

## GRAPE PRODUCTION RISES IN 2001

Grape production in Virginia increased in 2001 with production of Chardonnay accounting for one-half of the overall production increase. Producers harvested a crop valued at \$5.2 million, receiving an average price of \$1,260 per ton.

## SURVEY HIGHLIGHTS

Virginia ranked 10<sup>th</sup> nationally in commercial grape production and bearing acreage.

Virginia's grape producers harvested 4,120 tons of commercial grapes in 2001, up 7 percent from 3,840 tons produced in 2000. The 2001 total was down nearly 10 percent from what was produced in 1999, which was an ideal year for grape production.

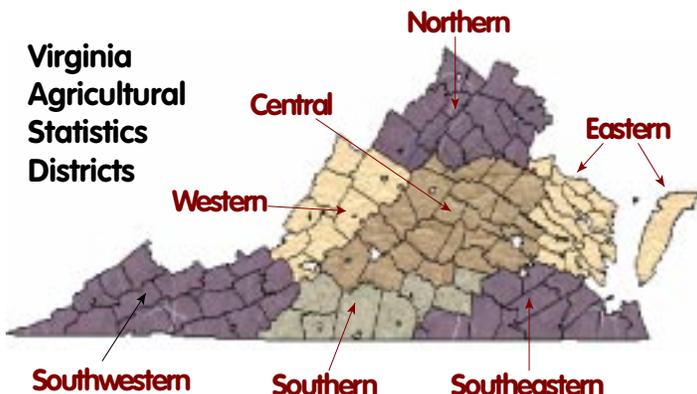
Vineyard acreage (bearing and non-bearing) has increased from 1,418 acres in 1995 to 2,250 acres in 2001, a 59 percent increase over that time span.

The Chardonnay variety made up 37 percent of Virginia's total Vinifera production harvested in 2001. Also, Virginia's most popular variety accounted for 36 percent of all the Vinifera variety bearing acreage and 28 percent of the total vineyard acreage statewide.

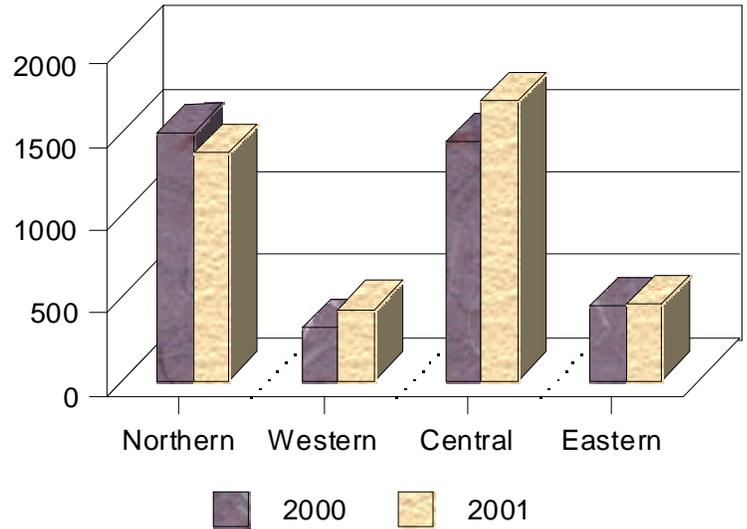
Merlot and Norton producers saw significant production gains in 2001. Merlot producers harvested 80 tons more in 2001 compared to 2000. Producers of the Norton variety harvested 15 more tons in 2001.

## MARKET CONDITIONS

The quality of Virginia's 2001 wine grape harvest was excellent. Weather during 2001 was exceptional. Growers received timely rains, average temperatures and relative dryness in the late fall which led to ideal ripening conditions. Many wine-makers expect sugar levels and flavor to be outstanding.



## Production By District



## GRAPE PRODUCTION AND ACREAGE BY DISTRICT AND COUNTY, 2000-2001

County	Tons Produced		Bearing Acres		Non Bearing Acres	
	2000	2001	2000	2001	2000	2001
<b>NORTHERN</b>						
Culpeper	89	106	36	44	20	12
Fauquier	198	166	125	124	12	17
Loudoun	420	475	167	205	58	72
Madison	445	300	98	90	4	25
Rappahannock	69	76	36	60	19	10
Rockingham	52	46	19	20	3	1
Shenandoah	123	125	52	55	16	20
Warren	29	31	18	20	6	4
Other counties	75	55	39	45	27	23
District total	1,500	1,380	590	663	165	184
<b>WESTERN</b>						
Augusta	155	181	37	41	17	17
Roanoke	65	96	31	29	2	4
Other counties	100	153	31	50	17	4
District total	320	430	99	120	36	25
<b>CENTRAL</b>						
Albemarle	546	609	201	245	85	78
Bedford	18	17	9	10	7	9
Greene	42	44	23	27	11	11
Nelson	87	122	40	59	47	36
Orange	680	791	210	207	15	33
Spotsylvania	27	44	19	22	4	1
Other Counties	45	68	62	86	43	29
District Total	1,445	1,695	564	656	212	197
<b>EASTERN</b>						
Essex	88	75	31	29	*	2
King George	47	47	25	27	7	5
Westmoreland	167	165	47	46	20	20
Other Counties	148	178	84	105	46	32
District Total	450	465	187	207	73	59
<b>Other District Total</b>	125	150	70	84	44	55
<b>State Total</b>	3,840	4,120	1,510	1,730	530	520

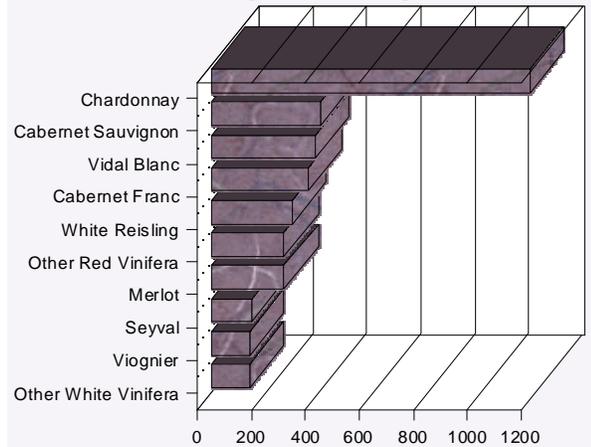
\* Some county totals are not published to avoid disclosure of individual operations. Production and acreage are included in district and state totals.

