

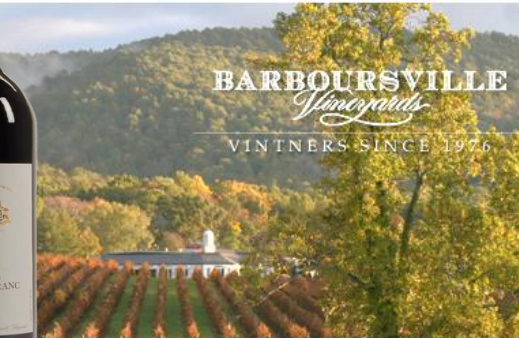
OCTOBER 2019
SCREWTOP WINE & CHEESE CLUB
EXPLORER CLUB



ROSEMONT
OF VIRGINIA



BARBOURSVILLE
Vineyards
VINTNERS SINCE 1976



ROSEMONT

2018 Traminette
Lacrosse, Virginia

Traminette is a hybrid of the Gewürztraminer grape from Germany, but tends to grow a bit better in the hot and humid climate of Southern Virginia. While many Traminettes that you'll find are semi-sweet, this one is dry, giving it a crisp finish. Bright floral notes with a touch of citrus and spice.

\$21.99 Retail

BARBOURSVILLE

2017 90% Cabernet Franc
10% Petit Verdot
Barboursville, Virginia

Dark garnet core, brilliant clarity in the glass. Intense, effusively luscious flavors of ripe red berries with caramelized notes of fig, cherry, and plum, elegantly woven together in barrel. Long-finishing and tannically vivid, yet with a remarkably soft palate.

\$21.99 Retail

OCTOBER 2019
SCREWTOP WINE & CHEESE CLUB



UPCOMING WINE CLUB DATES:

OCTOBER
VIRGINIA

SUN 6TH 4-6PM | TUE 8TH 6-8PM

NOVEMBER

WINES FOR THANKSGIVING
SUN 3RD 4-6PM | TUE 5TH 6-8PM

DECEMBER

WINES FOR GIFT GIVING
SUN 8TH 4-6PM | TUE 10TH 6-8PM

OCTOBER 2019
SCREWTOP WINE & CHEESE CLUB
ADVENTURER CLUB

Virginia *Wine* Month



BARBOURSVILLE

2017 Nebbiolo
Barboursville, Virginia

The pre-eminent grape of Italy, and possibly of all red wine, Nebbiolo has distinguished itself as one of Barboursville's leading varietals. Elegant and complex, aromatically enthralling depth of violets, forest loam, dark berry and tobacco notes. Full body, a firm, dense structure followed by a seamless, sustained finish.

\$34.99 Retail



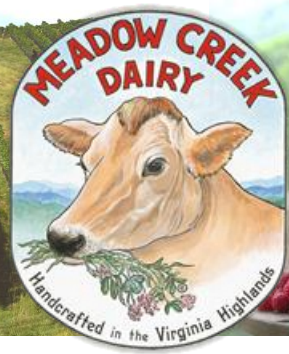
GLEN MANOR

2015 Cabernet Franc
Front Royal, Virginia

Fully-ripened on westward-facing mountainside vineyards, Cabernet Franc carries with it the warmth of the sun. Aromas of earth, black cherry, boysenberry, and forest floor. Ripe, rich, and full-bodied on the palate with plum and blackberry flavors and a hint of pepper.

2019 Governor's Cup Winner

\$38.99 Retail



MEADOW CREEK APPALACHIAN

100% Cow's Milk Cheese
Galax, Virginia

A lightly cooked, pressed-curd cheese, cellar aged for at least sixty days, Appalachian is a bright, lactic cheese with buttery overtones and a mushroomy earthiness that recalls the intensity of the cellars. Its lemon notes shade to toasted as the cheese ages. The texture is velvety and lush, melting on the tongue.

\$19.99 Lb. Retail