

## OUR MISSION

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.

## Wine Tastings

Because of our new normal and COVID-19 restrictions. We will be offering wine tastings by flight. Choose wines from our selection of wines and we will provide a 2 ounce pour of each of those wines.

- 3 wines for \$6.00
- 6 wines for \$10.00
- 10 wines for \$14.00

## Wine Flights

Wine flights come in 3-ounce pours (1/2 of a glass) each. Choose 3 or 4 wines from our selection!

- 3 wine flight for \$12.00
- 4 wine flight for \$16.00

## Sangria/Mimosa

Enjoy our Sangria or Mimosa! By the pitcher only.

- Sangria – A wonderful mix of wine, sprite, cranberry juice, grenadine, and fruit! \$24
- Mimosa – A delicious mix of wine, sprite, orange juice, and grenadine! \$24

## DRY WHITE WINES

### **Vidal blanc**

This is like a floral bouquet of fresh greens and herbs. Delicate flavor profile with a clean finish and vanilla undertones. Estate grown and produced. 12.5% alc. by vol. 0.0% residual sugar. \$9.00 GLASS, \$22.00 BOTTLE

### **Chardonnay**

Mellow, soft bouquet of green apple and pear. Dry and crisp with vanilla and caramel. Aged with VSOP oak, bringing a toffee finish. Estate grown and produced. 12.5% alc. by vol. 0.0% residual sugar. \$9.00 GLASS, \$23.00 BOTTLE

### **Petit manseng**

Tart and crisp with citrus and honeysuckle undertones. Aged in lightly toasted French oak for 9 months provides a mellow finish. Estate grown and produced. 15.6% alc. By vol. 0.5% residual sugar. \$11.50 GLASS, \$29 BOTTLE

### **Vidal blanc reserve**

Made in a traditional Kakhetian style (Georgia) where the skins are aged in the wine during fermentation providing for a bold, amber-colored wine with strong tannins and bold flavors. Estate grown and produced 12.5% alc. By vol. 0.0% residual sugar. \$10.00 GLASS, \$25.00 BOTTLE.

## DRY RED WINES

### **BIN 214**

Dark fruits and a smoky, peppery finish. Petit Verdot, merlot, cabernet franc, cabernet sauvignon, and Chambourcin. Our first blend was in 2009 and it is made the same each year – 100% Virginia. 12.5% alc. by vol. 0.0% residual sugar. \$9.00 GLASS, \$22.00 BOTTLE

### **Chambourcin**

Made in a traditional Kakhetian style (Georgia) where the skins are aged in the wine for a bold deep and richly colored wine with vibrant cherry undertones. Never oaked...and aged with concrete. Estate grown and produced. 12.5% alc. by vol. 0.0% residual sugar. \$9.50 GLASS, \$23.00 BOTTLE

### **Cabernet franc**

A smooth and smoky single varietal with pepper, smoke, black cherry – one of our original wines – French oak aged 10 months. Estate grown and produced. 12.5% alc. by vol. 0.0% residual sugar. \$10.00 GLASS, \$25.00 BOTTLE

### **Cabernet sauvignon**

Rich tannins, black currant, and blackberry undertones; smooth French oak, aged 10 months. 100% Virginia. 12.5% alc. by vol. 0.0% residual sugar. \$11.00 GLASS, \$28.00 BOTTLE

**Merlot**

Our first vintage (2017) of a single varietal Merlot. This is more fruit forward (with notes of black cherry and plum) and smooth tannins; aged 18 months in French oak for deep structure. 100% Virginia. 12.5% alc. by vol. 0.0% residual sugar. \$12.00 GLASS, \$30.00 BOTTLE

**Petit Verdot**

Our first vintage (2017) and aged on the skins for approximately 4 weeks for a deep wine with violet undertones. This wine has aromas of mostly black fruits, high tannins, and bold acidity. Aged in French oak for 18 months. Estate grown and produced. 12.5% alc. by vol. 0.0% residual sugar. \$13.00 GLASS, \$32.00 BOTTLE

**SEMI- SWEET WINES**

**BIN #704**

Mellow, slightly sweet. Mineral and citrus characteristics. A blend of Riesling, Vidal blanc, and chardonnay. 12.5% alc. by vol. 1.8% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**BIN #997**

A bit sweeter and a bit bolder than BIN #704. Riesling, Vidal, Chardonnay, and estate-grown raspberry/blackberry wine. 12.5% alc. by vol. 3.0 % residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**BIN #260**

A blend of cabernet franc and merlot. A semi-sweet start, a berry/cherry middle, and an oaky finish all with a velvety texture. 12.5% alc. by vol. 2.5% residual sugar. \$9.00 GLASS, \$22.00 BOTTLE

**BIN #101**

Sweet apple wine – 100% Virginia apples, rich, brilliant, and vibrant. Aged with bourbon barrel oak. 12.5% alc. by vol. 4.0% residual sugar. \$7.00 GLASS, \$18.00 BOTTLE

**WINE INFUSIONS** *A blend of grape wine blended with fruit or hops or herbs just before bottling.*

**Peach**

A blend of white wine and then infused with peaches. Sweet, rounded flavors. Pair with vodka and soda. 12.5% alc. by vol. 10.0% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**Mango**

A blend of white wine and then infused with mangos. Sweet, soft, and amazingly tropical. Pair with Tequila. 12.5% alc. by vol. 10.0% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**Plum**

A blend of white wine and then infused with plums. Reminiscent of Asian plum wine. Pair with sushi. 12.5% alc. by vol. 10.0% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**Hop-infused**

A blend of white and red wines and then aged with Columbus and Centennial hops – tames the sweetness and creates aromatic depth in this delicious infusion. 12.5% alc. by vol. 4.0% residual sugar. \$9.00 GLASS, \$23.00 BOTTLE

**Cherry- Limited Supply, By the Bottle Only, 2 bottles max per customer**

A blend of red wine and then infused with cherries. Sweet and robust flavors. Best with spiced rum. 12.5% alc. by vol. 10.0% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**Black Currant – Sold out until 09/2021**

A blend of red wine and then infused with black currants. Sweet with unique flavors. Oh my, pair with Citron. 12.5% alc. by vol. 10.0% residual sugar. \$8.00 GLASS, \$20.00 BOTTLE

**FORTIFIED WINES**

**Bin #831- Limited Supply, By the Bottle Only, 1 bottle max per customer**

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. Tinta Madeira, Touriga, and Souzao. 18.0% alc. by vol. 7.5% residual sugar. \$20.00 GLASS, \$49.00 BOTTLE

**Fig Wine- Limited Supply, By the Bottle Only, 1 bottle max per customer**

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. 8.0% residual sugar. \$20.00 GLASS, \$49.00 BOTTLE

**Vin Santo-Limited Supply, By the Bottle Only, 1 bottle max per customer**

Italian inspired, "apassimento" technique, dried Vidal blanc, pressed over Merlot skins. Simply divine. 16.5% alc. by vol. 4.0% residual sugar. \$20.00 GLASS, \$49.00 BOTTLE

All prices on these pages do not include applicable VA sales and Food and Beverage taxes for Montgomery County, VA.