

# TASTE VIRGINIA

If you like

**Pinot Grigio**

you should try

**VA Sauvignon Blanc**

These tend to be light in body, bright, floral, and have strong citrus fruits.

Pairings: seared scallops, steamed clams, oysters, chicken florentine

If you like unoaked

**Chardonnay**

you should try

**VA Viognier**

These tend to be a bit less acidic with a rounder mouthfeel, and lots of floral notes.

Pairings: prosciutto wrapped melon, grilled peaches, feta cheese, steamed shrimp

If you like

**Chenin Blanc**

you should try

**VA Chardonnay**

These tend to be a bit richer in body and texture, with softer ripe fruits like peach and golden apple.

Pairings: grilled chicken, pork chops, sharp cheddar cheese, crab cakes

If you like

**Riesling**

you should try

**VA Petit Manseng**

These tend to have higher acid, and can be sweet or dry, with pronounced ripe juicy fruit character.

Pairings: baked brie, honey glazed ham, chicken piccata, or the sweeter versions with a fresh fruit tart

# TASTE VIRGINIA



If you like

**Merlot**



you should try

**VA Cabernet Franc**

These tend to have softer tannins and great red fruit character.

Pairings: decadent burger, barbequed ribs, beef stew, prime rib



If you like

**Cabernet Sauvignon**



you should try

**VA Tannat**

These tend to be full bodied with ripe black fruits, and tons of gripping tannins.

Pairings: grilled ribeye steak, beef brisket, duck breast, ratatouille



If you like

**Pinot Noir**



you should try

**VA Norton**

These tend to be lighter in body with higher acid which makes them so food friendly!

Pairings: chicken cacciatore, seared salmon, pork tenderloin, homemade pizza



If you like

**Syrah**



you should try

**VA Petit Verdot**

These tend to be inky dark in color, and rich in body with lots of black fruit notes.

Pairings: pepper crusted steak, veal osso bucco, beef wellington, grilled eggplant

