

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 – 1.5 oz pour each

3 wines for \$6 // 6 wines for \$10.00 // 10 wines for \$15.00 // 19 wines for \$25.00. Fortified wines (BIN 831, Vin Santo, or Fig) are \$4.00 / taste

WINE FLIGHTS – 3 oz pour each

3 wines for \$12.00. or 4 wines for \$16.00

Fortified wines (BIN 831, Vin Santo, or Fig) are \$10.00 each in a flight and can be added separately

DRY WHITE WINES

Wine	Profile	% Alcohol %. sugar	Cost	Notes	Take home?
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% 0.0%	\$9 glass \$22 bottle		
Chardonnay	Mellow, soft bouquet of green apple and pear. Dry and crisp with vanilla and caramel. Aged with VSOP oak, bringing a caramel and toffee finish. Estate grown and produced.	12.5% 0.0%	\$9 glass \$23 bottle		
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% 0.0%	\$9 glass \$22 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% 0.25%	\$12 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% 0.0%	\$10 glass \$25 bottle		

SEMI-SWEET WINES

Wine	Profile	% Alcohol %. sugar	Cost	Notes	Take home?
BIN #704	WHITE. Mellow, slightly sweet. Mineral and citrus characteristics. A blend of Riesling, Vidal blanc, and chardonnay.	12.5% 1.8%	\$8 glass \$20 bottle		
BIN #997	ROSE. A bit sweeter and a bit bolder than BIN #704. Riesling, Vidal, Chardonnay, and estate-grown raspberry/blackberry wine.	12.5% 3.0%	\$8 glass \$21 bottle		
BIN #260	RED. A blend of cabernet franc and merlot. A semi-sweet start, a berry/cherry middle, and an velvet finish.	12.5% 2.5%	\$9 glass \$22 bottle		
BIN #101	Sweet apple wine – 100% Virginia apples, rich, brilliant, and vibrant. Aged with bourbon barrel oak.	12.5% 4.0%	\$8 glass \$20 bottle		

DRY RED WINES

Wine	Profile	% Alcohol %. sugar	Cost	Notes	Take home?
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 way each year – 100% Virginia.	12.5% 0.0%	\$9 glass \$22 bottle		
Chambourcin	Made in a traditional Kakhetian style (Georgia) where the skins are aged in the wine for a bold deep and richly colored with vibrant cherry undertones. Never oaked...and aged with concrete. Estate grown and produced.	12.5% 0.0%	\$9.5 glass \$23 bottle		
Cabernet franc	a smooth and smoky single varietal with pepper, smoke, black cherry – one of our original wines – French oak 10 months. Estate grown and produced.	12.5% 0.0%	\$10 glass \$26 bottle		
Cabernet sauvignon	Rich tannins, black currant, and blackberry undertones; smooth French oak, aged 10 months. 100% Virginia	12.5% 0.0%	\$11.0 glass \$28 bottle		
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% 0.0%	\$12 glass \$30 bottle		
Petit Verdot	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. French oak for 18 months. Estate grown and produced.	12.5% 0.0%	\$13 glass \$32 bottle		

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

Wine	Profile	% Alcohol %. sugar	Cost	Notes	Take home?
Peach	A blend of white wine and then infused with peaches. Sweet rounded flavors. Pair with vodka and soda!	12.5% 10.0%	\$8 glass \$20 bottle		
Mango	A blend of white wine and then infused with mangos. Sweet, soft, and amazingly tropical. Pair with Tequila	12.5% 10.0%	\$8 glass \$20 bottle		
Plum	A blend of white wine and then infused with plums. Reminiscent of Asian plum-wine. Pair with sushi!	12.5% 10.0%	\$8 glass \$20 bottle		
Hop-infused	A blend of white and red wines and then aged with Columbus and Centennial hops –creates aromatic depth	12.5% 4.0%	\$10 glass \$23 bottle		

Cherry and Black Currant are out of stock currently.

FORTIFIED WINES

Wine	Profile	% Alcohol %. sugar	Cost	Notes	Take home?
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. Tinta Madeira, Touriga, and Souzao	18.0% 7.5%	\$20 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% 8.0%	\$20 glass \$49 bottle		
Vin Santo	Italian inspired, “apassimento” technique, dried Vidal blanc, pressed over Merlot skins. Simply divine.	16.5% 4.0%	\$15 glass \$39 bottle		

All prices do not include applicable VA sales tax (5.3%) and Food and Beverage taxes for Montgomery County, VA (4%)