

EPISODE # 33/TIM & PETER RAUSSE: GABRIELE RAUSSE WINERY

SPEAKERS

Fred Reno, Tim Rausse, Peter Rausse, Tim & Peter Rausse

Fred Reno

Tim and Peter, thank you for joining me this morning over a glass of White Burgundy.

Tim & Peter Rausse

Thank you for having us. Thank you.

Fred Reno

Well, let me start at the beginning as I always do. What was it like growing up with wine every day? And Tim, you're the oldest, I'll start with you. What was the first time you had a glass of wine?

Tim Rausse

I honestly can't remember I do remember the first time I had a Grappa because that that made a bigger impression on me than wine. But I remember when Peter was quite small, Gabriele would give him his glass after he had finished his wine. And Peter would turn it upright and try to get that last drop to run down the side of the glass into his mouth. And there's a great picture of Peter at probably age two with the full-size glass turned completely upright. And it looks like he's just drained it but he's really just waiting for the drop to come out from the bowl.

Fred Reno

Peter, how old were you then?

Peter Rausse

I don't remember but based on the back of the photograph, I was two. So, Wow. Yeah, my dad is sitting there reading me a book and I'm just emptying the glass.

Fred Reno

That's fantastic. Well, the winery was started in the vineyard started in 1997. You must have been reasonably young at that point Tim, were you involved in the planting or anything of that nature of the vineyard?

Tim Rausse

Yes, we started our winery after Gabriele left Jefferson Vineyards or Simeon vineyards. Originally, I was in high school, so my last year of high school and 97/98. So, I definitely participated in that harvest, but then disappeared to college shortly thereafter.

Fred Reno

I mean, this is an obvious question. Did you feel you were destined to be a winemaker and run a winery as you were growing up?

Tim Rausse

It was certainly always there. I never wasn't maybe conscious that it would fall on me. Because Gabriele always sort of just commandeered the winery and the winemaking and you know, we would offer hands during harvest especially, I wouldn't say I was conscious that it was going to be my career in the in the early days.

Peter Rausse

It was never something that was like presented as this is what's going to happen. There was it was never assumed that we would be running the winery.

Fred Reno

Peter Of course your father tells this wonderful story about as a three-year-old giving a tour at Jefferson vineyards and was it Jefferson Vineyards or was it still called Simeon. At that time. When I was three, it would be 1990, It was still Simeon vineyard to the time of the transition to Jefferson vineyards in 93, I believe, yeah, that they changed the name and rebuilt the business there. As a toddler, I would go to the tasting room. And if there were too many people or people waiting for a tasting because I think at the time my dad was running it solo, I would offer to take some people for a tour of the winery. I think I just repeated what I had heard other tours of the winery done by my dad, having just followed him through but I think people were pretty impressed that a three-year-old seemed to seem to know more about the winery and how it was run than they did That's amazing. Well, when you established the vineyard in 1997 where was the decision process about what the varietals that you were going to grow initially put in? I'm curious was it just Nebbiolo and Merlot and Roussanne and Gruner? Were they all at the same time?

Tim Rausse

No. So the first planting that was done on the property was Nebbiolo. So, under the Virginia farm winery law you have to have at least an acre of grapes established on the on the property so that was the planting of Nebbiolo at the time, Gabriele had been purchasing the fruit from Redland's vineyards which is just down the road. He continued that relationship purchasing fruit for His own label, but this was under Darrell Bagley was the vineyard manager at the time and not the same varieties that you mentioned. So, this was Merlot, Cabernet Franc, Cabernet

Sauvignon, Chardonnay, kind of the classics of the early Virginia, Virginia wine industry. We replanted Redlands in 2000 and starting in 2015, and that's when we started doing some of the more exotic varieties if you wanted Leesburg, Virginia, so that was the Gruner the Chasselas Dore, the Roussanne, Merlot was one carryover from the original planting of Redlands.

