



Whites

☐ **\$19.95 Traminette** This French-American hybrid of Gewürztraminer is vinted completely dry with 0% residual sugar bringing out white floral and slightly spicy notes to the mouth. Pairs beautifully with fowl and fish.

\$19.95 Zusa Zusammengescholzen, German for combined, blended, fused. A Teutonic blend of the Northern European varieties, Gruner Veltliner, Riesling, and Traminette. Brings citrus and melon to the fore palette. Light and refreshing, Zusa is perfect for a sultry summer day. Gold Winner at the 2017 San Francisco Chronicle Wine Competition & Gold Medal at the Georgia Oglethorpe Wine Competition.

☐ **\$19.95 Seyval Blanc** Crisp and lean, this wine opens with stonefruit leaving behind a pleasing minerality in the mouth. Pair with lush and opulent shellfish and grilled fish. Silver Winner at the 2016 San Francisco Chronicle Wine Competition.

☐ **\$20.95 Enotah White** 100% Chardonel (a Chardonnay and Seyval Blanc hybrid). This wine steps in for Chardonnay nicely. Aged in oak barrels for 9 months, brings out aromas and flavors of tropical fruit, apples and toasty butter. Pairs great with strong cheeses, Asian flavors, and cream based soups. Gold Winner in the 2017 San Francisco Chronicle Wine Competition ☐

\$17.95 Vidal Blanc Crisp and fruity, this stainless steel wine embodies tree fruit, pears specifically, as well as hints of grapefruit. Medium acid keeps this off-dry wine from being sweet.

\$16.95 Apfelwein – Tart notes of green apple are the predominant flavor in this zesty fruit wine. Made in the German style, this brings a little bit of Bavaria to the palette. Serve chilled. It is a great accompaniment to Alpine cheeses and cured meats. Also a great candidate for mulled wine in colder months.

\$17.95 Mountain Harvest White Slightly sweet, our white blend evokes late summer orchard ripened fruits such as peaches and pears while retaining a crisp acidity. Pairs perfectly with appetizers and front porch sitting.

Rosé/ Blush

\$20.95 Villard Noir Our award winning dry Rosé is made from French-American hybrid Villard Noir. Lightly acidic with fruity aromas and flavors of lychee and starfruit with a mild flinty finish. Perfect for brunch. Best in Class 2015 San Francisco Chronicle Wine Competition.

\$16.95 Mountain Harvest Blush A blend of our Vidal, Chardonel and Chambourcin. This refreshing wine, served slightly chilled has lively fruity aromas and flavors. It is a great summertime wine, excellent apéritif and actually pairs nicely with many foods, particularly salty finger foods like tapenade spread, olives, bruschetta and some mild cheeses.

Reds

\$28.95 Hellbender Red - CCV's Award Winning Hellbender Red is 100% Norton, a native grape with strong American history. Starting with its perfume of dark fruit, zesty spice and toasty vanilla, Norton's natural acidity is in perfect balance with the fruit forward palette which eases into toasty oak and cedar as it lingers in the mouth. Enjoy now or age for five to seven years. Named after the elusive Hellbender salamander native to the cold waters of the North Georgia mountains.

\$19.95 Brasstown Red – Fully Noiret, this light bodied Bordeaux style is low in tannins, big in flavor and embodies aromas of winter fruits with subtle hints of cherry, black pepper, and currant. The rich purple color tones give way to soft raspberry, dark fruit, choke cherries mid-palate and a black pepper finish. Pairs well with spicy foods, sharp cheese. 2018 San Francisco Chronicle Wine Competition Silver Medal Winner.

\$19.95 Mountain Harvest Red – 100% Chambourcin. Crimson in color this off dry red is a perennial favorite. Red fruits on the forward palette, the flavor has a pleasant but not overbearing sweetness. Light overtones of mocha and vanilla makes our Mountain Harvest Red easy to drink. Serve with flavored dishes - roasted lamb or serve with dark chocolate as the flavors of the wine and chocolate intermingle exceptionally well. 2018 San Francisco Chronicle Wine Competition Double Gold Winner.

Sweet

□ **\$16.95 Sweet Sally** (sweet and fruity) Our unabashedly sweet picnic wine is crafted from the native Catawba grape. Floral and fruity, with a bit of acidity, this wine is named in honor of the first vineyard dog Sally whose spirit remains with us. Enjoy with picnic blankets, Saturday cookouts and good times with friends.

\$16.95 Christmas Catawba Our Limited Edition, Nouveau style holiday wine showcases the full native grape flavor of the Catawba grape. This fresh and fruity wine with its festive light pink color and hints of yeast is a perfect aperitif for holiday gatherings and dessert parties.