

WINE FLIGHT

2ND WEEK OF NOVEMBER

2019 CHRISTOF

\$32

Our Ice Wine has an intense nose of floral, fruity and freshness, the mouth allows you to taste a complex bouquet: Fresh fruits, light spices, lemon zest, pear, candied pineapple and citrus as well as ripe vineyard peach- simply delicious (50% Vidal Blanc, 50% Traminette, 155g/l residual sugar)

2019 VIOGNIER

\$25

Though dry, dry wine is both refreshing on the palate and offers body and a lush finish. Great alone or pair with flavorful seafood and shellfish, spicy plates, and strong cheeses.

2017 CABERNET FRANC

\$25

Berry flavors on the palate, tinged with dried fruit, as well as a good dose of toasty oak on the finish. Well integrated tannins add a depth, and good acid lends a brightness to the finish on the palate.

2017 PETIT VERDOT

\$27

The bold and the beautiful, Petit Verdot is a rock star grape here in the Shenandoah Valley. 100% estate grown, this wine is fruit forward and full of acidity. Aged in 60% new 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.

THIS WEEKS EVENTS

FRI- 4-7pm Acoustic Music TBD

SAT- 4-7 Sunset Saturdays with Malia Furtado

Sun- Live @ 5 on Facebook Live