Fred Reno

was Gabriele involved originally in consulting of the planting of Redlands or was that already planted before then.

Tim Rausse

Yeah, that's right. Yeah, Gabriele was involved in almost every project that was launching in the in the early mid-80s, both because of his expertise, but also because he was propagating grape vines and, and selling grape vines at the time. So, both at Barboursville and then later at Jefferson vineyards, you know, part of the, the business was grafting and propagating vines. And so, somebody who wanted to start a vineyard it was, you know, Gabriele could offer you the advice, but also the grape vines to plant in the ground.

Fred Reno

Well, that's perfect. And he tells a wonderful story about that Chasselas Dore about why he planted it when you were asking him that question, he goes, Well, I used to date a girl from Switzerland.

Tim Rausse

It's not a good reason to plant a variety.

Fred Reno

Well, I like the wine you're making from it.

Tim Rausse Yeah. So that was I have to give my wife's credit for that one. We planted the grapes. and then we actually we were reading that book right over there. The wine grapes by Jancis. Robinson, and it's characterized as a low acid, low aroma, low alcohol, neutral. You know, white grape and we're thinking, you know, we just planted an acre and a half of this. What are we going to do? My wife had worked with sparkling wine when she was at Kluge. and one of the characteristics you look for in Chardonnay, when you're using it for sparkling baseline, is the neutrality, right? You would never use a musque clone of Chardonnay for a sparkling wine. So, we started to think maybe neutral is, can be a sparkling wine and get some of the flavors from the lees and the aging and yeast, the fermentation it ended up working out, but we just made that one by the hair of our chinny chin. The other thing that Gabriele, so two reasons One, he had a girlfriend from Switzerland, but the second reason that Chasselas was to be planted was Jefferson had attempted to plant it. So also, not a good criterion. Yeah,

for choosing a grape. Just because Jefferson tried to plant it doesn't mean that it will grow now. It's a large berry. It ripens fairly early, but it doesn't gain sugar very quickly, nor does it hold its acid very quickly. So doing the early harvest was sparkling sort of gives us a chance to catch what little acid has come hopefully developing this flavor isn't in the bottle.

Fred Reno

Well, that makes a lot of sense. So, what year did you take over the farming at Redlands?

Tim Rausse

2015 is when we started replanting. So, the first harvest from Redlands was in 2017. We've done sort of a slow expansion we plant about two to three acres every year. And we've moved from the original Redlands vineyard site to a new site, which is on the same property but a little bit better elevation for the for improved grape growing conditions there.

Fred Reno

So, the winery where the tasting room is and your father's home. How many acres is planted there right now they're bearing fruit. That's just one acre. (TR) Oh, so that's still just the one acre of the Nebbiolo so basically then it's Redlands, and then you get fruit from Turk Mountain.

Tim Rausse

Yeah, Turk Mountain which is managed by a Matthieu Finot. It was established the vineyard was established by Gilbert with Matthieu as the consultant and Gilbert eventually passed the reins of the care of the vineyard to Matthieu and he does both his own label and sells us some of the some of the fruits we get a lot of reds from their Redlands is mostly planted in whites. But we've purchased Malbec, Cabernet Franc, and Merlot from Turk Mountain.

Fred Reno

Well, the first bottle of wine your father ever gave me when I met him. And he was kind enough I gave him a bottle of Champ de Reves, and he was kind enough to give me a bottle of Cabernet from Turk Mountain and I went wow, what is this? And I took it home and I was like, this is fantastic. It was really good. I said Cabernet Sauvignon, from Virginia, surprisingly good. Well, Peter, what's your role in the winery?

Peter Rausse

My role is mostly, less than growing the grapes. Tim is the taking care of Redlands primarily. My role is in the production side and maintenance and keeping all the machines running.

Fred Reno

So, you're essentially the GM of the winery without the title.

