

2016 CABERNET FRANC

pH: 3.78 Acid: 5.0 g/l Alcohol 13.2%

GRAPE SOURCES 95% Cabernet Franc, 5% Cabernet Sauvignon sourced from 100% Virginia vineyards as follows: 31% Silver Creek Vineyards, 26% Indian Springs Vineyards, 23% Shenandoah Springs and 20% Williams Gap Vineyards

APPELLATIONS Shenandoah AVA, Monticello AVA and Loudoun County

HARVEST DATES October 4, 9, 11 and 17, 2016

SUGGESTED PAIRINGS ENTREES: Stuffed pork chops and pizza CHEESES: Feta and Mozzarella

Cabernet Franc is one of the major grapes varieties grown in Virginia. While other regions only grow it to blend, Virginia also grows it to make a varietal wine. This medium bodied wine is fruit forward with flavors of cherry and strawberry with a subtle touch of brioche. It is balanced by smooth tannins and great acidity, enjoyable both on its own and with a variety of foods.

2014 MERITAGE

GRAPE SOURCES 29% Merlot, 26% Petit Verdot, 24% Cabernet Franc, and 21% Cabernet Sauvignon from 100% Virginia vineyards with breakdown as follows: 52% Williams Gap Vineyards, 19% Silver Creek Vineyards, 19% AmRhien Wine Cellars and 10% Brown Bear Vineyards

APPELLATIONS Loudon County, Monticello AVA, North Fork of the Roanoke AVA and Shenandoah Valley AVA

HARVEST DATE September 25, - October 22, 2014

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

This heavy, dark-colored wine has prominent jam flavors such as fresh blackberry and vibrant currants. It finishes with baking spice notes of nutmeg and cinnamon.