

# Bluemont Wines by the Bottle

## White Wine

2022 SAUVIGNON BLANC	36
2021 PETIT MANSENG	36
2021 CHARDONNAY RESERVE	38
2021 VIOGNIER RESERVE	39
2022 ROSÉ OF TANNAT	36

## Red Wine

2020 CABERNET FRANC	40
2021 "HELPING HANDS" MERLOT	46
2020 TANNAT	46
2020 CABERNET SAUVIGNON	48
2019 SUMMIT	50



*Explore the serenity of this land while  
savoring unparalleled wines.*

# Guided Tasting

## EXPERIENCES

GUIDED TASTING	35
WINE & FOOD PAIRING	45
<i>Barrel-Aged Wine &amp; Food Pairing</i>	

Featured Tasting

- NV WELCOME DRINK
- 2022 ALBARIÑO
- 2022 PETIT MANSENG RESERVE
- 2020 ASCENT RED
- 2019 PETIT VERDOT
- NV NORTON “PORT”

# Featured Wines

Wine by Glass & Bottle

SPICED MULLED WINE	12	
SPARKLING APPLE WINE	14	35
2022 PETIT MANSENG RESERVE	15	42
2022 ALBARIÑO	14	38
2022 ASCENT WHITE	14	38
2022 ROSÉ “THE DONKEY”	10	.29
2019 PETIT VERDOT	15	46
2020 ASCENT RED	16	52
2020 BOURBON BARREL CAB SAUV	17	58
NV NORTON “PORT”	14	36

# Vista Wine Club

*“Wine is made in the vineyard and perfected in the cellar.”*

Our vineyards span an eastern-facing slope of the Blue Ridge Mountains. Each vineyard location is carefully chosen, taking into account the elevation, slope, and soil composition to best suit the varietal. Each vintage tells its own story, and no story is the same from year to year. We invite you to enjoy the story of each vintage as enjoy outstanding hospitality & you take in amazing views.

## MEMBERSHIP BENEFITS

- 01 EXCLUSIVE ACCESS  
TO CLUB-ONLY WINES
- 02 MEMBER EXCLUSIVE SPACES  
& INVITE-ONLY EVENTS
- 03 COMPLIMENTARY  
PICK-UP PARTIES
- 04 DISCOUNTS ON FOOD, WINE &  
TICKETED EVENT PURCHASES
- 05 \$15 FLAT-RATE SHIPPING  
TO PARTICIPATING STATES

## Club Member Tasting

2022 ASCENT WHITE	14   38
2019 PETIT VERDOT	15   46
2020 BOURBON BARREL CAB SAUV	17   58

## Guest Wines by the Bottle

White & Rose

L'ECOLE 2020 SÉMILLON   COLUMBIA VALLEY	38
FIGUIÈRE 2021 CÔTES DE PROVENCE   FRANCE	39
NV "JNSQ" ROSÉ CRU   CA	50

Red

FEDERALIST BOURBON BARREL ZINFANDEL   CA	38
--	----

# Light Fare

## ARTISAN CHEESE PLATE 29

LOCAL & DOMESTIC CHEESES | CURED MEATS | ACCOUTREMENTS | MIXED NUTS | WARM BAGUETTE

*Suggested Pairing: Guided Tasting*

## HUMMUS BOARD 15

RED PEPPER HUMMUS | TOMATO PESTO | CRUDITÉ | PITA CHIPS

*Suggested Pairing: Cabernet Sauvignon*

## WARM BRIE & HONEY 20

LOCAL CAMEMBERT | HONEY | WALNUTS | SLICED APPLES | BALSAMIC GLAZE | BAGUETTE

*Suggested Pairing: Petit Manseng*

## SOUP DU JOUR 12

# Upcoming Events

January 13th -  
February 25th  
Barrel-Aged Wine & Food  
Pairing  
at The Reserve

January 20th  
Vintners Wine Dinner  
at The Stable

February 3rd  
Vista Club Member Party: Love The Wine  
You're With  
at the Stable

Every Saturday & Sunday  
from February 10th-18th  
Galentine's Day Brunch at The Stable  
at The Stable

February 14th & 17th  
Valentine's Day Chef's Table  
at The Stable

## 2023 Reserve Tasting Calendar

JAN & FEB: Barrel Aged Pairing

MAR & APR: Bubbles & Brunch Pairing

MAY & JUN: Taste of Rosé Pairing

JUL & AUG: Spanish Tapas & Wine Pairing

SEPT & OCT: Harvest Progression Tasting

NOV & DEC: Holiday Wine & Food Pairings