

EST. 2998 King Family VINEYARDS

AN AUTHENTIC VIRGINIA WINE COUNTRY EXPERIENCE



OUR VINEYARD

Located in Crozet, Virginia - our vineyard is just miles from the historic Monticello, where Thomas Jefferson first planted European grapevines at his Charlottesville home, we carry forward the rich viticultural traditions that date back centuries in this remarkable region, with modern influence.

Our vineyards now span fifty acres of thriving vines, nestled between 780 and 925 feet above sea level. Here, our grape blocks flourish in the region's distinctive soils and climate, complemented by a favorable aspect that enhances their growth.

50	780-925'
ACRES	ABOVE SEA LEVEL

LOCATION

The Blue Ridge Mountains, among the oldest mountain ranges on Earth, serve as the stunning backdrop to our vineyard sites. Over millions of years, erosion from these ancient peaks has benefited our soils, giving them unique qualities that show through in our wines. Our vineyards are planted on a plateau at the base of the mountains, starting at around 800 feet above sea level and gradually rising to 925 feet in our newest block, Yonder Hill, where some of our varietals thrive on the hillside. This gentle elevation provides an advantage over vineyards further east, offering superior drainage and promoting cooler temperatures.

WHAT WE GROW

Cabernet Franc, Chardonnay, Malbec, Merlot, Nebbiolo, Petit Verdot, Petit Manseng, Viognier

SOIL

With a surface layer of granular loam composed of sand, silt, and clay then overlying dense, iron-rich clay. These soils promote deep root growth and retain enough moisture to eliminate the need for irrigation. This natural water retention also helps maintain cooler temperatures during summer, moderating the vineyard's mesoclimate and slowing ripening in hot vintages.

CLIMATE

climate patterns.



Our region is characterized by a humid subtropical climate, featuring hot summers and cool winters - ideal conditions for the growth of fruit and the thriving health of vineyards. Additionally, our proximity to the Blue Ridge Mountains offers a unique advantage. This natural barrier protects us from the most extreme weather, ensuring more stable and predictable

MONTICELLO AVA

King Family Vineyards is proudly situated in the heart of one of Virginia's most renowned wine-growing regions; the Monticello AVA (American Viticultural Area). This region is named in honor of President Thomas Jefferson, Virginia's pioneering wine enthusiast, and is home to over forty exceptional wineries.

While each vineyard within the Monticello AVA boasts its own individuality, the region shares a common climate and terroir, along with many of the same challenges. This dynamic environment fosters a spirit of innovation, with winemakers experimenting with new techniques and varieties. However, some varietals have become staples in the area, with Viognier, Chardonnay, Petit Manseng, Cabernet Franc, Merlot, and Petit Verdot being widely grown, producing wines that showcase the distinct character of this remarkable region.



OUR STORY

In 1996, David and Ellen King made the decision to relocate from the Houston Texas area to Central Virginia, embarking on a new chapter of their lives. In 1998, the Kings planted the very first vines on what would become the foundation of a remarkable family legacy. With great passion and dedication to the advancement of Virginia wine, David King established a vineyard that would serve as a lasting tribute to his family's future - King Family Vineyards.

Today, the vineyard continues to thrive, operated by their three sons - Carrington, Stuart, and James alongside their mother, Ellen. What began as a modest eight acres has since expanded to over fifty acres of meticulously cultivated vines, producing a wide range of premium varietals. The Kings' commitment to quality and craftsmanship has transformed the vineyard into a source of exceptional, award-winning wines, paying homage to the growing wine region, the Monticello AVA.

