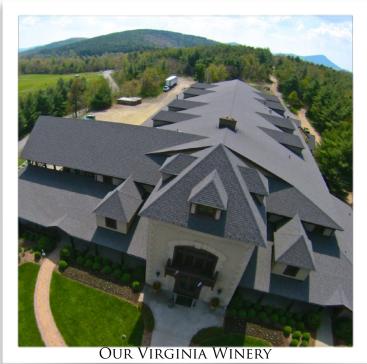
# CHATEAU MORRISETTE

## OFFERED THROUGH BLUE RIDGE BEVERAGE IN 2018-19

446 Barley Drive • Salem, VA • 540.380.2000 • blueridgebeverage.com





### SWEET MOUNTAIN LAUREL



2018 Atlantic Seaboard Wine Competition

10.5% ABV

Refreshingly sweet dessert style wine blended with Niagara grapes. Great sipper or try it with sponge cake or barbecue.

UPC 012731198673



#### OUR Dog Blue®



2017 Finger Lakes International Wine Comp

11.8% ABV

American semi-sweet Riesling blend with aromas of citrus and apricot. Pair with fruits, cheeses, fish or spicy foods.

UPC 12731195009

## Sweet Mountain Apple



2017 Savor Virginia Wine Classic

9.5% ABV

CHATEAU

100% crisp and juicy Virginia apples. Sweet and smooth with a light finish. Pair with pork, game or poultry.

UPC 012731199939





2017 Finger Lakes International Wine Comp

10.5% ABV

CHATEAU

Sweet and rich with a smooth and crisp finish. Pair with Asian cuisine, duck or even chocolate.

UPC 012731199984



#### BLACKBERRY



2018 Atlantic Seaboard Wine Competition

10% ABV

Sweet, delicious blackberry pie with vibrant aromas and a smooth finish. A sweet aperitif pairs with cheese or barbecue.

UPC 012731191001

# FARMHOUSE SANGRIA RED



2017 Finger Lakes International Wine Comp

8.5% ABV

Sweet and smooth, with cherry, orange and lime flavors. Great for any celebration or pair with spicy or grilled foods.

UPC 012731199991

## THE BLACK DOG®



2017 Finger Lakes International Wine Comp

12% ABV

Spicy character, medium body off-dry blend of five different grapes. Pair with roasted or grilled meats.

UPC 012731198529

## RED MOUNTAIN LAUREL



2017 Finger Lakes International Wine Comp

10.9% ABV

Sweet, dessert wine with flavors of fresh grapes and cherries offers smooth finish. Pair with barbecue and spicy foods.

UPC 12731198697

CHATEAU

## 2018 VIN GRIS



Available February 2019

13% ABV

Aromas of strawberry and citrus combine with a refreshing acidity to create the food friendly dry rosé.

UPC 12731196105

CHATEAU

MERLOT



## 2015 **ARCHIVAL**



2018 Atlantic Seaboard Wine Competition

12% ABV

Blend of Merlot, Petit Verdot, Cabernet Franc and Sauvignon. Great with steak or lasagna.

UPC 012731200093





13.4% ABV

100% Virginia grapes. Aromatic and fruity, lively acidity, with a hint of melon on the finish. Pair with lobster, crab, chicken

UPC 012731198758



CHATEAU



San Diego International Wine Competition- 2015 **Unanimous Gold** 

12.9% ABV

100% Virginia blend- Merlot, Cabernet Franc & Sauvignon, Chambourcin and Petit Verdot. Pair with pork loin or cajun spice.

UPC 012731195009



CHATEAU



12.6% ABV

100% Virginia, with a fruity and floral nose, bright acidity, and slightly sweet, pair with seafood and cheese.

UPC 012731198703



12.5% ABV

100% Virginia, with earhty aromas. Plum and dark chocolate on the palate. Pair with roast beef and cheese.

UPC 012731198703



13% ABV

100% Virginia, with a complex nose of berry and smoke with a vanilla finish. Pair with steak or rich red sauces.

UPC 012731198642



CHATEAU

CHATEAU

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Ask about Christmas label wines for the holiday season. Order early, supplies are limited. Collector's label artwork changes each year.

VIRGINIA BRAND MANAGER: Apryl Boyce • 540.629.3289 • aboyce@thedogs.com

CHATEAU MORRISETI

