

## 2015 PETIT VERDOT

*pH: 3.77      Acid: 6.2 g/l      Alcohol 13.7%*

**GRAPE SOURCES** 100% Petit Verdot sourced entirely from 100% Virginia vineyards as follows: 52% 2 Principals Vineyards, 33% Silver Creek Vineyards and 15% Williams Gap Vineyards

**APPELLATIONS** Fauquier County, Monticello AVA and Loudoun County

**HARVEST DATES** October 1 and 6, 2015

**SUGGESTED PAIRINGS** ENTREES: Lamb chops and Short Ribs CHEESES: Smoked Gouda and Manchego

This Petit Verdot was aged in French Oak for fourteen months to help balance its firm tannin structure. Lilac and sage aromas dominate the senses, while flavors of black cherry and plum come through on the palate. The wine finishes smoothly, with subtle tannins and a touch of smokiness.

## 2015 NORTON

**GRAPE SOURCES** 100% Norton sourced entirely from Chrysalis Vineyards

**APPELLATIONS** Middleburg AVA

**HARVEST DATE** October 27, 2015

**SUGGESTED PAIRINGS** ENTREES: Grilled wild game or BBQ CHEESES: Bleu Cheeses

This heavy, dark-colored wine has prominent jam flavors such as fresh blackberry and vibrant currants. It finishes with baking spice notes of nutmeg and cinnamon.