Peter Rausse

I have so many different titles that I come up with new ones every year. Yeah, maintenance is my primary or most important role, I would say

Fred Reno

what was the genesis of the idea of the Vino dal Bosco?

Tim Rausse

So, in 2018, which was a very difficult year in Virginia, across the board, you know, we had frequent rains all through August, September. Where grape growing is, you know, probably needing the dry weather the most. We had some Cabernet Franc from the Shenandoah Valley from a vineyard we still purchased for called bear Ridge, which actually came in quite clean. It was sort of this bright moment in a very dark harvest. I wasn't actually at the winery, Peter and Katell my wife were there and they made the decision unsupervised to make a no added sulfites red, you know, because it was it was the best fruit, we had seen all year. And if anything, could, you know, if it could be done with anything, those were the grapes.

Peter Rausse

They were the cleanest and best chemistry. We had that whole year.

Tim Rausse

We made the wine and we put our Gabriele Rausse label on it and then a larger retailer purchased it for the shelves. And I remember visiting the retailer and looking at the shelves and it was indistinguishable from our other wine unless you turn to the back and you can see you know, the sulfite statement. It was fairly indistinguishable. So, we decided to make it very distinguished. Peter worked with a friend of the family name Ali Kelly, who's a local artist. And they started developing some neat labels and we decided to really make it a separate product line from our standard Gabriele Rausse wines which we've been producing for some time.

Peter Rausse

The Vino dal Bosco name means wine from the forest, which our winery is literally in the middle of the woods, surrounded by trees, and it's part of the winemaking processes that we are in the woods, and most wineries are not. And so, Vino dal Bosco trying to come up with a name we thought that that like that combined with the artwork of the forest, it fits together nicely.

Fred Reno

Yeah, that's Brilliant. And by the way, folks, the wines terrific. I've had them numerous times and really love it. Really good wine. So nice going. I mean, that's, that's a brilliant story. I liked

it a lot. So now it's just a part of what you're doing. I noticed this Monbazillac on your site. What's up with the Monbazillac? Are you importing Monbazillac?

Tim Rausse

Yeah, so my wife Patel is part of a family which produces a Monbazillac. Oh, so that's it. And that is, that's my brother in law's wine. So that's from vineyard in the Plateau Monbazillac we actually import it and sell it at the at the tasting room. So, it's, it's very different from everything else we make. But it keeps us from having to make a sweet wine because we've got the best sweet wine in the world.

Fred Reno

Well, I can't wait to buy a bottle. I was curious about this. So, it's only at the tasting room. Okay. Yeah, I love good Monbazillac. Yeah. That should be really, really interesting.

Peter Rausse

It's nice to have a superior sweet wine. Because people do enjoy sweet wine. The people who don't think they liked sweet wine try Monbazillac, and they're blown away. And so, it's there's so much bad sweet wine in the world that it's nice to have a good one.

Fred Reno

and the Monbazillac textural character that is really wonderful.

Tim Rausse

Yeah, I also I find it not cloyingly sweet, you know, because it's a natural concentration. You have nice acidity too. You can be you can get away with, you know, drinking 10% residual sugar, if that's something you should even get away with.

Fred Reno

Well, my favorite question that I always ask all the vintners and I'll start with you, Tim and then Peter, you'll get the chance to mull this over. At some juncture there was this one wine you had, which your mind went Oh, I get it. Now I can see how ethereal wine can be and how interesting this can be. What was that wine if you can remember?

