

Mt. Vale Vineyards

*Experience Handcrafted Wine
in Beautiful Galax, Virginia*

One free tasting with 4 bottle purchase

Vale Reserve Bordeaux-style wine—(Cab Sauv, Cab Franc, Merlot, Petit Verdot)

French-oak barrel aged since 2011, which produces wood nuances, laced with plum and black cherry fruit overtones on the nose. Full bodied, ready to drink now, or age in your cellar. An easy drinking wine, with soft tannins and finished dry.

Food pairings: Filet mignon, beef burgundy, bone-in rack of lamb, standing pork rib roast, rugged Irish cheddar cheese, and rich dark chocolate.

Bottle \$26, Glass \$8

Cabernet Sauvignon (100% Cab Sauv) ~2 years French Oak~2 years bottled

Bright and ruby-red in color. Aromas of ripe plums, spiced with pepper and wood nuances. Flavors of black cherries, blackberry, and spice. Full bodied and finished dry.

Food pairings: Tangy chicken, pasta with meat, roast beef, veal chops, and chocolate truffles.

Bottle \$24, Glass \$8

Table for Two (Blended Red~~Cabernet Franc, Marquette, Frontenac)

Refreshing, rich, fruit-forward, and perfectly balanced Beaujolais-style red wine. Loaded with notes of dark red cherries and plums. Bright and festive, finished semi-dry and full bodied.

Food pairings: Spaghetti, eggplant parmesan, Hawaiian pizza. Cheeses: Baby Swiss, Gouda, and Feta. Chill slightly and cork to enjoy with your next picnic.

Bottle \$18, Glass \$6

Chardonnay 2012 ~ Burgundian style, barrel fermented, sur lie aged for 2 years to enhance depth and complexity

A delicate nutty bouquet with complex flavor. Elegant and well-balanced with the potential to develop beautifully in the bottle. Aromas of baked apple, cinnamon, honey, and vanilla.

Food pairings: Crab cakes, smoked salmon, and Caribbean cuisine. Delicious with mild cheeses such as Le Gruyere or Camembert.

Bottle \$20, Glass \$6

Cellar Door (100% Chardonnay)

Aromas of honey, apricot, and pineapple. Bursting with banana notes, off-dry, and medium bodied, with hints of tropical fruits. Clean and crisp.

Food pairings: Barbecue chicken, grilled shrimp, pan-seared grouper with mango sauce, and apricot cheese.

Bottle \$16, Glass \$6

Misty Morning (90% Petit Manseng, 10% LaCrescent)

Medium body white with lovely aromas of ripe peaches and exotic tropical fruit. Fruity on the front with finish a bit drier. Notes of spices, such as clove and cinnamon.

Food pairings: Spicy cuisine, Mediterranean seafood, and pork barbecue

Bottle \$16, Glass \$6

Cranberry Delight (100% Chardonnay infused with pure cranberry)

Vibrant in taste and color. Medium bodied with a burst of cranberry and hints of candy apple. Finished semi-sweet with refreshing acidity.

Food pairings: Excellent accompaniment for holiday dinners of turkey and ham. Mixed with ginger ale, this wine makes a refreshing summer spritzer. Cranberry Delight with champagne is a delicious twist for a Mimosa. For your next party, enjoy cranberry-based sangria. Can also be enjoyed warm as a mulled wine.

Bottle \$15, Glass \$6

Blue Ridge Black berry (100% Grenache infused with all-natural blackberry)

Full-bodied and loaded with blackberry notes. Truly inspired by the wild blackberries grown throughout the Blue Ridge Mountains. This wine finishes sweet and is bursting with flavor. Excellent after-dinner dessert wine or for summer sipping. Blue Ridge Blackberry can be enjoyed on any occasion

Bottle \$15, Glass \$6

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