

Wine Tasting

Seyval Blanc [2023]

From our Middleburg AVA and bursting with bright acidity, the 2023 Seyval Blanc reflects crisp aromas of limoncello, kiwi, and jasmine with a refreshing palate of honeydew, lime, and lemon curd.

Viognier [2022]

FERMENTED IN STAINLESS STEEL AND AGED IN NEUTRAL FRENCH OAK BARRELS FOR AN ENHANCED MOUTHFEEL, THIS VIOGNIER OPENS WITH NOTES OF STARFRUIT AND EUCALYPTUS, FOLLOWED BY NOTES OF RIPE PEAR, WHITE PEACH, AND DRIED PINEAPPLE.

Superstition [2023]

BUILT TO BE A CLASSIC TABLE BLEND, THIS WINE DISPLAYS AROMAS OF DRIED TART CHERRY, RASPBERRY, COLA, AND BERGAMOT. SOFT AND SUPPLE ON THE PALATE WITH DRIED PLUM, BLACK CURRANT, CACAO NIB, ROASTED HAZELNUT, AND A TOUCH OF LEATHER.

Cabernet Franc [2022]

MEDIUM BODIED AND PRESENTING AROMAS OF POMEGRANATE, NUTMEG, AND CRANBERRY WALNUT TART. AGED FOR 18 MONTHS IN FRENCH OAK, THE PALATE IS LIVELY WITH NUANCED NOTES OF BOYSENBERRY, FRESH CUT PINE, AND BLACK PEPPER, FINISHING WITH MODERATE TANNINS.

MERLOT [2022]

The 2022 Merlot has a beautiful nose highlighting medjool dates, fresh herbs, and irresistible black tea. Flavors of over ripened bramble fruit, blueberry pie and dark chocolate make this an easy drinking wine, a unique expression of what we should expect from Merlot.

Intuition [2023]

A versatile wine, the 2023 Intuition opens with aromas of fresh pineapple, citrus blossom, and marzipan with mandarin orange, lemon meringue, key lime on the palate for a clean finish.