

# WHITEBARREL

Welcome to Whitebarrel! This is our Wine Tasting menu and Flight menu (Front and Back).

Whitebarrel Winery creates happiness through our wine. We offer each of our guests an inviting and fun atmosphere where they can relax & reflect, while enjoying our high-quality, affordable, hand-crafted wines, surrounded by the natural beauty of our vineyards and the unsurpassed service of our staff. Whitebarrel strives to be a leader in quality service, quality wine, and quality farm-to-table food, and prides itself in being an example to the Virginia Wine Industry.

## TRADITIONAL - \$5.00

**CHARDONNAY** mellow with a soft bouquet of green apple and pear. Dry and crisp with vanilla and caramel. Aged with VSOP oak.

- 12.5% alc. by vol.; 0% residual sugar.
- \$7 glass / \$20 bottle

**VIDAL BLANC** floral bouquet of fresh greens and herbs. Delicate flavor profile with a clean finish and vanilla undertones.

- 12.5% alc. by vol.; 0% residual sugar.
- \$7 glass / \$19 bottle

**CABERNET FRANC** a smooth and smoky single varietal with pepper, smoke, black cherry.

- 12.5% alc. by vol.; 0% residual sugar.
- \$7 glass / \$21 bottle

**CABERNET SAUVIGNON** rich tannins, black currant, and blackberry undertones; smooth French oak flavors.

- 12.5% alc. by vol.; 0% residual sugar.
- \$8 glass / \$23 bottle

**CHAMBOURCIN** deep and richly-colored with vibrant cherry undertones. Old-world Georgian styled.

- 12.5% alc. by vol.; 0% residual sugar.
- \$7 glass / \$19 bottle

## BLENDS - \$5.00

**BIN #214** a blend of red grapes. Smooth, fruity, dark jam flavors with smoky, peppery flavors on the finish.

- 12.5% alc. by vol.; 0% residual sugar.
- \$7 glass / \$20 bottle

**BIN #260** deep, mellow red blend. A sweet start with a dry finish and velvety texture.

- 12.5% alc. by vol.; 2.5% residual sugar.
- \$7 glass / \$20 bottle

**BIN #704** a blend of white wines. Mellow, slightly sweet, and bright. Mineral and citrus characteristics.

- 12.5% alc. by vol.; 1.75% residual sugar.
- \$6.50 glass / \$18.5 bottle

**BIN #997** a blend of white wines and raspberry/blackberry wine for a fruity flavor.

- 12.5% alc. by vol.; 3% residual sugar.
- \$6.50 glass / \$18.5 bottle

**BIN #101** sweet apple wine and white wine. Rich, brilliant color and vibrant aromatic flavors. Soft undertones of bourbon.

- 12.5% alc. by vol.; 4% residual sugar.
- \$6 glass / \$18 bottle

## INFUSIONS - \$5.00

**MANGO** A blend of white wine and then infused with mangos. Sweet, soft, and amazingly tropical.

- 12.5% alc. by vol.; 10% residual sugar.
- \$6 glass / \$18 bottle

**PEACH** A blend of white wine and then infused with peaches. Sweet rounded flavors.

- 12.5% alc. by vol.; 10% residual sugar.
- \$6 glass / \$18 bottle

**PLUM** A blend of white wine and then infused with plums. Reminiscent of Asian plum-wine.

- 12.5% alc. by vol.; 10% residual sugar.
- \$6 glass / \$18 bottle

**CHERRY** A blend of red wine and then infused with cherries. Sweet and robust flavors.

- 12.5% alc. by vol.; 10% residual sugar.
- \$6 glass / \$18 bottle

**CURRANT** A blend of red wine and then infused with black currants. Sweet with unique flavors.

- 12.5% alc. by vol.; 10% residual sugar.
- \$6 glass / \$18 bottle

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## RESERVES – \$10.00

**VIDAL BLANC RESERVE:** made in a traditional Kakhetian style where the skins are aged in the wine during fermentation providing for a bold, amber-colored white wine with strong tannins and bold flavors.

- 12.5% alc. by vol.; 0% residual sugar.
- \$1 Tasting / \$8 glass / \$25 bottle

**CABERNET FRANC RESERVE:** dry and rich with cherry and mocha flavors. Smoky, leather, and tobacco come together.

- 12.5% alc. by vol.; 0% residual sugar.
- \$1 Tasting / \$10 glass / \$29 bottle

**BIN #831:** this is a vintage ruby port-style wine. It has raisin undertones and cooked fruit flavors with hints of dried fruit. This finish is soft and decadent.

- 18.0% alc. by vol.; 7.5% residual sugar.
- \$4 Tasting / \$8 shot / \$15 glass / \$49 bottle

**FIG WINE:** this is a rare and unique wine made with figs and honey. It has a deep flavor, unique color and is enjoyed with dessert. This finish is soft and decadent.

- 15.6% alc. by vol.; 8% residual sugar.
- \$4 Tasting / \$8 shot / \$15 glass / \$49 bottle

## SANGRIA, MIMOSA, AND SPECIALS

**FIREFLY DANCE:** 100% Cabernet Franc rosé – semi-sweet. Used in our mimosa and sangria. \$15 bottle

**BLUSHING MIMOSA:** made with orange juice, sprite, Firefly Dance, and grenadine.

- \$6 glass / \$24 pitcher

**SANGRIA:** made with Cranberry, sprite, Firefly Dance, and grenadine.

- \$6 glass / \$24 pitcher

**MULLED BIN #101:** made with BIN #101, apple juice, mulling spices, served hot with a cinnamon stick. \$8 glass

## WINE FLIGHTS

Wine flights are a fun way to enjoy a more in-depth experience with our wines. You receive 3 (or 4) ½ glasses of wine (3 ounce pour).

### **STANDARD FLIGHTS:**

Choose THREE Whitebarrel wines from the front of the menu. \$9.99 (3@ 3oz pour)

Choose FOUR Whitebarrel wines from the front of the menu. \$13.99 (4@ 3oz pour)

### **RESERVE FLIGHT:**

Vidal blanc Reserve, Cabernet franc reserve, BIN 831 and Fig \$19.99

### **WHITEBARREL ORIGINALS FLIGHT:**

BIN #214, Cabernet franc, and Chambourcin \$9.99

### **A TOUCH OF SWEET FLIGHT:**

BIN #704, BIN #997, BIN #260. \$9.99

### **BIG BAD REDS FLIGHT:**

Cabernet franc, Cabernet sauvignon, and Chambourcin. \$10.99

### **PEPPER AND SMOKE FLIGHT:**

Cabernet franc, Cabernet franc reserve, and BIN #214. \$10.99

### **LIGHT AND WHITE FLIGHT:**

Chardonnay, Vidal blanc, and BIN #704 \$9.99

## WINE CLUB ONLY FEATURE WINE 2017

**SEYVAL BLANC:** this is a dry white wine with soft floral and honey notes; fermented on the skins for 4 days before pressing, provides a bold, round flavor profile.

- 12.5% alc. by vol.; 0% residual sugar.
- Wine club bottle: \$17