

# Welcome to Bluemont Vineyard

Tasting fee is \$8.00 and includes our tasting menu. Our 951 glasses may be purchased separately for \$7.00. **Receive 10% off** your purchase of any combination of 4 or more bottles!

## WINTER HOURS

The tasting room will now be open from 11:00 am - 5:00 pm.

### TASTING MENU

#### Farm Table White 2014

A dry crisp blend of all our favorites, Vidal Blanc, Petit Manseng, Chardonnay and Viognier.

Bottle \$22 | Glass \$8 | Club \$18.70

#### Vidal Blanc "The Cow" 2014

A slightly sweet wine. 2% residual sugar. 100% stainless steel fermented. Perfect patio sipper.

Bottle \$22 | Glass \$8 | Club \$18.70

#### "The APPLE"

Apple Wine 50%, White Wine 50%, Slightly sweet with a crisp finish. Bottle \$20 | Glass \$8 | Club \$17

#### Farm Table Red 2014

Predominantly a Bordeaux blended with a touch of Chambourcin, adding a subtle spice to the finish.

Bottle \$22 | Glass \$8 | Club \$18.70

#### Chambourcin 2014

This exceptionally smooth wine boast aromas and flavors of blackberry and plum followed by light tannins on the finish.

Aged primarily in Pennsylvania oak barrels.

Bottle \$30 | Glass \$9 | Club \$25.50

### AVAILABLE AND POPULAR

#### Viognier "The Goat" 2014

The state grape of Virginia. The most full bodied our white varietals is rich, dry, and creamy.

Bottle \$30 | Glass \$9 | Club \$25.50

#### Chardonnay

Medium bodied dry white wine containing 10% Viognier.

Aged in French Oak for a light buttery finish.

Bottle \$28 | Glass \$9 | Club \$23.80

#### 951 Norton "The Pig" 2012

A varietal which thrives in our Virginia terroir.

Uniquely smooth, fruit forward expression with currant and cherry aromas.

Bottle \$29 | Glass \$9 | Club \$24.65

#### Meritage 2013

Medium bodied, dry red with smooth tannins.

A bold Bordeaux Blend of 40% Merlot, 23% Cab Franc, 32%

Cab Sauv, 5% Petit Verdot.

Bottle \$27 | Glass \$9 | Club \$22.95

### TRUE BLUE WINE CLUB EXCLUSIVES

#### 951 Viognier "The Goat" 2014

All Estate grown fruit. Full bodied and in high demand! 85% aged in French barrels, 15% in stainless steel.

| Club \$25.50 |

#### 951 Merlot 2012

Rich and creamy. A lovely example of our 100% Estate Fruit.

| Club \$22.10 |

#### Cabernet Franc "The Horse" 2013

One of the most sought after Bordeaux varietals in VA. Cab Franc is known for its pleasant peppery quality.

This one will not let you down! 78% Cab Franc, 17% Cab Sauv, 5% Petit Verdot.

| Club \$25.50 |

#### 951 Norton "The Pig" 2013

Aged in French and American Oak creating dark fruit and tobacco notes. This bold wine finishes with a nice silky texture.

| Club \$24.65 |

### HOLIDAY SPECIALS

Bottle sales only. May not be redeemed as a Wine Club quarterly fulfillment

#### Petit Verdot

A richly colored medium bodied smooth red wine with a spiced dark cherry finish. 94% Petit Verdot, 6% Merlot.

Bottle \$30 | Club \$25.50

#### Cabernet Franc "The Horse" 2010

A balanced blend of fruit, earth, and oak. Bright cherry notes and a subtle peppery finish are hallmarks of this Governor's

Cup Gold Medal Winner. Bottle \$37 | Club \$31.45

#### The 2013 Virginia Epicurience Blend

A collaboration wine supporting the Loudoun Wineries Association. The bouquet bursts of ripe scarlet fruit and holiday spice. The silky mouth feel lingers with a kiss of vanilla. A blend 65% Cab Franc / 20% Petit Verdot /

12% Cab Sauv / 3% Merlot. Bottle \$40 | Club \$34

**\$10 per bottle benefits the Loudoun Wineries Association (LWA).**



## Our Menu

### Hot Weekend Specials \$10.00

#### LIGHT FARE

##### Antipasto Kabobs

Skewers of mozzarella, roasted red peppers, pepperoni, olives and tomato on a bed of arugula. Pesto garnish.  
**\$9.00**

##### Baked Brie

Topped with Setter Mountain wine jelly and slivered almonds. Served with warm ciabatta bread.  
**\$11.00**

##### Tasters Platter

(Serves 2-4) A selection of local and imported cheeses with imported gourmet sausage and shaved prosciutto, almonds, fruit spreads and other accoutrements. Served with a warm baguette.  
**\$18.00**

##### Tapenade Trio

(Serves 2-4) A savory combination of kalamata olive tapenade and green olive salad centered with local feta and lemon olive oil. Served with warm baguette.  
**\$11.00**

##### The Italian Comfort Duo

(Serves 2-4) Fresh tomato bruschetta in combo with a triple cream mozzarella Burrata on a bed of baby arugula. Then drizzled with Laconiko basil infused olive oil. Served with a warm baguette.  
**\$15.00**

#### SNACKS

Goot Essa Amish  
Farm Cheese (block).....**\$9.99**  
Local George's Mill  
Goat cheese .....**\$10.75**  
Gourmet Sausages .....**\$9.99**  
Gracious Gourmet Dips .....**\$8.49**  
Key Ingredient Spreads.....**\$7.50**  
Warm Baguette .....**\$4.50**  
Warm Ciabatta .....**\$3.50**  
Crackers.....**\$5.00**  
Gluten Free Crackers .....**\$9.00**  
Olives.....**\$6.50**  
Coastal Nut Peanuts .....**\$8.99**  
Rt. 11 Chips.....**\$2.00**  
Local Hickory Syrup .....**\$11.00**  
Local Setter Mt. Jelly .....**\$6.99**  
Setter Mt. BBQ Sauce .....**\$8.99**  
Queen Bee Truffles (each)... **\$3.50**  
Cider Donuts.....**\$1.00**

#### OLIVE OIL

Winning "Laconiko"  
100% extra-virgin olive oil  
Garlic, Basil, Lemon, Original  
2-oz. Taster Cup **\$3.00**  
Bottle **\$19.99**

#### DRINKS

Water ..... **\$1.50**  
Sparkling Water ..... **\$3.00**  
Izze® & Sodas..... **\$3.00**  
Coffee & Tea.....**\$3.00**

## Upcoming Events

#### FEATURED EVENTS

### Holiday Open House December 5th & 6th

Join us to celebrate the season with a glass of mulled wine.

Complimentary spiced cider will be available for your designated driver. We'll send you home with a box of mulling spices as our holiday gift so you can create your own mulled libations.

Mulled Wine.....**\$8.00**  
Hot Spiced Cider.....**\$3.00**

#### MUSIC

**Saturday, December 12**  
Dave Minninberg

### DECEMBER APPLE WINE SPECIAL

A must for your holiday table to complement cranberry and turkey dishes.

**15% off three  
bottles or more!**

## Tasting Room Hours

### Open Wed. - Mon.

11:00 a.m. to 5:00 p.m.

### Wine Tastings

11:00 a.m. to 4:00 p.m.

### Wine Service

11:00 a.m. to 4:45 p.m.

*The tasting room closes and  
all services end promptly at 5 p.m.*



Please check our online calendar, Facebook, or @Bluemont\_Wine on Twitter for more events & news!