

CHATEAU MORRISETTE

OFFERED THROUGH BLUE RIDGE BEVERAGE IN 2018-19

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



OUR VIRGINIA WINERY



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

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

UPC 012731199939



CHERRY WINE



2017 Finger Lakes International Wine Comp

10.5% ABV

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

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

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

2017 VIOGNIER



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

5 RED GRAPES®



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

2017 VIDAL BLANC



12.6% ABV

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

UPC 012731198703

2014 MERLOT



12.5% ABV

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

UPC 012731198703

2014 CABERNET SAUVIGNON



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

CHRISTMAS LABELS

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

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