



The Virginia Wine and Cigar Trail™

Promoting Aesthetic Cigar Smoking

What better place to highlight the synergy between cigars and wine than Virginia, the birthplace of the American tobacco industry, the new home of one of the fastest growing wine producing regions in the country, and a Wine Enthusiast Top 5 Wine Travel Destination for 2012.

Drinking wine and smoking cigars are indulgent pleasures, marrying a combination of sensations; the bouquet of the wine, the room aroma of the cigar, the feel of a dry wine or a full smoke in your mouth or the complex flavors of either and both playing on your palate. Combine that with the camaraderie that goes along with the enjoyment of both and you describe the foundation for **The Virginia Wine and Cigar Trail™**.

The Virginia Wine and Cigar Trail™ highlights those wineries, craft breweries and distilleries that cater to the appreciation of this shared aesthetic.

CigarVolante — Wine and Cigar Pairings

Black Natural	Black Maduro	Red Habano	Green Broadleaf	White Corojo	Azul Cameroon
					
Mild Pairs with: Oaked Chardonnays Pale Lagers and Ale	> Mild Pairs with: Pinot Noir, Cab Franc, Nut Brown Ale	Medium Pairs with: Big Cabs, Petit Verdot, Stouts and Bocks	< Medium Pairs with: Acidic White Wines Hoppy IPA	> Mild Pairs with: Viognier, Vidal Blanc, Harvest and Amber Ale	< Medium Pairs with: Traminette, Riesling Belgian Ale, Wheat Beer

FINDING THE PERFECT CIGAR PAIRING!

Panacea, the cigar of the **Virginia Wine and Cigar Trail™**, offers full and complex flavors in a mild to medium bodied cigar, making it a natural for beverage pairing. The Panacea complements but does not overshadow the flavor and complexity of fine wines or craft beers. Find a beverage that you like. Chances are you will like the paired cigar!

The Panacea Black Natural – The Breakfast Cigar tastes like the foam on a cappuccino. Its creamy flavors pair with well-oaked Chardonnays, lighter ales and lagers. Our mildest cigar, it is the perfect “1st Time Cigar.”

The Panacea Black Maduro – This elegant cigar is earthy, woody with a hint of mushroom. Its wonderful dry finish is the perfect pairing for medium-bodied red wines like a Pinot Noir, Cabernet Franc or Chambourcin. It is also a great pairing for a medium brown ale.

The Panacea Red Habano – Our highest-rated cigar, full flavored and complex with a fruitcake spiciness that goes wonderfully with big red wines and full-flavored beers like Guinness Stout or a big Bock. Try this one with a Petit Verdot, a dry Cabernet Sauvignon or a big Burgundy;

The Panacea Green Pennsylvania Broadleaf – White wine with cigars? Yes! The Green has a touch of acidity which is unique in a cigar. It pairs nicely with the acidic white wines like a Pinot Grigio or a Sauvignon Blanc. Try it with an IPA for a special treat;

The Panacea White Corojo – This Corojo is mild with a leathery base flavor and a hint of molasses or maple syrup sweetness. It is a wonderful pairing with a Viognier, a Highland Scotch, or the malted barley flavors in a Harvest Ale

The Panacea Azul Cameroon – The Panacea Azul is complex, with a fruity sweetness in the wrapper and just a touch of acidity that offers contrast. Try it with a Riesling, Traminette, a French-style Rose’ or a Belgian Ale!

The Panacea has a wonderful room aroma that enhances the experience of those around the smoker and encourages others to try one too!

Virginia Wine and Cigar Trail™

2014 / 2015

Attimo Winery

The Barns at Hamilton Station

Bogati Bodega and Vineyard

Catoctin Creek Distillery

Devault Family Vineyards

*Ducard Vineyards (affiliate)

Fabbioli Cellars

Keswick Vineyards

Little Washington Winery

Loudoun Valley Vineyards

Notaviva Vineyards

Potomac Point Vineyards and Winery

Ramulose Ridge Vineyards

Rogers Ford Farm Winery

San Soucy Vineyards and Winery

Three Fox Vineyards

Unicorn Winery

Veramar Vineyard

Wisdom Oak Winery

January 1, 2015





“On its own, this is a smooth wine, low tannins, and very suitable for a summer festival. However, when paired with the Black Maduro, the wine seemed to gain more body, nuttiness, and spice - while still retaining an easy drink-ability. Concurrently, the wine mellowed the cigar so that what little cigar burn was eliminated. Who knew?”

-- Pairing Virginia Wine and Cigars at FloydFest – The Wine Compass 2012

“In a sea of literally thousands of vendors at music/wine/beer festivals, Ron Barker and CigarVolante stand out in the best possible ways: Ron absolutely went above and beyond business as usual to create super customized experiences for attendees. He always tweaked his plans to be exceptional, had creative new ways to involve shoppers on-site, and was instrumental in creating partnerships with wineries, breweries, and festival management to make his booth - and the festival as a whole -- an incredible experience. I welcome the opportunity to work with Ron again and highly recommend him to potential business partners!” – Vendor Coordinator, Across-the-Way Productions 2012

For more information:

- Artizen Magazine—Pairing Perfection, Fine Wines with Fine Cigars
<http://publications.catstonepress.com/i/153714/10>
- CigarVolante Blog: <http://cigarvolante.tumblr.com/>
- Online Purchases— CigarVolante LLC — www.CigarVolante.com
- Winery and Pairing Information—Virginia Wine and Cigar Trail
www.vawineandcigar.com
- The Cigars of the Virginia Wine and Cigar Trail
<http://www.vawineandcigar.com/home/the-cigars/>
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