Tim Rausse

So, I think I was telling you I disappeared from the winery in 98 and went to college but I came back in 2006 to do a harvest. And we harvested the Nebbiolo from the farm. And I just remember just tasting even just the juice initially you know Nebbiolo is one of those grapes that has like so many layers to it. It has a lot of sugar. It has a lot of acid. It has a lot of tannin just as juice. And I remember this grape grower who we were purchasing merlot came to bring us fruit. And I'm I made him taste the juice, you know, because I felt like that's what that's what I

wanted. And it was you know, it was it was that the sweetness and the tartness and the tannin that even at that very young, it was just fermenting. But even at that young stage, you could already recognize that it was goanna be something really special, you know? So that's maybe not exactly your question. But it did become a bottle of wine,

Peter Rausse

Peter, And for me it's the magic that occurs in fermentation. So similar to Tim is like you can taste a wine throughout the trajectory of fermentation. And you taste things, and you smell things that exist only in that moment. And they're like, there are moments when you walk into the winery, and there's an aroma that is spectacular. Wow. And it's never going to be in a bottle of wine because it's in the air in the winery. And so, it's, for me, the ideal in winemaking is to be able to capture those really beautiful flavors and aromas that can occur during fermentation. And if you can preserve that, like why winemaking is the preservation of the magic of fermentation. And some wines are more successful than others at preserving that. And processes change it throughout. But it's when For me, the most beautiful thing is fermenting wine. And if you can capture that in a bottle, and preserve it and sell it to people, that's amazing

Fred Reno

Well, the wines I've had over the last several years since I've been here from Gabriele Rausse winery have a sense of place. It's a sense of character, there's a sense of place, there's every one of them, has its own little underlying sort of nuance that I really enjoy. In fact, what's in our rotation on a regular basis is just the Rosso Red. I want to talk about that wine because I remember when I first had it, and I'd just opened Instagram account, which I never been in social media in my life. I was told I had to have something to promote the Podcast, right, right. And I was having that bottle of wine. And I thought I keep hearing about how Virginia wine is too expensive. And so, I thought this wine is a bargain. It's really good. And so, I just that was my first post was a picture of that bottle saying, Well, this refutes all this. I've heard about Virginia wine being too expensive. And tell me about that wine because I really, I'm sure it changes. It's non-vintage. It's blend, but just wonderful. I don't want to say table Italian like table wine, but it is

Tim Rausse

right. Yeah, it's a light bodied red. It's made with you no oak or light oak, used barrels, mostly press lots from Cabernet Franc, Merlot, Cabernet Sauvignon. In a vintage, say the 2018 vintage, which we were referring to, we would produce more So in a very good vintage, we would probably produce less Rosso, but the idea is, you know, it's a short fermentation on skins. It's pressed before alcoholic fermentation is complete and aged for you know, five or six months at the most, and then straight to market. So, it's a very approachable red wine though. It's maybe a red wine you could have with fish, you know. Exactly

Peter Rausse

It's a table wine in the true sense that it's something you can put on the table and no matter what you're eating, it'll be fine.

Fred Reno

Well, that how my wife and I treat it is just in our regular rotation. It's like hey we're having a bottle of Rosso tonight. And it's doesn't matter what you are having for dinner.

Peter Rausse

That sounds great.

Fred Reno

Because it's got all the flavor profiles you want for something of that nature. Well then, I'm also curious about have you had any experience with hybrids?

Tim Rausse

That is, that is one thing that we have never, never made wine with at Gabriele Rausse winery you know, part of Gabriele's fame in the Virginia wine industry is introducing vinifera into what was a state that only grew hybrids commercially, Gabriele when we're growing up would say not even the birds eat the hybrid

Peter Rausse

that was our understanding of hybrids.

Tim Rausse

Those were not for winemaking. Of course, we've enjoyed, and Gabriele has even complemented some Chambourcin some Norton's we've had you know. If the winemaking is solid, you can make a great wine with hybrid grapes and certainly the interest now in spraying the vines less means that hybrids probably have a bright Future in Virginia, I think it was important that we establish our Vinifera credentials early on, but it attracted a lot of talented winemakers. But you know, some of those winemakers are appreciative of grapes, that come in at the correct pH and correct sugar content with nice clean fruit and you can make a good wine. So, I do think that hybrids will continue to have a good future in Virginia.

