

# Celebrate Virginia Wine Month

## Stinson Vineyards

Monday, October 5<sup>th</sup>

Hosted by Judy Bowers of Stinson Vineyards

Bottle	By the Glass
<b>\$24.95</b>	<b>\$8.50</b>

### Chardonnay

Mouthwateringly crisp with a long finish and round floral nose. Lightly oaked in 20% new French barrels for soft caramel and vanilla undertones. Serve with cheese and antipasto, salads, or fish.

Bottle	By the Glass
<b>\$15.95</b>	<b>\$6.25</b>

### Sugar Hollow White

100% Vidal Blanc. Pleasant and drinkable with a hint of sweetness. Delicate lemon and grapefruit flavors bring to mind cool summer nights. Great paired with poultry, stews, and cheese platters.

Bottle	By the Glass
<b>\$25.95</b>	<b>\$8.75</b>

### Merlot

Made from our very first Merlot harvest, with super concentrated flavors of fresh red fruits and plum. Mellow but well structured tannins pair well with poultry and pork.

Bottle	By the Glass
<b>\$32.95</b>	<b>\$10.50</b>

### Meritage

This blend is velvety smooth, complex blend of Stinson's finest grapes. Medium bodied and softly floral with spicy tannins. Aged 16 months in French oak. With good structure and balance, this wine will drink well now and benefit from aging. Wonderful now with roasts and game.

Bottle	By the Glass
<b>\$31.95</b>	<b>\$8.25 / 3oz</b>

### Imperialis

Rustic style Tannat Port fermented in open top puncheons and aged in neutral French oak. Bottled in special edition Civil War Sesquicentennial bottle.

Modeled after a minimal intervention French Port, the wine was made in as natural a style as possible. After the addition of brandy, it is allowed to slowly ferment for over a month before being pressed off the skins. Aged in neutral oak with good lee contact for 12 months to fully integrate flavors.

#### Tasting Day Discounts\*

1-5 bottles: 5% off

6-11 bottles: 10% off

12+ bottles: 15% off