



GREENHILL

VINEYARDS

WINE TASTING

\$20

BLANC DE BLANCS [2019]

MADE USING MÉTHODE CHAMPENOISE, THIS SPARKLING WINE IS 100% CHARDONNAY AND BALANCES PINPOINT BUBBLES AND RICH WHITE FRUITS LIKE GREEN APPLE AND PEAR.

CHARDONNAY [2021]

THIS WINE WAS SOURCED FROM 2 VINEYARDS IN THE CHARLOTTESVILLE AREA & FERMENTED IN STAINLESS STEEL. NOTES OF RIPE PEAR, GREEN APPLE, LIME, & CLOVE LEADS TO A PALATE OF WHITE FRUITS, BRIGHT ACIDITY & MODERATE WEIGHT.

CHARDONNAY RESERVE [2021]

GROWN IN BLOCKS 1 & 4 OF THE GREENHILL SITE AND AGED FOR 8 MONTHS IN FRENCH OAK, THE 2021 CHARDONNAY RESERVE OPENS WITH BUTTERED POPCORN AND GRILLED NECTARINES, LEADING TO A RICH, SATISFYING MOUTHFEEL OF LEMON CURD, RIPE PEAR, TOASTED HAZELNUTS & MASCARPONE CHEESE.

SUPERSTITION [2021]

A BOUQUET OF RIPE BING CHERRY, VIOLET, AND CHARRED CEDAR IS FOLLOWED WITH NOTES OF BLUEBERRY COMPOTE, SMOKE, AND CARDAMOM. THE TANNINS ARE SUPPLE AND THE FINISH IS ROUND, MAKING THIS A FOOD FRIENDLY RED WINE.

ONTOLOGY [2021]

A BALANCED AND FRUIT FORWARD EXPRESSION OF CHAMBOURCIN WITH STAR ANISE, DRIED STRAWBERRY AND CEDAR ON THE NOSE FINISHING WITH A SOFT SUBTLE MOUTHFEEL, WELL-INTEGRATED TANNINS AND ACIDITY.

MERLOT [2019]

REMINISCENT OF CHERRY PIPE TOBACCO, BLACKBERRY, TAR AND WET LEATHER ON THE NOSE, THE 2019 MERLOT EXUDES FLAVORS OF CURRANT, DRIED CRANBERRY, OAK & BLUEBERRY PIE ALL WRAPPED IN FIRM APPROACHABLE TANNINS.
