



TARARA WINERY

About

Tarara Winery was founded in 1989 by Whitie and Margaret Hubert. Tarara, one of the oldest wineries in Virginia, was built with the passion for creating a winery that showcased only the best of what Virginia vineyards can offer through true Artisan Wines. Today, Tarara Winery produces wines with power yet elegance, that best reflect the individual vineyards with which we work. The goal is simple...create a line-up of wines that truly showcases their terroir while being supportive to the local community. This goal has helped Tarara to become a leader in Virginia, producing world class wines from the finest vineyards in the Commonwealth.

Tarara Winery takes pride in its wines and the beautifully manicured 475 acre farm that stretches along the Potomac River. The grounds are not only home to some of Virginia's finest wines, but an entertaining Summer Concert Series at Tarara's Shadow Lake and the signature "Fine Vine" dinner celebration, which are wrapped around its estate Nevaeh Vineyard, one of the oldest in Virginia.

Vineyards

At Tarara Winery we pride ourselves on sourcing from some of the best vineyards in Virginia to craft wines of exceptional character, which defines each site. Our main vineyards are Nevaeh and Tranquility managed by Kevin Goolsby.

Nevaeh is made up of three distinct blocks – The Hill, The Road, and The Pond. All of Nevaeh is planted to cane-pruned vertical shoot positioning with an average yield just shy of 2 tons per acre. This helps with even ripening, better concentration, and an easily sculpted vineyard. The entire vineyard on average is quite a bit drier than the rest of Loudoun County and Virginia as a whole. The reason is that we are directly on the east side of the Catoctins and most weather events approach us from the west. A lot of precipitation will fall on the west of the hills and then we fall in a mini rain shadow. Our temperatures are also moderated substantially from the Potomac River. The Potomac River valley digs into the center of our vineyard creating a constant breeze within Nevaeh keeping the vines drier and also cooling the summer air and warming the winter air. This leads to the ability to have longer hang times of brighter and cleaner fruit getting riper flavors.

The Hill has the deepest soils, made up of red clay with limestone deposits cutting through the block. It is a south-facing slope which leads to our ripest fruit and is close to the Potomac Valley, giving great air movement. The wines tend to be ripe and elegant with great complexity and, at times, lovely minerality. The varieties planted on the Hill and used for Tarara bottling include: Chardonnay, Cabernet Franc, Cabernet Sauvignon, Merlot, Syrah, Viognier and Petit Manseng.

The Road is the flattest of the sights and farthest from the Potomac River. It gets extremely hot through the summer and is dominated by Penn Silt Loam. In the best years the fruit is ripe and extremely viscous. In cooler, wetter years it tends to be leaner and show herbal characters. This is our blending block, from which we use small amounts to help round out complexity in our Nevaeh bottling. Syrah acts as a great stand alone from the Road block. Varieties planted and used for Tarara bottling include Syrah, Cabernet Sauvignon, and Merlot. Future plantings will consist of Viognier and Petit Manseng. We also grow Chardonnay and Cabernet Franc for other wineries in this block.

The Pond is the coolest site of Nevaeh. It receives a lot of shade in the morning and in the later afternoon, creating a longer "cool period" in the evenings. This helps to maintain freshness in acidity and prolong the ripening period without extreme alcohol levels. The soil is the sandiest of the Tarara soils, with great drainage and more limestone deposits, as it is the closest to the Potomac River Valley. This block is the best for our aromatic whites like Viognier. It is also home to some of our most elegant Merlot due to the length of the growing season, and small amounts of Grenache and Mourvedre. We also grow some Pinot Gris for other wineries in this block.

Tranquility Vineyard is a seven acre vineyard planted in 1999 by its owner, Al and Mary Taylor. Set in the rolling hills of the Virginia Piedmont, the vineyard sits at about 570 ft. above sea level. The original planting included four acres of Cabernet Sauvignon, followed by one acre of Tannat in 2005. The final planting was about 1 ¾ acres of Pinot Gris in 2007. The soils are primarily comprised of "Pennsylvania Silt Loam", and are very nutritionally rich and very rocky as well. The majority of the rows run in a North/South direction, with just one acre that runs East/West. Tannat, Pinot Gris and half of the Cabernet Sauvignon use a Vertical Shoot Trellis system, while the other half of the Cabernet Sauvignon is on a modified "Smart Dyson" system. The fall of the land is outstanding for both air and water drainage, making it a great location for a vineyard. The grapes have never been irrigated and thus have very deep roots, making them more drought resistant. The Cabernet and Tannat have gained the most attention in the last five years, being sold to wineries that have produced award winning wines from them, thus putting them in high demand. In 2005 Ben Renshaw took over the management of the vineyard and has maintained until having Kevin take over in 2013. Starting with the 2011 season, the Tranquility Vineyard has been leased entirely by Tarara Winery. Tarara only bottles wine using the Cabernet Sauvignon and Tannat. The Pinot Gris is sold to other wineries.

The Cellar

The idea behind the winemaking at Tarara Winery is to take a minimalist approach to allow the vineyards to best express themselves. Winemakers Jordan Harris, Tim Kish and Kevin Goolsby believe that fine wines are made in the vineyard. Every time they have to get in the way of the wine, it is less of an expression of that vineyard.

Our wines are made in a 6,000 square foot cave to allow nature to give us consistent cellar temperatures and perfect humidity. This allows the wine to age gracefully in predominately Virginia Oak barrels until we believe there is the correct balance and the wine is ready for bottling and eventual release.

All of our wines are meant to be a definition of the grapes. The wines are not treated with enzymes, fining agents or any unnecessary additives. The wines will occasionally need slight adjustments with sugar or acid to help the wines keep their balance and to fine tune the alcohol. Most of the wines are fermented on indigenous yeasts with limited temperature control. Our belief is that the natural warmer fermentations allow wines to have more structure and depth, while the cooler temperatures are less necessary to preserve the aromatics which are abundant from the vineyard.

Our wine cellar is where the romance continues as the wines evolve naturally from being grapes into a magical wine with a true sense of place.