

BLUEMONT VINEYARD

❖ *Wine List* ❖

Tasting fees \$5.00. Tasting glasses may be purchased for \$5.00

Please feel free to tip friendly and informative service.

❑ **VIIGNIER “The Goat” 2010**

Welcome back the “Oakly Goat” Full bodied dry white wine. Fermented in French Oak and Acacia barrels. Viognier is now Virginia’s “signature grape” Cheers! **Bottle \$23 Glass \$7**

❑ **ROSÉ “The Donkey” 2010**

A mostly dry blend of Chambourcin (50%) with Viognier, Alberino and Chardonnay to round out this robust and tasty wine. **Bottle \$18 Glass \$7**

❑ **“THE PEACH”**

A light hearted and fruity favorite for summer.

Slightly sweet Peach wine with 50% rkatsiteli. Great with grilled foods! **Bottle \$18 Glass \$7**

❑ **VIDAL BLANC “The Cow” 2010**

Our most popular! Slightly sweet, fermented in stainless steel for a crisp, clean refreshing taste. **Bottle \$18 Glass \$7**

❑ **MERLOT “The Ram” 2009**

Medium bodied red wine aged in oak for 12 months. 5% Cabernet Sauvignon addition. **Bottle \$18 Glass \$7**

❑ **NORTON “The Pig” 2008/2009**

This ever popular, **NOT TASTING** 100% Norton is in short supply and high demand. **Bottle \$28 Glass \$9**

❑ **PETIT MANSENG 2009**

A late harvest white grape. Rich and well balanced with an essence of pear. **Bottle \$22 Glass \$8**

❑ **“THE STRAWBERRY”**

Blended 90% Strawberry Wine 10% red wine. A fruit forward very unique drier style dessert wine. **Bottle \$22 Glass \$8**

❑ **“THE BLACKBERRY”**

Blended 82% Blackberry wine 18% red wine. A deep and flavorful wine to pair with figs and goat cheese. **Bottle \$22 Glass \$8**



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❖ Menu ❖

Selections available for purchase at all the tasting bars.

Please ask your server about daily specials.

DAILY SPECIAL \$8 -\$10

CHEESE PLATE *(Serves 2-4)* \$16.00

A SELECTION OF TWO AMISH FARM CHEESES WITH A LOCAL GOAT CHEVRE, SERVED WITH A WARM BAGUETTE.

MEAT AND CHEESE PLATE *(Serves 2-4)* \$18.00

A SELECTION OF TWO AMISH FARM CHEESE'S WITH SMOKED SUMMER SAUSAGE SERVED WITH A WARM BAGUETTE.

TAPANADE TRIO *(Serves 2-4)* \$13.00

SELECTION OF THREE GRACIOUS GOURMET DIPS WITH WARM BAGUETTE

GOOT ESSA CHEESE *(Individual Blocks)* \$8.49

OLD GERMAN, MILD CHEDDAR, WOOD SMOKED CHEDDAR, OREGANO, GARLIC, GARDEN PEPPER

SALAMI *(Individual)* \$7.99

SOPPRESSATA, ROMANO (PEPPER-CRUSTED), MILANO

WARM BAGUETTE *(Full size)* \$4.50

DIPPING OIL

LACONIKO (ON TAP) 100% EXTRA-VIRGIN OLIVE OIL

Small 250 ml \$12.99 | *Large 500 ml* \$24.99

GRACIOUS GOURMET DIPS \$8.49

CRACKERS \$3.99

SNACKS

PEANUTS \$6.99 | CASHEWS \$4.99 | CHIPS \$2.00

DRINKS

IZZE \$3.00 | FRUIT 66 \$2.00 | WATER \$1.50



WWW.BLUEMONTVINEYARD.COM