

Fabbioli Cellars Releases New Wine Vintages

Leesburg, VA, November 3, 2009 - Fabbioli Cellars, located in Loudoun County, has just released the 2008 vintage wines. This new release includes; a rosé, a light and medium bodied red, a Bordeaux blend, and two fortified wines. With this range of variety, there is something for every palate.

The 2008 vintage gives each wine its own unique characteristics. Vintage means the year the grapes are harvested. The Chambourcin, a French-America hybrid grape, was combined with 10 percent Syrah, which takes this mild and easy to drink red and gives it some spice. Owner and Vintner Doug Fabbioli bottled the Cabernet Franc, a classic medium bodied wine. The Cabernet Franc Reserve also recently blended, will hopefully rival the double gold winning 2007 Reserve. This wine will be released by the end of the year.

Fabbioli Cellar's flagship Bordeaux blend, Tre Sorelle, made its first tasting room appearance at the end of October. In addition, the first ever Tannat will be introduced to the public after a little more barrel aging. The distinguished Raspberry Merlot is back and is the perfect desert pairing wine. Fabbioli has also released his Aperitif Asian Pear Wine, and the Rosa Nera fortified wines which are winter favorites matched with a warm fire.

"The 2007 vintage was like an easy win for a football team. The flavors were good and it was a great year for the vineyard. Mother nature threw us some challenges in the '08 vintage, we had to play a good game in order to come out victorious," said Doug Fabbioli.