

# 2017 VIDAL BLANC

*pH: 3.46      Acid: 6.2 g/l      Alcohol 13.1%*

**GRAPE SOURCES** 100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards

**APPELLATIONS** Shenandoah AVA

**HARVEST DATES** October 3, 2017

**SUGGESTED PAIRINGS** ENTREES: Pan-seared scallops and oysters on the half shell CHEESES: Chevre and Habanero Jack

This dry version of Vidal Blanc has aromas of boxwood and lemongrass that lead to flavors green apple and lime zest on the palate. This is a vibrant, balanced wine with mouth quenching acidity and great fruitiness.

# 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.