

2017 CHARDONNAY

pH: 3.57 Acid: 7.1 g/l Alcohol 13.1%

GRAPE SOURCES 100% Chardonnay, sourced from entirely from Brown Bear Vineyards.

APPELLATIONS Shenandoah AVA

HARVEST DATES September 20, 2017

SUGGESTED PAIRINGS ENTREES: Scallops with Beurre Blanc and Roasted Chicken CHEESES: Triple Crème Brie and Gruyere

This Chardonnay was barrel fermented and aged 'sur lie' in French Oak for 8 months, thus giving the wine a creamy mid-palate and a lot of freshness with reserved oak notes. It has subtle citrus and apple flavors with good acidity, which make it a versatile wine to have with food.

2016 CABERNET SAUVIGNON

pH: 3.80 Acid: 6.3 g/l Alcohol: 13.2%

GRAPE SOURCES 100% Cabernet Sauvignon sourced from 100% Virginia vineyards as follows: 65% Williams Gap Vineyards, 27% Silver Creek Vineyards and 8% Leaping Fox Vineyards.

APPELLATIONS Monticello AVA, Loudoun County, Shenandoah AVA and Prince William County

HARVEST DATES October 18, 19, & 21, 2016

SUGGESTED PAIRINGS ENTREES: Braised short ribs and grilled portabella mushroom CHEESES: Aged Cheddar and Gouda

The wine has a smooth tannin structure with flavors of dried cherry, cranberry and subtle vanilla notes. Bottling the wine unfinned and unfiltered doesn't strip any character from the wine, allowing for a depth of flavor and smoothness on the finish.

2015 MERITAGE

pH: 3.77 Acid: 5.7 g/l Alcohol 13.8%

GRAPE SOURCES 34% Petit Verdot, 24% Cabernet Sauvignon 22% Merlot, and 20% Cabernet Franc, from 100% Virginia vineyards with breakdown as follows: 42% Williams Gap Vineyards, 29% Silver Creek Vineyards, 19% Brown Bear Vineyards and 10% 2 Principals Vineyards.

APPELLATIONS Loudon County, Monticello AVA, Shenandoah AVA and Prince William County

HARVEST DATE September 25 - October 15, 2015

SUGGESTED PAIRINGS ENTREES: Ancho rubbed Rib-eye or Meritage braised short rib CHEESES: Comte and aged Cheddar

A wine comprised of only our best barrels and only with four of the Bordeaux noble varieties. Full bodied and complex with a balanced tannin structure allowing it to be age worthy. Well-integrated aromas and flavors of Brioche, raspberry and vanilla with a touch of cigar box.