

# 2016 PETIT VERDOT

*pH: 3.8*

*Acid: 5.5 g/l*

*Alcohol: 13.7%*

## GRAPE SOURCES Gap

100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 55% Williams Vineyards and 45% Silver Creek Vineyards.

## APPELLATIONS

Loudoun County and Monticello AVA.

## HARVEST DATES

September 25 and October 4, 2016.

## SUGGESTED PAIRINGS

Entrées: Beef stew and Bison burgers  
Cheeses: Smoked Gouda and Bleu cheese

This variety has become one of the leading varietal wines for Virginia. This Petit Verdot was aged in tight-grained French Oak to help enhance its firm tannin structure and add complexity. Dark fruit aromas dominate alongside subtle dried herb notes that lead to flavors of black cherry and plum. The wine finishes with firm tannins and a touch of smokiness.

# 2016 NORTON

*pH: 3.7*

*Acid: 7.7 g/l*

*Alcohol: 13.4%*

## GRAPE SOURCES

100% Norton sourced entirely from Chrysalis Vineyards.

## APPELLATIONS

Loudoun County and Monticello AVA.

## HARVEST DATES

November 1, 2016.

## SUGGESTED PAIRINGS

Entrées: Bison burgers or BBQ  
Cheeses: Bleu Cheeses

The Real American Grape® was first cultivated in Richmond, VA in 1830. Norton has the highest concentration of Antioxidants in any red grape, and it is “the healthiest wine you can drink”! This heavier-bodied dark-colored wine has jammy blackberry notes, vibrant acidity and finishes with a touch of baking spices.