



Tasting Menu

Alexandria's Birthday VA Special

4 – 2 oz pours :: 15

Add Small Cheese Plate :: 12

Jefferson Vineyards, Chardonnay, Monticello, Virginia; 2019

\$14 | \$54 | \$37.80 – to go

Described by our own cellar master as Virginia Chablis. This wine delivers a bouquet of green apple and citrus fruit give way to lively and expressive palate. Lively tropical notes abound, finishing with bright acidity and length. Enjoy on its own or pair with light dishes like seafood, spring vegetable risotto.

Rappahannock Cellars, Chardonnay/Viognier Reserve, Virginia, US; 2019

\$15 | \$58 | \$40.60 – to go

Aromas of almond, peach, and vanilla. Flavors of brioche, pear, and gala apple. This blend has spent time in 2nd and 3rd full barrels. This has given the wine a nice roundness on the palate. This wine would pair well with roasted chicken and light red meat dishes.

Barboursville Vineyards, Barbera Reserve, Barboursville, Virginia; 2019

\$14 | \$56 | \$39.20 – to go

This wine has notes of cherry and raspberry. Violets and earth are also present. The palate brings more red fruits to bear with red currant, red plum, and slight hints of cranberry. This is a very smooth wine that has a lightness to it making it perfect for summertime!



Michael Shaps, Petit Verdot, Honah Lee Vineyard, Monticello, Virginia; 2019

\$19 | \$65 | \$45.50 – to go

Deep concentrated fruit aromas of black cherry, plum and sage. Big tannins on the palate with floral, earthy, and dark berries notes. This Petit Verdot was barrel aged in 61% new French oak for 22 months. Deep and powerful, with great ageing potential.

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