

2016 VIOGNIER

pH: 3.55 Acid: 5.2 g/l Alcohol 13.9%

GRAPE SOURCES 97% Viognier and 3% Petit Manseng, sourced from 100% Virginia vineyards that break down as follows: 45% Williams Gap, 43% Silver Creek Vineyards and 12% Leaping Fox Vineyards

APPELLATIONS Loudoun County, Monticello AVA and Prince William County

HARVEST DATES September 13 and 14, 2016

SUGGESTED PAIRINGS ENTREES: Pan-seared scallops and Crispy Calamari CHEESES: Camembert and Aged goat Gouda

When Viognier is fermented and aged in stainless steel, it allows for the true expression of the variety. This process emphasizes the aroma of orange blossom and the tropical notes of ripe Viognier.

2016 SOMMET BLANC

pH: 3.45 Acid: 6.5 g/l Alcohol: 13.0% R.S: 10.1 g/l

GRAPE SOURCES 100% Virginia Vidal Blanc grapes sourced entirely from Brown Bear Vineyards

APPELLATIONS Shenandoah AVA

HARVEST DATE October 4, 2016

SUGGESTED PAIRINGS ENTREES: Sushi and Thai Basil fried rice CHEESES: Bleu cheeses, and Camembert

Prevalent aromas of apple and Asian pear stand out alongside slight petrol notes, creating a unique aromatics profile. The same flavors of apple and pear lead to a well-balanced wine with good acidity, weight on the palate and a long clean finish.