

2016 PETIT MANSENG

pH: 3.42 Acid: 7.4 g/l Alcohol 14.7% R.S. 1.0 g/l

GRAPE SOURCES 95% Petit Manseng and 5% Viognier, sourced from 100% Virginia vineyards that break down as follows: 50% Silver Creek Vineyards and 50% Williams Gap Vineyards

APPELLATIONS Monticello AVA and Loudoun County

HARVEST DATES September 13 and 14, 2016; respectively

SUGGESTED PAIRINGS ENTREES: Green curry chicken and Mahi Mahi CHEESES: Aged Gouda and Taleggio

Petit Manseng derives its name from its small, thick-skinned berries that yield a beautiful, golden straw color. This medium bodied wine features fruity pineapple and lemongrass notes, complimented by bright acidity and a slight grassy element on the finish.

2016 LATE HARVEST

VIDAL BLANC

pH: 3.71 Acid: 5.6 g/l Alcohol 13.5% R.S. 7.5 g/l

GRAPE SOURCES 9100% Vidal Blanc (Hybrid) sourced entirely from Brown Bear Vineyards

APPELLATIONS Shenandoah AVA

HARVEST DATE October 31, 2016

SUGGESTED PAIRINGS DESSERTS: Apple tart and crème brûlée CHEESES: Bleu Cheese

This dessert-style Vidal Blanc has aromas of baked apples, as well as notes of apple, raisin and a touch of baking spice on the palate. It is a beautifully balanced wine with good acidity and a clean finish.