

## BOTTLES

### WHITE

#### THALIA, 2019

Thalia is a blend of Marsanne and Roussanne varietals which originate from the northern Rhône River Valley. This wine is fermented for one year in a French oak barrel. ABV 13.2%

**PRICE**
**\$25.00**
**WINE CLUB**
**\$20.00**

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

### REDS

#### CABERNET FRANC, NV

This is a non-vintage wine. It is a blend of estate grown cabernet franc from the 2017 and 2018 harvest. While almost all of our wines are from a single vintage, occasionally we find blending two or more years from a particular vineyard block presents a better wine than one stand-alone year. ABV 13.7%

**\$24.00**
**\$19.20**

**SAN FRANCISCO  
INTERNATIONAL  
WINE  
COMPETITION**
**DOUBLE GOLD**
**Clio '13**

#### PETIT VERDOT, 2017

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%.

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

**GOLD**
**Clio '10 - Clio '13**

#### CLIO, 2017

This is a fine wine from a fine vintage. Its flavors are melded beautifully and flow seamlessly; both a sensual and cerebral pleasure at the same time. It is a Bordeaux-style blend of Cabernet Sauvignon, Merlot, Franc, and Petit Verdot; matured in French barrels. ABV 14.2%. It is a blend of 40% Cabernet Franc, 38% Petit Verdot, 11% Cabernet Sauvignon and 5.5% each of Malbec and Merlot.

**\$35.00**
**\$28.00**

## CANS (187ML)

#### GAMAY, 2019

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 of 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%.

**4 PACK**
**\$20.00**
**W/C 4 PACK**
**\$18.00**

**GOLD**
**Thalia '15 -  
Calliope '17 -  
Urania '17**
**BEST IN SHOW**
**Calliope '17**

#### PICHET, 2019

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.

**\$20.00**
**\$18.00**

**SAN FRANCISCO CHRONICLE  
WINE COMPETITION**
**GOLD**
**Thalia '15 - Cab Sauv '15  
Petit Verdot '16**
**MIX AND MATCH CANS AVAILABLE!**



**MUSE**  
VINEYARDS

# BOTTLES & CANS