Peter Rausse

But I, I think it's like, it was important for Virginia to establish itself with vinifera, because a lot of people automatically dismiss hybrids, right. And so, to establish ourselves with vinifera, and then once Tim as Tim said, talented winemakers came to the state and started seeing what

was kept what the vineyards and what the state is capable of making good wine out of hybrids, and often not saying it's a hybrid and surprising people.

Fred Reno

Well, I'm a big fan personally, of Seyval Blanc, well-made Seyval Blanc. I really, really like the flavor profile. And the subtlety of it when it's well made.

Tim Rausse

Yeah, Vidal Blanc is another one that in Virginia, you know, chemistry wise, flavor wise, I really see no problem with you know, it's amazing. In a mediocre harvest where you're, you're kind of you know, just harvesting through your whites. And then you come to the Vidal and is just like the Century standing in the rain, you know, just with the perfect uniform ready to make wine. Yeah, I mean, the perfect sugar, the perfect acid. And just yeah, we're ready. Ready to go.

Fred Reno

Isn't Nebbiolo difficult to grow here in Virginia, is it cold tender.

Tim Rausse

Nebbiolo is a very early grape to bud out. And a very late grape to harvest. So, you need to have growing season that is good from beginning to end. But from acid accumulation point of view and integrity of the fruit of sugar accumulation. It's a great, grape, yeah, I mean, we've lost the buds to spring frost on multiple occasions. But if you get past the frost, and the weather in September is good. The grapes ripen well.

Fred Reno

Okay. Got it. What do you think of this Pouilly Fuisse here? Peter

Peter Rausse

It's beautiful. It's really opening up nicely.

Fred Reno

Yeah, it starting to open after about 20/30 minutes. Yeah. It's got a wonderful textural, nice acid richness. You just keep coming back and coming back and someday in Virginia. Although I must say to be honest with you. I think Virginia makes some very good, credible Chardonnays your wine is good. Your Chardonnay is very solid. It's in our rotation. That's a grape that does very well here in certain corners of Virginia.

Tim Rausse

Absolutely. And the most widely planted white in Virginia as well.

Fred Reno

So, then the question becomes what have you seen in your 20 plus years, if you will, in climate change in the vineyard?

Tim Rausse

I haven't really felt like Virginia winters are getting milder and we're speaking a week after we got a foot of snow,

Peter Rausse

followed by 70-degree day.

Tim Rausse

Last night, was 15 degrees. So, we're speaking in the dead of winter and I'm not feeling warm. You know, overall, I don't see a lot of a lot of shift in Virginia's climate. The one exception maybe would be the Shenandoah Valley, which, you know, my father said in the early days was basically considered off limits for vinifera because of cold, and susceptibility to hail. And then vinifera is starting to grow quite a bit in the Shenandoah Valley now, so maybe, you know, maybe Virginia's you know, slow movement will be from, the Blue Ridge Mountains westward, you know, and you can, you can do that for quite some time and continue to find good grape growing areas. You know, the Shenandoah Valley has the benefit of limestone-based soils, which we don't have here. And in the Blue Ridge that we purchase lime from the Shenandoah Valley to spread on our fields here in the Blue Ridge. And I remember when I discovered Bear Ridge, which is the vineyard I referenced before, where we purchased the Cabernet Franc in 2018. It was just a few miles from the quarry, where we purchased the limestone to spread on our vineyard so, it sort of made sense in my mind as I kind of like you can you know, you can go to the to the rocks and put the grapes in the rocks rather than buying the rocks and but a very, you know, very different soil and one that's conducive I think to grape growing is still considered a little bit riskier from a frost point of view than then the Blue Ridge. But historically, that northwest corner in particular of the, of the Shenandoah Valley is the driest part of Virginia. So even in a tough year, like '18 could produce better where is Bear Ridge located. Timberville, so it's northwest of Harrisonburg. Okay, the west side of the valley.

