



BARREN RIDGE

VINEYARDS



CURRENT DISCOUNTS:
5% FOR 3 OR MORE, 7% FOR 6 OR MORE AND 10% FOR CASE OF WINE

DISCOUNTS FOR OUR WINE CLUB MEMBERS:
10% ON ALL BOTTLES, 15% FOR 6 OR MORE, 20% ON CASES
LIVE TASTINGS SUNDAY AT 5PM ON FACEBOOK LIVE...SEE PAST VIDEOS ON FACEBOOK

GLASSES ARE \$3 A PIECE AND ARE NOT INCLUDED WITH BOTTLE PURCHASES
IF YOU LEAVE WITHOUT CLOSING TAB A
AUTOMATIC 20% GRATUITY WILL BE PLACED ON YOUR BILL

LOW CONTACT SALES 10% OFF - DISCOUNT CODES CURB10 & WEB10

WHITE WINES

Brand New Bubbles - New Release. Vintage 2020.

"Santé", our new Pét-Nat (Pétillant Natural) made from 100% estate grown Vidal Blanc. \$29

Our take on Méthode Ancestrale, capped at the right moment - fermentation continues to dry.

Barren Ridge Vineyards In partnership with Joy Ting wines. Celebrate with our new bubbles.

Santé in French means cheers, to your health and it also means just health.

So let's all celebrate health and being alive.

Nose: Vibrant and fresh, presenting fresh citrus, notes of light brioche, and baked lemon

Palate: Lightly effervescent, refreshing fresh lemon and crisp minerality

2018 Chardonnay - Our Estate Chardonnay shows light aromas of fruit and flowers. Pairs nicely with creamy foods, roast chicken, salmon, and buttered shellfish or try with Chevre, Stilton, or nutty cream cheeses. **\$24**

Nose: Fresh with light citrus, pear, and peach with light spices and baked lemon

Palate: Juicy fruit up front with a round and creamy texture...light citrus, minerality, and gentle spicy notes

2019 Vidal Blanc - A refreshing, rich, aromatic & versatile wine, our estate-grown Vidal Blanc is food friendly and pairs well with a broad range of dishes. Try with fresh shellfish, oysters, crab cakes, grilled vegetables, goat cheese, feta and cucumber salad. Delicious on it's own as well. **\$20**

Nose: Aromatic nose. Clearly from the warm 2019 vintage, this Vidal is very expressive with sweet floral notes of acacia blossom, ripe summer fruit- candied pineapple, light exotic fruits, citrus and white pepper

Palate: The aromatics from the nose can also be discovered on the palate, in this near full bodied 2019 vintage- nice expression of exotic fruits, citrus, peach and pineapple

2019 Viognier - Big and aromatic, it represents well the hot and dry 2019 vintage. Perfect with roasted chicken with apricots and almonds and spicy exotic foods. Works well with a wide variety of shellfish and seafood....roasted or grilled chicken, veal, pork, root vegetables and both creamy and fruity hard cheeses. **\$25**

Nose: Very aromatic, fresh, and sweet. Floral notes of almond blossoms accompany a rich bouquet of ripe peach, Mirabelle plum, apricot, pineapple, and grilled almonds.

Palate: Fresh and zippy up front with juicy tangerine followed by apricot, peach, and baked citrus with light notes of grapefruit and exotic fruit. Finishes mineral, spicy and very long. Delicious.

2019 Tinkling Spring - Our signature white blend. A fresh and inviting wine that showcases our blend of Riesling, Vidal Blanc, & Traminette. This is a versatile and easy drinking wine that pairs well with food and is pleasant to sip all by itself. Wine sales highlighting this original label from P. Buckley Moss generate proceeds that benefit her Children's Education Foundation. **\$23**

Nose: Rose petal, honeysuckle, white fruit, pear, exotic fruit, flinty mineral, white pepper

Palate: Spicy on the palette with round, ripe fruit, juicy pineapple, tangerine, apricot and peach accompanied by peppery notes and citrus peel. Finishes long and pleasantly spicy with white fruits and nutmeg

2019 Riesling - A light fore palate and a lively finish follow faint aromas of grated lime zest over crushed stone. Refreshing now, this wine will cellar gracefully. Foods: Go marine or freshwater, go spicy, go exotic, go international. **\$24**

Nose: Sweet floral notes of apple blossom, candied pineapple, fresh maritime aromas, light notes of exotic fruits, citrus, pineapple, honey, and white pepper.

