

# 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 DATES** 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.

# 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 DATE** 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.