

**2020 VIDAL BLANC      BOTTLE \$20    GLASS \$7**

Refreshing, rich, aromatic, & versatile - our estate-grown Vidal blanc is very food-friendly and pairs well with a broad range of dishes. This Vidal represents well the warm 2019 vintage showing what Vidal can do in a hot and dry year - expansive and expressive - spicy with floral of acacia, peach, citrus, and candied pineapple

**2019 VIOGNIER      BOTTLE \$25    GLASS \$9**

Fresh, elegant, & aromatic - from a warm vintage...this Viognier is well structured keeping it fresh & food-friendly. It presents its floral nose reminiscent of honeysuckle and almond blossom with plenty of fruit, including apricot & peach with baked citrus, grapefruit, & exotic fruits-finishes mineral, spicy and long. Enjoy its texture and pair with spicy dishes to bring out exotic fruits - great with a wide variety of seafood & shellfish, chicken, veal, pork, and creamy and fruity hard cheeses.

**2020 ALMA-ATA      BOTTLE \$19    GLASS \$7**

Stayman 50%, Fuji 50%. A nod to our origins as an apple orchard, we made an apple wine. This wine surprises everyone who tries it. It looks, smells, and tastes like a white wine but with notes of apple instead of citrus or stone fruits. Fuji provides the sweet while Stayman presents tart & complex wine-like flavors...finishes with notes of dry cider. Great with Thanksgiving foods from appetizers to dessert, roasted pork loin with apples, reduction sauces, and salads.

**2019 CHRISTOF ICE WINE      BOTTLE \$32    GLASS \$11**

Ice Wine style dessert wine. Estate. 50% Vidal Blanc, 50% Traminette. Very balanced dessert wine. Very floral on the nose with aromatic rose petal, honey, hazelnut, ripe pineapple, succulent vineyard peach, and sweet exotic fruits. Pairs well with dried fruits, nuts, pecan and apple pie, blue cheese, anything with caramelized flavors like tart satin - great drizzled over vanilla or hazelnut ice cream.

**THIS WEEKS EVENTS: LIVE MUSIC EVERY SAT & SUN**

Sat- 4-7 PM Live Music: Sunset Saturdays

Kiz Carter

Sun- 12-7 PM

Boxcar Speakeasy

Sun- 5PM Live@5 - Live on FB Live



**2020 ROSÉ**

Merlot 96%, Cabernet Franc 4%. This beautiful rosé will take you on a voyage to southern France with its colors and aromas. Clean, crisp, and mineral...expressive of light spices, ruby grapefruit, and fresh-cut peach. The rich and creamy texture will please your palate while the spicy fruit and long finish will leave your tongue tingling. Enjoy on its own or with summertime fare and Provençal dishes...ratatouille, goat cheese, charcuterie, grilled dorado stuffed with olives, tapenade, fruit salad, chicken caesar and salad Niçoise.

**2018 CABERNET FRANC**

**BOTTLE \$25    GLASS \$9**

Our delicious Cabernet Franc welcomes you with aromas of violet, red fruits and a bouquet of spices. Light, playful, easy drinking, and well structured - this 2018 is very food friendly and a delight to drink. Feel free to chill down a bit in the summertime for a beautiful summer red wine.



**2020 RED BARREN**

**BOTTLE \$20    GLASS \$7**

Off-Dry. One of our most popular wines, Red Barren features a rich blend of Chambourcin, Petit Verdot, Merlot, and Touriga. On the nose - aromatic, very fruity, and spicy...black cherry, ripe plum, and candied fruits along with aromas and flavors of mulled wine spices like cinnamon, nutmeg, and licorice. Enjoy chilled on the patio.

**2017 PORT**

**BOTTLE \$35 GLASS \$11**

100% Chambourcin. Deep purple in color, this ruby-style Port is infused with Virginia-distilled brandy and is full of dark cherry and a spicy, long 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 unlike a typical red wine. Try also with chocolate or a cigar.



We also Offer Vineyard Walks,  
Private Tastings, and Personalized  
Wine and Cheese Pairings  
Call Us to Reserve Ahead of Time