

2016 MÉLANGE

pH: 3.77 Acid: 5.7 g/l Alcohol: 13.2%

GRAPE SOURCES 34% Petit Verdot, Merlot, 30% Cabernet Sauvignon, 18% Merlot and 18% Cabernet Franc from 100% Virginia vineyards with breakdown as follows: 47% Silver Creek Vineyards, 28% Williams Gap Vineyards, 17% Brown Bear Vineyards and 8% Leaping Fox Vineyards.

APPELLATIONS Monticello AVA, Loudoun County, Shenandoah AVA and Prince William County

HARVEST DATES September 25 and October 4, 12, & 18, 2016

SUGGESTED PAIRINGS ENTREES: Puttanesca and Roasted Pork tenderlion CHEESES: Smoked Gouda and Manchego

This medium-bodied Bordeaux blend features aromas of red fruits and baking spices. The well integrated tannins, balanced by the acidity and abundant red fruit components, make for an approachable, yet complex wine.

2016 RESERVE CABERNET FRANC

pH: 3.77 Acid: 5.9 g/l Alcohol 13.2%

GRAPE SOURCES 90% Cabernet Franc and 10% Tannat sourced from 100% Virginia vineyards as follows: 60% Brown Bear Vineyards Vineyards and 40% Williams Gap Vineyards

APPELLATIONS Shenandoah AVA and Loudoun County

HARVEST DATE September 25 & October 9 and 11, 2016

SUGGESTED PAIRINGS ENTREES: Stuffed pork chops and grilled portabella mushrooms CHEESES: Feta and Mozzarella

Aromas of dark fruit notes and baking spice are accentuated on the palate by flavors blackberry and sour cherry. This bright wine has a great acidity allowing it to pair easily with food.