## GRAPE PRODUCTION AND ACREAGE BY VARIETY, 2000-2001

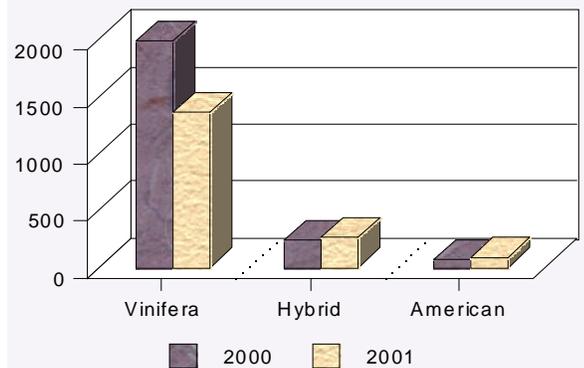
	Tons Produced		Bearing Acres		Non-Bearing Acres	
	2000	2001	2000	2001	2000	2001
<b>VINIFERA</b>						
Chardonnay	1,040	1,180	456	493	113	104
Cabernet Sauvignon	440	403	183	206	59	54
Cabernet Franc	311	356	123	154	73	77
Gewurstraminer	31	28	16	18	3	3
Merlot	190	270	87	105	49	79
Pinot Noir	74	72	28	31	3	11
Sauvignon Blanc	40	40	17	23	1	3
White Riesling	323	297	105	98	10	6
Viognier	197	143	64	74	25	42
Other White Vinifera	125	143	43	65	16	10
Other Red Vinifera	224	270	71	97	65	57
<b>HYBRID</b>						
Seyval	136	151	59	64	9	9
Vidal Blanc	357	383	115	127	24	18
Chambourcin	73	79	30	38	15	7
Other White Hybrid	42	44	28	32	11	6
Other Red Hybrid	17	19	10	11	4	1
<b>AMERICAN</b>						
Concord	150	148	33	33	2	2
Niagara	19	26	12	12	13	12
Seedless Table (all)	3	2	3	4	1	4
Norton	38	53	22	37	31	15
Other Red/Black American	5	7	3	5	2	0
Other White American	5	6	2	3	1	0
<b>STATE TOTAL</b>	<b>3,840</b>	<b>4,120</b>	<b>1,510</b>	<b>1,730</b>	<b>530</b>	<b>520</b>



### 2001 Top Ten Grape Varieties



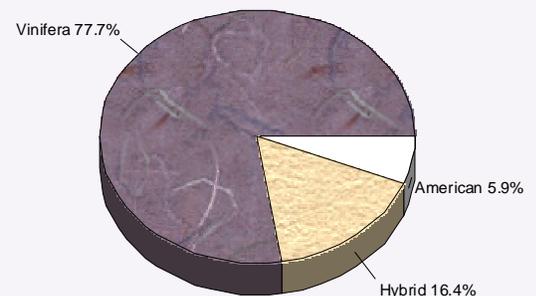
### Bearing Acres by Variety



## Grape Production and Bearing Acreage All Types, 2000-2001 <sup>1/</sup>

	Tons Produced		Bearing Acres	
	2000	2001	2000	2001
CA	7,059,000	5,930,000	827,000	851,000
WA	265,000	283,000	44,000	48,000
NY	154,000	149,000	31,500	31,500
PA	63,000	61,500	12,800	12,800
MI	87,200	28,900	12,500	12,300
OR	18,600	23,500	8,100	8,400
AZ	20,000	15,500	4,100	3,200
TX	<sup>2/</sup>	9,500	<sup>2/</sup>	2,900
OH	7,700	6,000	2,000	2,000
VA	3,840	4,120	1,510	1,730
GA	3,500	3,200	1,200	1,100
AR	4,200	2,700	1,400	1,500
MO	2,950	2,300	850	870
NC	2,300	2,000	600	700
SC	520	<sup>3/</sup>	2,900	<sup>3/</sup>

### 2001 Total Production By Variety



<sup>1/</sup> Estimates for 2001 are preliminary.

<sup>2/</sup> Not estimated until 2001

<sup>3/</sup> Discontinued

# 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

Concord, Niagara, 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.



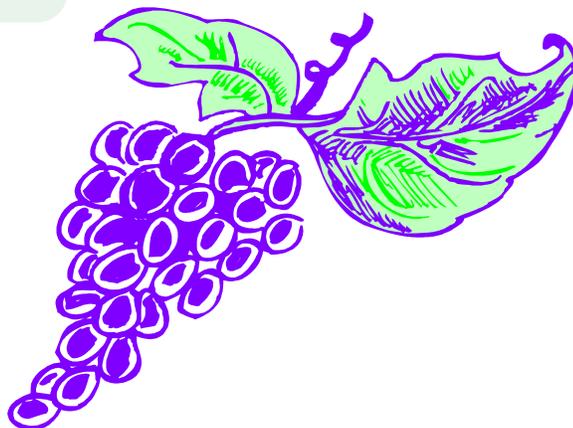
## SPECIALTY WINES

**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 2001 through January 2002 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.

