GREENHILL
VINEYARDS

Wine Tasting

Chenin Blanc [2024]

A blend of fruit from our Naked Valley and Greenhill Vineyards, our newest vintage of Chenin opens with lemon verbena, pound cake, and nectarine that unfold into a rounded palate of ripe peach and almond. Gentle acidity frames the palate, leading to a smooth finish.

Petit Manseng Reserve [2023]

Featuring honeydew and tangerine on the nose, the bright, yet weighty mouthfeel expresses honeycomb, kiwi and lemon curd. Extended barrel aging and a touch of concrete quells the acidity to make an unusually well-balanced Petit Manseng.

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.

Petit Verdot [2022]

This rich and lush expression of Petit Verdot opens with vibrant aromas of blackberry, crushed prune, sage, and lilac. On the palate, textured tannins envelop the jammy black cherry and plum flavors, creating a beautifully balanced, full-bodied experience and a velvety finish.

Nebbiolo [2023]

Aromatic notes of tobacco, anise, and cherry define this Nebbiolo. Flavors of ripe raspberry, rose petals, plum, and truffle emerge on the palate, where pronounced tannins give the wine power and longevity.

Intuition [2024]

Crisp aromas of wet stone, lemon zest, and key lime lead to a bright and refreshing palate full of pineapple and juicy pear. The finish is vibrant with a hint of sweetness.