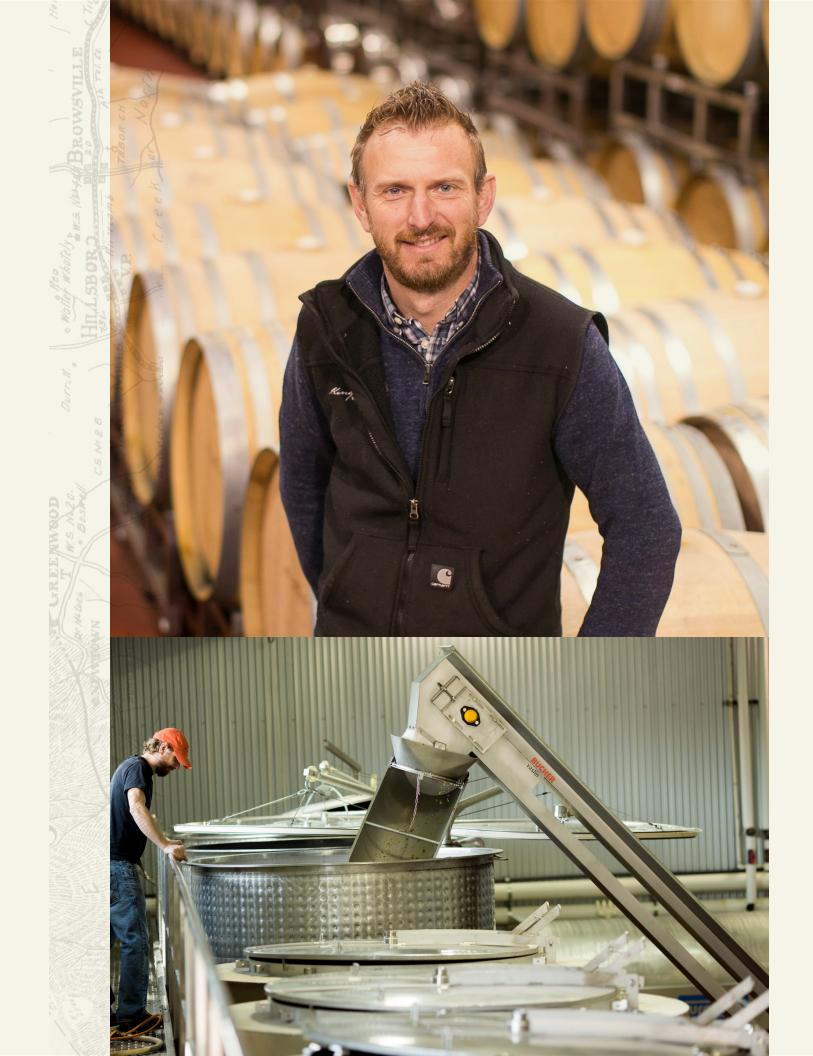


WINE MAKER — Matthieu Finot

Matthieu Finot, our head winemaker, hails from the renowned wine region of Crozes-Hermitage in the Rhône Valley of France. Born into a family of viticulturists and wine enthusiasts, Matthieu was naturally drawn to the art of winemaking. He began his formal studies in viticulture and oenology at the prestigious Beaune, nestled in the heart of Burgundy, where he graduated in 1995.

Eager to deepen his knowledge and refine his craft, Matthieu gained hands-on experience in some of France's most celebrated wine regions, including the Rhône Valley, Bordeaux, Burgundy, Provence, and Jura. His journey didn't stop there—he further broadened his global expertise with stints in Italy and South Africa, absorbing diverse winemaking techniques from different cultures.

In 2003, Matthieu made Virginia his home, where he quickly immersed himself in the local wine industry, working with wineries across the state. Over the years, his expertise has flourished, and today, he brings a world of experience, precision, and passion to every bottle he creates, making him an invaluable part of our winemaking team.



OUR WINES

INTRODUCTORY + SPARKLING + CLASSIC + DESSERT + MOUNTAIN PLAINS

Walter Whately W.S. No.



C R O S É

Dry, Merlot based rosé

NOTES Grapefruit, peach, rose petal



V

Light, crisp, spritzy

NOTES Crisp green apple, slight effervescence, refreshing



ROSELAND

Crisp, white blend

NOTES

Fresh pineapple, white flowers, ripe honeydew





BRUT BLANC DE BLANCS

Dry, traditional method sparkling Chardonnay

NOTES Green apple, brioche, silky toast finish



BRUT ROSÉ

Dry traditional method sparkling Rosé made from Chardonnay and Petit Verdot

NOTES Cherry, strawberry, pear



BRUT VINTAGE

Dry traditional method sparkling with extended aging

NOTES

Citrus blossom, quince, brioche, silky & nutty finish





VIOGNIER

Dry

NOTES

Zesty citrus, honeysuckle, white peach, smooth and bright finish



SAUVIGNON BLANC

Dry white wine

NOTES Lemon zest, stone fruit, balanced minerality



MANSENG	
Dry, crisp	

King Family

PETIT MANSENG

NOTES		
opical fruits,		
white flowers		



CHARDONNAY

Dry, silky

NOTES

Hawthorn, green apple, sweet spice, delicate oak





C A B E R N E T F R A N C

Medium-bodied

NOTES Black cherry, dried tea leaves, white pepper



MERLOT

Medium to full-bodied

NOTES Black tea, mocha, and spice, fine tannins, lasting finish influenced by slight oak



MERITAGE

Bordeaux-style blend, full-bodied

NOTES Dried herbs, dark fruit, oak spice, balanced tannins, lasting finish

OUR WINES

P Fu NC



PETIT VERDOT

Full-bodied

NOTES

Licorice, blueberry, integrated flavors of oak and spice



OUR WINES



LORELEY

Vin de Paille style wine, 15% residual sugar

NOTES

Rich flavors of vanilla, créme brûlée, uplifting freshness



SEVEN

Fortified wine, balanced residual sweetness, aged in old American oak bourbon barrels from Woodford Reserve distillery in Kentucky

NOTES

Blackberry, dried fig, plum



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The name Mountain Plains was first written in a deed drafted in 1773 to transfer the ownership of a land grant farm established in 1737. Roseland Farm, the home of King Family Vineyards, now sits on part of that original land grant. We hope to honor this history by bottling a small snapshot in the centuries long story of the place that we call home.

Our Mountain Plains collection represents the true expression of Virginia Wine and The Monticello AVA. This elevated line features three exceptional wines: a white blend, a dry rosé, and a Bordeauxstyle red blend. Crafted only in the finest vintages, Mountain Plains is reserved for years when conditions are ideal for grape growing. In years where nature does not provide optimal conditions, no vintage will be produced.



WHITE BLEND

Dry, blend of Viognier, Chardonnay, Petit Manseng

NOTES

Well integrated, velvety rounded notes with some brightness from Petit Manseng



ROSÉ

Dry, Petit Verdot based rosé, medium-bodied

NOTES

Strawberry, subtle spice, lively finish



RED BLEND

Bordeaux-style red blend, full-bodied

NOTES

Red plum, currant, herbaceous raspberry, complex and powerful structure through the lasting finish





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