Fred Reno

Well, I had something a vintner had said to me when I moved here early on, it rang with me. It was simply a comment and said, Fred, the best vineyard sites in Virginia may not have even been planted yet? What do you think about that?

Peter Rausse

The irony for me is that the best places to sell wine are not necessarily the best places to grow grapes. And the best places to grow grapes are very difficult places to sell wine. So

Timberville, for example, is not a place with very much tourism. It's, I don't know, 30 minutes off of I 81 heading towards West Virginia, which is not necessarily it's where people should be looking for a great wine. But it's not where they are looking. It's not where they are. Put it that way. And so, there's a lot of like, a lot of established wineries now are starting to explore where else you can plant grapes. And there's a there's starting to be more wineries that are way off the beaten path, where vineyards are becoming wineries and wineries that are established that are planting in more difficult places. The thing about Virginia is it is an enormous state with a lot of diversity, both in climate, geology, its wealth, tourism, like there's so much diversity to Virginia, that we haven't even replanted the sites that we think are good yet, let alone started to explore the other sites that we've noticed that are good that we haven't planted on yet.

Fred Reno

Well, one of the things I tried to tell folks about Virginia in the wine industry, businesses that don't know about Virginia wine growing. So, you have to think about Virginia, like you think about France, for instance. And this would apply to Italy or some other European countries. They don't grow Pinot Noir in Bordeaux, and they don't grow Cabernet Sauvignon in Burgundy. There's just a lot of diversity. Well, that's what Virginia's like, there's just certain varietals, which do very well in different parts of state. I want people to understand that if they have any intellectual curiosity left about wine, that there's a lot to explore here. And to really satisfy that curiosity.

Peter Rausse

The thing that I realized and discovered was that the Monticello AVA is 54 times larger than Bordeaux. And Bordeaux is also subdivided into smaller regions. And Monticello is one of the AVAs in a state that has room for like 30 more if we wanted to. But it's just a question of people actually going and planting grapes there. Right. Yeah, and deciding that like that, it's worth putting the money and time and energy into growing grapes. On that particular hillside.

Tim Rausse

My realization came in sort of the opposite way. And I realized that Paso Robles has more grapes planted than all of Virginia. One of the smallest Appellations in California actually has more grapes planted than all in Virginia. So, there's certainly lots of lots of space.

Fred Reno

That is an interesting stat. Well, it just dawned on me this morning. I was driving here, fellows that this will be your 25th anniversary of the winery. Have you planned anything?

Tim Rausse

NO. Yeah, I didn't even I didn't even realize that myself.

Fred Reno

It's like California. They'd be like going yeah, I'm 25 years old, you know, kind of thing.

Peter Rausse

The thing is, we spent probably 18 of those years, not telling people we existed and selling wine at Wine festivals. So, like, there's like, you can pick your anniversary. Like, there is the 25th anniversary of the winery and then like, we're on the seventh anniversary of the tasting room, I think. So, you know, we can pick and choose our anniversaries.

Fred Reno

So, Tim, do you have children?

Tim Rausse

No, I don't have any children.

Fred Reno

So, at some point there isn't going to be a generational pass.

Tim Rausse

We have a neighbor who's just had his third boy last week, so we're pretty sure one of those boys will end up being a winemaker with us.

Fred Reno

I've got it sounds like that. You chose that path. I have to ask you this question you must get asked it all the time. What's it like living with a very famous father in the wine industry? Not that you live with him anymore. But I mean, just living with that legacy. It's got to come up a lot.

Peter Rausse

Wall it takes a little bit of heat off of us. Okay. He's the famous one. We can just make wine and lay low.

