

Maggie Malick

WINE CAVES

	Glass/Bottle
<p>2019 Petit Manseng – From Southwest France, where it’s known for producing rich sweet wines. This wine has notes of peaches, orange blossom, lychee and candied orange peel. 2% residual sugar, with a balanced acidity. Pair with strong cheeses and spicy or Asian foods. Double Gold medal, Best in Class, 94 points, 2020 International Women’s Wine Competition. Grand Chairman’s Award, Loudoun Wine Awards 2020</p>	\$9 / \$28
<p>2019 Viognier – Fermented and aged in stainless steel, it has a bouquet of honeysuckle and orange blossom notes, while the palate shows lush notes of mango and tropical fruits. 0.75% residual sugar. Best of Show, American Wine Society. Best Viognier Loudoun Wine Awards 2020, Gold Medal, Finger Lakes International Wine Competition</p>	\$9 / \$27
<p>2019 Duet - Pale gold in color, it has aromas of peaches, apples and white flowers. On the palate, notes of stone fruits, apples, and a hint of nutmeg. A 60/40 blend of Chardonnay and Petit Manseng. Fermented and aged in stainless steel. Silver Medal Int’l Women’s Wine Competition</p>	\$8 / \$26
<p>2019 Sauvignon Blanc – Fermented and aged in stainless steel, this wine is bright and crisp, with a refreshing acidity. An excellent summer sipper. Notes of limes, apples, and melons</p>	\$8 / \$22
<p>2019 Rose’ - Crisp and dry, with bright red fruits and a burst of cherry in the finish. Refreshing, with lingering flavors filling the palate. 3% Mourvèdre, 97% Cabernet Sauvignon. Silver Medal International Women’s Wine Competition</p>	\$8 / \$26
<p>2019 Sunset Sonata – A crisp refreshing off-dry rose’. 2% residual sugar. Notes of ripe fruit, strawberries, and juicy red cherries. A juicy, mouthwatering blend of Petit Manseng and Mourvèdre. Silver Medal International Women’s Wine Competition.</p>	\$8 / \$24
<p>Bubbles! Santa Julia Rosé. We discovered this tasty gem when we visited the Santa Julia winery in Mendoza, Argentina. A delightful, Brut sparkling Rosé wine (100%Pinot Noir).</p>	\$8 / \$20
<p>2015 Cabernet Franc - Medium garnet in color, with notes of red cherries, plums, vanilla, white pepper, clove, and toasted oak. 88% Cab Franc, 8% Tannat, 4 % Merlot.</p>	\$8 / \$26
<p>2016 Cabernet Sauvignon – Medium garnet in color with strong black cherry notes, vanilla, baking spices and black currant. Fruit forward, with soft supple tannins. Medium finish. French and American oak. 100% Cabernet Sauvignon.</p>	\$8 / \$26
<p>2017 Cabernet Sauvignon – Medium purple color, aromas of violets, red fruits, stewed plums, smoke, and vanilla. Flavors of red fruit, cedar, plums, and toasty oak. 80% Cabernet Sauvignon, 10% Petit Verdot, 10% Tannat.</p>	\$9 / \$28
<p>2017 Mourvèdre – Lighter bodied red with an earthy aroma, notes of red fruits, pepper, leather and baking spices. Pair with roasted vegetables, salmon, chicken, turkey, and other lighter meats. 100% Mourvèdre. Neutral French and new American oak.</p>	\$9 / \$29
<p>2016 Captain’s Cuvee - A Garnacha-Syrah-Mourvèdre blend that is our take on Chateaufeuf du Pape. Notes of cherry, plum, and vanilla. 39% Syrah, 22% Garnacha, 39% Mourvèdre.</p>	\$9 / \$29
<p>2018 Rhapsody in Red – Light fruity red with notes of strawberry, raspberry, rhubarb and red plums. Subtle hints of white pepper and baking spices. An easy drinking fruity red. A blend of Merlot, Cabernet Franc, Petit Verdot and Petit Manseng. .</p>	\$8 / \$24
<p>2015 Petit Verdot - Deep, purple, with notes of violets, leather, vanilla, blackberry, blueberry black pepper and cassis. Will age well for several years. 90% Petit Verdot, 10% Merlot.</p>	\$11 / \$35
<p>Sangria - This Sangria combines our wine with sweet, ripe, berry and red fruit flavors for the perfect summer sangria. It’s fruity, refreshing, and easy drinking. A “Jolly Rancher” in a glass. Enjoy well chilled or over ice. 1.5 Liter pouch.</p>	\$6 / \$22



Pick up at winery pickup window on patio.

COMBO PLATES

- 1. Meat & Cheese Plate.....\$24**
Baguette, with Salami and Havarti
- 2. Cheese Plate.....\$28**
Baguette, Bellavitano, Reserve Cheddar, Dill pollen and garlic goat cheese
- 3. Meat Lovers Plate.....\$33**
Baguette, Salami, Prosciutto, and Bellavitano
- 3a. Meat Lovers XL.....\$38**
Baguette, Antipasto Classico (Salami, Prosciutto, Coppa), Bousin and Bellavitano
- 4. Wilbur's Plate.....\$22**
Baguette, Sliced Prosciutto, and Bacon Palmetto Cheese
- 5. Smoked Salmon\$26**
Baguette, Smoked Salmon, and Boursin Garlic Herb Cheese
- 6. Sweet & Savory.....\$21**
Baguette, Orange Fig Spread and Chardonnay Bellavitano
- 7. Bread & Spread.....\$22**
Baguette, Sundried tomato, feta, and olive mix, and jalapeno pimento spread
- 8. Goats do Roam\$23**
Baguette, Prosciutto and Herbed Goat Cheese Marinated in Olive
- 9. Harvest Spice.....\$23**
Baguette, Prosciutto and Apricot Ginger or Pumpkin Spice Goat cheese
- 10. Pretzel Bites.....\$10**
Choice of Dijon/Honey Balsamic mustard or cheddar spread.

Other Items:

Havarti cheese, plain or spiced	\$8	Boursin herb garlic cheese spread	\$8
Goat cheese, blueberry lemon thyme, clover honey and pumpkin spice	\$7	Fire roasted jalapeno pimento spread (mildly hot)	\$8
Dill pollen and garlic goat cheese	\$8	Smoked Gouda	\$10
Kalamata Olive spread	\$7	Salami nuggets (spicy or classico)	\$10
Orange fig spread	\$8	Warm baguette	\$5
Champagne cheddar spread	\$8	Carr's crackers	\$3
Sharp cheddar spread	\$8	Gluten Free crackers	\$6
Roasted red pepper/feta spread	\$9	Chocolate bars (large)	\$9
Roasted eggplant spread	\$9	Dark Chocolate truffles (box)	\$6
Gouda with mustard spread	\$6	Water, diet/reg coke, sprite, juice	\$1
Palmetto cheese w/bacon spread	\$9	Sparkling water	\$2