Palate: Clear expression of citrus up front followed by exotic fruits, pineapple, green apple, ripe peach, toasted almonds with minerality and notes of white pepper

2019 Traminette - Aromatic hybrid grape related to Gewürtztraminer...pairs excellently with spicy and exotic foods like Thai, Indian, and Vietnamese...the dense texture helps tame the spice and bring forward fresh exotic fruits from the wine. This current Traminette from '19 is full of citrus and works well with seafood - try with Spaghetti alle Vongole. **\$20**

Nose: Aromatic nose...fruity, floral, and spicy. Light rose petal & exotic fruits like pineapple & lychee mingle with pear and baked citrus and a collection of white spices such as nutmeg and white pepper.

Palate: Light sweet notes on the fore palate with lemon. Mid-palate presents pineapple and light peach. Finish is clean, crisp, & full of citrus.

2020 Alma-Ata Apple Wine - Blend of Stayman & Fuji varieties. A homage to the Barren Ridge origins as an old apple orchard. Visually and aromatically, Alma-Ata looks and tastes like a white wine, however, the fruit naturally leans towards apple...playfully sweet and sour. **\$19**

Nose: Floral, fresh, pleasant notes of yellow and green apples, lightly spicy, with hints of cider

Palate: Round, juicy, & lightly effervescent with good acidity and interesting interplay between ripe yellow and crisp green apple notes...finishes like a dry cider. This wine is fun to drink and lends itself to gastronomy and cooking.

2018 Harmony - Blend of Petit Manseng, Viognier, Vidal Blanc, Chardonnay, & Sauvignon Blanc. Harmony is great to sip on its own, and it pairs well with spicy foods and strong cheeses. This wine features a label with artwork by local artist P. Buckley Moss, and sales benefit her Children's Education Foundation. **\$20**

Nose: Aromatic. Citrus, pineapple, mango, and white pepper balanced by crispness.

Palate: Attack is pleasant, supple on the tongue with a round texture. Mid-palate presents clean notes of exotic fruits like candied pineapple, fresh pineapple, lychee, lemon, & white spices. Finishes light and spicy...with notes of pear, grapefruit, lemon all pleasantly balanced with lively acidity.

2019 Christof - Ice Wine style dessert wine blended from Vidal Blanc and Traminette, named after our first winemaker from Baden-Württemberg Christof Weibler. A product of excellent winemaking in Virginia, this well balanced "Ice Wine" could easily be confused with an Ice Wein or a Trockenbeerauslese in Germany. **\$32**

Nose: Very aromatic, presenting clear rose petal and honey notes along with rich and ripe fruit such as vineyard peach and pineapple.

Palate: Up front the wine presents honey and ripe melon along with candied pineapple and citrus. Very long and well balanced - this is a well made gourmet wine that is very drinkable and well balanced (not overly sweet).

Excellent as dessert wine...accompanying well dried fruits, nuts, strong and salty blue cheese, fruit deserts like apple and pecan pie, and anything with caramelized flavors....great simply drizzled over ice cream.

ROSÉ

2019 Rosé <Merlot & Cabernet Franc> - Reminiscent of summer- an excellent and well balanced rosé which pairs well with warm weather fare like fruits, grilled fish and shellfish, provincial dishes & of course BBQ and burgers on the grill. **\$20**

Nose: Clean and bright, light notes of fresh fruit...watermelon, peach, and citrus...fresh cut oranges and light white spice and white flowers.

Palate: Juicy fore palate makes you want more...crisp, spicy, and fruity. Spicy mid palate full of ripe fruit: orange zest, juicy peach, watermelon, apricot, and strawberry with light notes of black pepper from the Cabernet. Finishes clean crisp and mineral with lasting impressions of light spices and fresh citrus and ripe strawberry.

RED WINES

2018 Cabernet Franc – Light "French Style" Cabernet Franc full of freshness & highlighting the distinct terroir of the Shenandoah Valley. **\$25**

Nose: Smoky & spicy nose of licorice, cinnamon stick & white pepper with wild forest fruits like wild raspberry... floral notes of Violette are present as the wine opens up.

Palate: The fore palate presents fresh red fruit followed by spices and soft tannins. The mid palate is also fruity exhibiting plum & red grapes on the mid palate...finishing with vibrant fresh fruit of red cherry & even cranberry with light notes of nutmeg. Light, spicy, round, and easy to drink.

