CHATEAU MORRISETTF

OFFERED THROUGH BREAKTHRU BEVERAGE GROUP

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THEDOGS.COM



RED MOUNTAIN LAUREL



Riverside International Wine Competition - 2015 Unanimous Gold

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

OUR Dog **BLUE**®



San Diego International Wine Competition- 2015 Unanimous Gold

11.8% ABV

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

UPC 12731195009

THE BLACK DOG®



2015 Florida State Fair International Wine Competition

11.7% ABV

CHATEAU

IE BLACK DO

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

UPC 012731198529

WHITE MUSCADINE



2014 Atlantic Seaboard Wine Competition

10.5% ABV

Sweet southern muscadine give this wine a truly unique flavor. Pair with barbecue or serve as a summer sipper.

UPC 012731199922

RED MUSCADINE



2014 Mid-Atlantic Southeastern Wine Competition

10.5% ABV

Sweet southern red muscadines with a light effervescence and crisp refreshing finish. Bring it to your next pig-pickin'!

UPC 012731199977

SWEET MOUNTAIN LAUREL



2015 Florida State Fair • 2015 Finger Lakes • 2015 TEXSOM

10.5% ABV

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

UPC 012731198673



ORCHARD SERIES FRUIT WINES

Fresh. Sweet. Delicious.





2015 Finger Lakes International Wine Competition

9.5% ABV

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

UPC 012731199939



BLACKBERRY



Apple based wine with natural blackberry flavor

9.4% 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



Merlot based with natural fruit flavors added

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



UPPER TIER WINES





2012 Archival I



2015 San Francisco Chronicle International Wine Competition

13.2% ABV

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

UPC 012731200024



Nouveau Chien



2015 Virginia Wine Lover Classic

13.2% ABV

100% Virginia Blend -Chardonnay, Petit Manseng, Vidal Blanc and Traminette. Pair with grilled seafood.

UPC 012731200000



2012 Chambourcin



2015 San Francisco Chronicle International Wine Competition

11.5% ABV

100% Virginia Chambourcin varietal with soft, smooth tannins. Pair with pizza, hamburgers, or pasta with tomato sauce.

UPC 012731198857