



Tasting Room Wines

Flights: 5oz or so by 4 samples of all red, all white, or staff/customer choice of any listed wines\$10

Glass: 6oz or so of any listed wine.....\$10

☐ **Patricia:** Named after our mother-in-law, this dry, fruit forward, crisp 2018 **Petit Manseng** white wine was fermented and aged in stainless steel, no oak, for about 5 months and expresses tropical fruits, especially citrus. **Silver medal winner in the 2020 Virginia Governor's Cup Competition**.....\$25

☐ **Maureen:** Our 2019 **Sauvignon Blanc**, is named after my sweet wife. It is a fruit forward, crisp, refreshing example of this varietal expressing citrus and classic grassy notes. It was fermented and aged in stainless steel, no oak, for about six months before bottling. We hope you enjoy it.....\$25

☐ **Teresa:** This 2019 dry, estate grown, **Chardonnay** is named after our sister-in-law. It was fermented and aged in stainless steel and benefits from aging on lees and lees stirring. It expresses mild tannins, subtle fruits, including apple, melon, and citrus, and a clean finish.....\$25

☐ **Harle Rose:** Named after our street in Leesburg, this dry 2019 **Rose** was blended at a neighborhood party, is dark pink, expresses cherry and strawberry notes, and combines **Sauvignon Blanc** and **Cabernet Franc**, the oenological parents of Cabernet Sauvignon.....\$25

☐ **Duke:** Named after a dear friend of our family, this dry 2018 **Cabernet Franc** was aged in new and neutral French oak for about 12 months, is ruby red in color, and expresses bright red fruit, mild oak and fruit tannins, and characteristic pepper on a smooth finish.....\$30

☐ **Keith:** Named after our nephew is our 2019 varietal **Merlot**. It was aged in new and neutral French oak for about 12 months, is garnet in color, and expresses ripe red fruits, mild spice & tannins, and a smooth finish.....\$30

☐ **La Famiglia (2018):** Named for our family, this dry, fruit forward, Bordeaux style blend of **Merlot** and **Cabernet Franc** was aged in new and neutral French oak barrels for about 12 months and expresses a smoothness on the pallet, dark red/black fruits, mild spice, mild tannins, and a smooth finish.....\$30

☐ **2nd Act:** Named for this family venture, this dry, fruit forward, Bordeaux style blend of **Cabernet Sauvignon**, **Cabernet Franc**, **Merlot & a touch of Petit Verdot**, was aged in neutral and new French oak for about 12 months, is garnet in color, and expresses dark red/black fruits, spice, mild tannins, and a smooth finish. **Silver medal winner in the 2020 Virginia Governor's Cup**.....\$35

Complimentary flight, glass, or tasting (when available) for wine club members and active or retired military, teachers, law enforcement or other first responders. Excludes group packages.