

## BOTTLES

**PRICE**
**WINE CLUB**

### WHITE

#### ERATO, 2019

**\$21.00**
**\$16.80**

Erato is a blend of Chardonnay, Muscat, and Vidal Blanc. The grapes used in this white wine were grown at our highest elevation vineyard on slate soils. Whole-cluster pressed and fermented slowly in stainless steel at 60° Fahrenheit, this wine has an aromatic richness and freshness on the palate. ABV 12.9%


**GOVERNOR'S CUP**
**Clio '09**
**GOLD**
**Cab Franc '15 - Thalia '16**

### REDS

#### GAMAY, 2019

**\$16.00**
**\$12.80**

Muse Gamay is a perfect summer wine. Fermented in stainless steel and bottled young, it is a bright, fresh wine. With a pretty pale garnet color it is lighter in body than a traditional red wine aged in oak barrels with notes sour cherry. Try it with food as an alternative to rosé - goes well with pizza, pasta, hamburgers and other informal meals. Try it slightly chilled (45 minutes in the refrigerator, like Beaujolais) as a great deck and patio wine. ABV 11.9%.


**SAN FRANCISCO  
INTERNATIONAL  
X/INF**
**DOUBLE GOLD**
**Clio '13**

#### PICHET, 2019

**\$18.00**
**\$14.40**

Pichet 2019 is a light red table wine, un-oaked and perfect for summer quaffing. Primarily Cabernet Franc, it is a great table wine. The word Pichet is French for pitcher or carafe and indeed Pichet is just what you would find on the table at a French bistro. Serve it slightly chilled.


**INDY  
INTERNATIONAL  
WINE COMPETITION**  
**GOLD**  
**Clio '10 - Clio '13**

#### CABERNET FRANC, 2017

**\$32.00**
**\$25.60**

This is a plush wine of depth and complexity from a great vintage. Aged for over two years in French barrels this Franc is a tribute to the gentle marriage of fine-grained oak and red wine. Its tannins are well-integrated and frame the wine perfectly. Its flavors meld and flow seamlessly. A wine to think about while drinking, as it will insistently remind you. ABV 13.5%.


**GOLD**
**Thalia '15 -  
Calliope '17 -  
Urania '17**

#### PETIT VERDOT, 2017

**\$32.00**
**\$25.60**

Used primarily as a blending grape in French Bordeaux wines, especially in the Medoc region, Petit Verdot has come into its own in Virginia as a single varietal. Much beloved by critics and consumers alike, this wine is proof that Petit Verdot has found the perfect home at Muse Vineyards in Virginia's dry and beautiful Shenandoah Valley. The vines were 10 years old in 2017, which was a warm dry vintage that produced gently ripened grapes. Wonderful to pair with hearty meat or vegetable stews or spaghetti Bolognese. ABV 14%.

**BEST IN SHOW**  
**Calliope '17**

**SAN FRANCISCO CHRONICLE  
WINE COMPETITION**
**GOLD**
**Thalia '15 - Cab Sauv '15  
Petit Verdot '16**

#### CLIO, 2016

**\$34.00**
**\$27.20**

Is a Bordeaux style wine in a classic blend of 29% of Cabernet Franc, 21% Cabernet Sauvignon 25% Petit Verdot, and 25% of Merlot and Malbec. This wine is aged for three years in 30% new, 50% once-filled and 20% neutral French oak barrels. It has a pronounced Medoc quality that complements a wide range of cuisine (as a good Bordeaux should). ABV 14.3%.

**CANS (187ML)**
**BY THE CAN**
**4 PACK**
**W/C 4 PACK**
**ROSE, 2019**
**\$6.00**
**\$20.00**
**\$18.00**

Our 2018 Rosé is made from Cabernet Sauvignon, Cabernet Franc and Petit Verdot. The grapes are harvested early and fermented like a white wine in temperature-controlled stainless-steel tanks. To preserve a refreshing taste and texture, it is 50% whole-cluster pressed, 50% crushed, with a 24-hour soak on the skins. ABV 11.6%

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**MIX AND MATCH AVAILABLE!**
