

Our Wines

Vignoles Vignoles (VEEN-yole) - An excellent crisp, dry white wine with aromas and flavors of peaches and pears. Enjoy with cheese, appetizers, pasta, fish and chicken. Also great with Chinese dishes.
\$13.00/bottle

Traminette Like its parent Gewurztraminer, this great German hybrid is a semi-dry white, great with just about anything!
\$15.00/bottle

Chill A refreshing Norton Rosé fermented in oak barrels. Served chilled, it is light, fruity, with a hint of spice. Recent winner of Virginia Wine Lovers Magazine people's choice award. It is a great picnic wine with fried chicken and potato salad. Bronze medal winner at the 2009 Virginia Wine Lover Classic.
\$15.00/bottle

2006 Black Tie Norton Black Tie combines rich tannins and berry flavors with the smoothness of Cabernet Sauvignon. "It is an everyday wine for expensive tastes". **Awarded a silver medal in the 2007 Virginia Governor's Cup.**
\$15.00/bottle

2008 Norton Tired of wimpy red wines? This original Virginia varietal has a great taste with black cherry flavors and complimentary tannins for a truly satisfying glass of real wine. Try Norton with chocolate, wow! Also pairs with a juicy steak, lamb, game meats and sharp cheddar.
\$16.00/bottle

2007 Merlot A fine classic Bordeaux style wine with smooth, fine tannins. Merlot pairs well with veal, dishes with mushrooms, hearty pasta dishes, beef stew and meatloaf. For cheeses Gouda and smoked provolone.
\$16.00/bottle

Kerr's Creek Catawba Looking for a sweeter wine? Catawba has a great bouquet of fruit that is smooth and refreshing. Serve cold with or without ice, great for summer picnics with cold cuts, roast chicken or even as a dessert wine with strawberries.
\$14.00/bottle

Vidal Blanc A Virginia award winner, Vidal Blanc is a slightly sweet (1.5% residual sugar) with a smooth finish. Pairs well with chicken or seafood or with citrus and garlic sauces. Also great with feta, smoked salmon and sushi. Bronze medal winner at the 2009 Virginia Wine Lover Classic.
\$15.00/bottle

New! 2009 Marechal Foch This french hybrid is dominated by aromas of prunes, dried cherries and clove on the nose and red fruit and rhubarb pie on the palate. Pairs with tangy sauces, pork chops and spicy sausage.

Price includes Virginia sales tax

Case prices are discounted 10% and can be mixed