2017 Merlot – Excellent fruity, spicy, and complex Merlot. Pair this wine with a rosemary steak, mushroom risotto, or short ribs and creamy polenta. **\$26**

Nose: Aromatic nose with floral notes of rose petal with black cherry, licorice, baking spices and bay leaf.

Palate: The attack is characterized by fresh red crunchy fruit -black cherry followed by spicy notes and tobacco with delicious dried fruit notes. This wine is pleasant, long and complex with some lovely chewy tannins and finishes on fresh fruit. Let this one open up...it's like a mini Bordeaux blend all on its own.

2018 Touriga – A perennial favorite of Barren Ridge fans. Touriga Nacional is difficult to find and grow in Virginia but has a delicious delicate smoked fruit profile. Pair with rich creamy cheeses, roasted vegetables, smoked meats, grilled pork ribs, and fried chicken at your next picnic. **\$26**

Nose: Fresh violet on the nose with crunchy red fruit, white spices, smoked plum....also light coffee, bay leaf, and hint of black pepper.

Palate: Attack is soft, driven by fresh red cherry, raspberry and plum. Well structured with light playful acidity, fresh red fruits and light spices...finishes clean and bright with lingering notes of nutmeg and cinnamon.

2017 Petit Verdot – Big, bold, and rustic. 100% estate grown, this wine is fruit forward and is well structured. Aged in French and American oak and cellared for 18 months, this wine will age gracefully in years to come, mellowing out its initial intensity and giving way to a bouquet of dark fruits, herbs, and spices. **\$27**

Nose: Aromatic bouquet- smoky plum & blackberry, violet flower, licorice, & earthy tones along with spices such as cinnamon & nutmeg and sage

Palate: Smooth texture is the first impression, lean and muscular with fresh fruit and energetic minerality. The texture leads the way into the fruits present on the mid palate with earthy and slightly smoky undertones...taking the baton from the nose. Smoky plum and wild blackberry...earthy and vibrant with a very long dry finish full of lean fruit, dry spices like nutmeg, cinnamon, and white pepper. Rustic and beautiful. A true taste of Virginia and Barren Ridge terroir!

2015 Meritage – Winner of the Governor's Cup 2021. Winner of the Shenandoah Cup 2019. Elegant, complex, and smooth. Blend of Petit Verdot, Merlot, Cabernet Franc, & Cabernet Sauvignon. **\$42**

Nose: Aromatic and complex. Light rose petal up front, earthy juniper berry, followed by dark fruit, cassis, smoky Italian plum, & coffee with light spicy notes of black pepper and cinnamon. Complex and well-integrated...just a whiff will leave your mouth watering and whet your appetite.

Palate: Well structured and food friendly this wine presents freshness and red fruit up front followed by cassis, smoky plum, dried fruits, and a selection of spices: touch of white pepper, cinnamon, and clove. Finishes long and vibrant full of plum, light spices, and candied fruit. Earthy, complex, and delicious.

2018 Red Barren – One of our most popular wines, Red Barren features a rich blend of Chambourcin, Petit Verdot, Merlot and Touriga. Easy sipping on the patio and very enjoyable chilled. **\$20**

Nose: Aromatic. Floral, very fruity, and spicy. Black cherry and dark plum with aromas of mulled wine spices... cinnamon, white pepper, nutmeg, and licorice.

Palate: Fruity with some nice juicy acid in the mid palate, enough to balance the sweet fruit in the wine and carry the flavors long into the finish where spices and sweet fruit linger with cinnamon and cherry notes. Finishes on rich fruit with hints of cherry & candied fruit, pleasantly fresh and spicy.

PORT

2016 Port - 100% Chambourcin. Deep purple in color, this ruby-style port is infused with Virginia-distilled brandy and is full of dark cherry with a long spicy finish that makes this a perfect digestif to share with friends after a great meal. This port will keep up to a week or longer after opening. Try also with chocolate or a cigar. **\$35**

Nose: Dark plummy & cherry notes and sweet black fruit, earthy, with notes of allspice, nutmeg, white pepper. Fruit is rich and dense with light notes of candied fruit.

Palate: Presents rich fruit up front and coats the whole mouth with it's silky texture. Dark berries such as blackberry on the mid palate finding again the spices from the nose. Silky and smooth into the finish which leaves the tongue tingling with a lasting impression of dark chocolate & cassis.

Current 4/2/21