	97	39	27	4	5
King George	44	75	32	30	*	*
Westmoreland	110	200	60	55	14	5
Other Counties	221	270	93	85	38	31
District Total	420	642	224	197	56	41
SOUTHERN						
Patrick	214	226	54	54	6	7
Other Counties	76	90	26	50	11	19
District Total	290	316	80	104	17	26
Other District						
Total	140	233	73	119	20	24
State Total	3,700	5,600	1,900	2,000	460	560

¹ Production and acreage are included in district and state totals.
² 2004 data revised.
³ Some variety totals are not published to avoid disclosure of individual operations or may have no data.

Production By District

