

## G<u>REENHIL</u>L VINEYABDS

# Wine Tasting

\$20

## BLANC DE BLANCS [2021]

100% Chardonnay made in the traditional Méthode Champenoise, with bright acidity illuminating beautiful flavors of honey crisp apples and fresh citrus notes. Refreshing, sophisticated, and balanced.

#### Chenin Blanc [2023]

This completely dry wine was mostly fermented and aged in concrete eggs, allowing for the fleshy fruit flavors to become very prominent. Beginning with a nose of dried apples, ripe peaches and pineapple, leading to a rich mouthfeel and a pleasant, lengthy finish.

#### Viognier [2022]

Stainless steel fermented & aged in neutral French oak barrels for an enhanced mouthfeel, the 2022 Viognier leads with notes of honeydew, starfruit, and eucalyptus, followed by ripe pear, white peach, and dried pineapple on the palate.

### SUPERSTITION [2022]

Opening with a bouquet of Aromas including blackberry, violet, cedar, and tanned leather, the versatility of this Superstition is complemented by pronounced notes of raspberry compote, plum, & toasted brioche on the palate.

#### MYTHOLOGY [2022]

ENTICING NOTES OF CHERRY TOBACCO, WET LEATHER, BAKING SPICES, AND BOYSENBERRY SYRUP ON THE NOSE LEAD TO SMOOTH, MODERATE TANNINS ON THE PALATE CREATING A VELVETY TEXTURE, COMPLEMENTED BY RIPE PLUM AND RED CURRANT WITH SUBTLE HINTS OF VIOLET, ALMOND, AND EARTHY MUSHROOMS.

#### Riesling [2023]

ENTIRELY DRY & PALE STRAW IN COLOR, THIS REFRESHING & BEAUTIFUL EXPRESSION OF VIRGINIA RIESLING OPENS WITH NOTES OF FRESH LEMON ZEST, MUSK MELON AND WHITE FLOWER. THE PALATE EXHIBITS FLAVORS OF TANGERINE, LEMON CREAM PIE & APRICOT, FINISHING WITH A BEAUTIFUL, BALANCED ACIDITY.