

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 LATE HARVEST VIDAL BLANC

pH: 3.71 Acid: 5.6 g/l Alcohol: 13.5% R.S.: 7.5%

GRAPE SOURCES 100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards.

APPELLATIONS Shenandoah AVA

HARVEST DATE October 31, 2016

SUGGESTED PAIRINGS ENTREES: Apple tart and crème brulee CHEESES: Any type of Bleu

This dessert style Vidal Blanc has abundant aromas of baked apples and subtle floral notes. On the palate the apple and raisin notes come through along a touch of baking spice. This wine is balanced well with good acidity and a clean finish.