

Continue to Celebrate Virginia Wine & Dine in April with White Hall Vineyards

with Brock Kappers of The Country Vintner

April 4, 2016
4:30 – 6:30 pm

Gewurtraminer

Bottle \$22.25

Glass \$7.95

Pale yellow in hue, this white opens to floral aromas, citrus, and a hint of ginger. The smooth palate allows for easy drinking. Made in the Alsacian style of the varietal, this off-dry wine is a delightful accompaniment with Asian and spicy dishes.

Pinot Gris

Box \$22.25

Glass \$7.95

A rich nose of apples, honeysuckle and citrus leads into a balanced palate of buttery pineapple and honey with a lengthy finish. Pair this golden white with fried oysters, scallops, fresh fruit and nuts, delicate chicken dishes, Foie Gras.

Cabernet Sauvignon

Bottle \$19.95

Glass \$7.50

Dark cherry in color and aromas of black tea, tobacco, and a whiff of cedar lead into flavors of plums and figs, with a lengthy finish of blackberries and wisps of smoke. Well-balanced acidity with a lengthy finish and hints of oak make this a great wine to pair with roasts, steak, venison, lamb, or pork.

Cabernet Franc

Bottle \$19.95

Glass \$7.50

Subtle hints of earth and pepper enhance aromas of violet and blackberry that pave the way for a deep palate of dark cherries and raspberries, with a smooth finish of smoky vanilla. Try this garnet wine with Mediterranean cuisine, lasagna, rabbit, lamb, or breaded veal.

Please stay and enjoy a glass with us!

1-5 Bottles: 5% off

Tasting Day Discounts
6-11 Bottles: 10% off

12+ Bottles: 15% off