

2017 SOMMET BLANC

pH: 3.41

Acid: 5.9 g/l

Alcohol: 13.1%

RS: 12.1 g/l

GRAPE SOURCES	100% Virginia Vidal Blanc grapes sourced entirely from Brown Bear Vineyards
APPELLATIONS	Shenandoah AVA
HARVEST DATES	October 3, 2017
SUGGESTED PAIRINGS	Entrées: Butter Chicken and Kung Pao Cheeses: Bleu cheese, and Camembert

The aromatics of pear and lychee fruits waft from the glass and lead to the same flavors on the palate, along with a subtle grapefruit note. This is a well-balanced wine with good acidity, weight on the palate and a long clean finish. It is a great wine on its own or a great match to spicier foods.

2017 RESERVE CHARDONNAY

pH: 3.59

Acid: 7.2 g/l

Alcohol: 13.1%

GRAPE SOURCES	100% Chardonnay, sourced from entirely from Brown Bear Vineyards
APPELLATIONS	Shenandoah AVA
HARVEST DATES	September 23, 2017
SUGGESTED PAIRINGS	Entrées: Roasted chicken and Lobster Ravioli Cheeses: Triple Crème Brie and Muenster

The Reserve Chardonnay is barrel fermented and aged 'sur lie' in French Oak for 10 months, giving this wine more creaminess, roundness and structure than our regular Chardonnay. The Reserve Chardonnay is complexly layered with apple and pear notes up front that lead to a creamy mid-palate and a toasty brioche finish.