Fred Reno

There, for obvious reasons. I interviewed him first, and I was delighted that he would agree to do that interview. And then, of course, the recent new Virginia Wine Experience down at the Homestead resort in Hot Springs. We were just honored that he would be our first guest Vintner, host to kick off, what is going to be, I think, a really amazing commitment. I try to tell people about the Virginia Wine Experience. I say, this is not October, it's Virginia wine month. This is Virginia wine 365 at the Homestead resort for the for the foreseeable future. And have him be the first guest Vintner Host was just delightful. We had so many wonderful comments from people. He's so charming. Yeah, He's so witty. And oh, yeah, the wines are really good.

And then we sold out of your way to this part of that. Yeah, you know, so it's like, so what do you think he early returns on the vintage 2021.

Tim Rausse

So far, so good. Yeah, we've released two Pet Nets already, so this is under the vino dal Bosco label, the Chasselas Dore which we talked about already. And then another one which is a sparkling Pinot Noir. They're both lovely. And we'll start tomorrow bottling the first stainless steel fermented whites. So, we'll do the Gruner Veltliner then Vin Gris de Pinot Noir and the wines you know, just keep rolling after that, it was it was a good vintage it wasn't for us a stellar vintage, were oriented pretty heavily towards early season whites, at least in our own vineyards. And I feel like the big winners of that harvest, based on what we harvested were sort of the late the late harvest reds. So, we did purchase those from our normal suppliers. But the fruit that came from, from the valley and Turk Mountain was generally speaking a little bit better than what we grew ourselves with the exception of the Nebbiolo, which I think came in really nice.

Fred Reno

He's just said sparkling Pinot Noir Where were those grapes come from?

Tim Rausse

So, two vineyards. We traditionally have purchased Pinot Noir from Blenheim, which is just down the road. And this was a vineyard that was originally planted by Gabriele for Patricia Kluge, in the late 90s For you know, what was her sparkling program, right? When Kluge went bankrupt, Blenheim purchased the vineyard from the bank that foreclosed on Kluge, and we've been lucky enough to have Kirsty share that fruit with us. Ever since. The second vineyard which is the first time we had worked with them is vineyard down in Roanoke. And this points to your question about the best vineyard sites are still undiscovered or far flung, you know, Mountain View in Roanoke which was I had a connection to Kluge as well, because Claude Thibault was the original sparkling winemaker at Kluge when he went out on his own venture Mountain View was one of the vineyards that would supply him with Chardonnay and Pinot Noir. I asked Claude if I could buy the Pinot Noir this year. And he said yes, so. And it was it was a pretty neat coincidence in the sense that we were able to harvest both lots of grapes on the same day. They both came in, we have 2.7 tons from each of the two vineyards, but their chemistry has complemented each other in a way that was really perfect. So, it was one of those little moments, one of those lucky moments where you could get the exact correct chemistry you want on your juice.

Fred Reno

So, this wine is available at the winery right now.

Tim Rausse

Yeah, so it's marketed under a name Capriccioso which means Capricious. Okay, in Italian, we made it with secondary bloom fruit in 2020 But in 2021, we did a larger, a larger production and exclusively from Pinot Noir.

Fred Reno

Do you go back to Italy?

Peter Rausse

occasionally, but not very often. you weren't born nicely, but just we have family, aunts and uncles and cousins, but it's every three or four years we'll go visit but it's not a not a regular.

Fred Reno

It was even tougher now. Yeah.

Tim Rausse

Yeah. Gabriele is the only member of his family who left Italy. all of his brothers and sisters, all of our cousins on my father's side are all still there all still in Italy.

Fred Reno

Oh, what region of Italy, remind me

Peter Rausse

He is from the northeast, actually near Vicenza is the nearest large city. Well, Daniel is the name of the town. So

Tim Rausse

the Veneto region, which is the connection to Zonin and Barbourville.

Fred Reno

Well, fellas, thank you. This is great. I'm glad to be able to share a glass of White Burgundy with you. And capture your story as part of my journey here in Virginia. Folks, go buy some wine from Gabriele Rausse winery, you will not be disappointed.

Peter Rausse

Thank you