



OUR WINES

Tasting Flights are only available at the bar.

sparkling

2016 SPARKLING BLANC DE BLANC 12 / 36

Our Blanc de Blanc offers aromas of lemongrass, vanilla, white pepper and light toast that lead to layered and creamy flavors of caramelized pear, soft oak and wet slate or granite. The finish is lean and zesty, with flavors of apple, making these bubbles turn any occasion into a celebration!

whites

2016 SAUVIGNON BLANC 10 / 30

Our Sauvignon Blanc is bright with hints of citrus, jasmine and honeysuckle on the nose, flavors of tart green apple and grapefruit on the tongue and finishes with a light acidity. Resting at the top of the hill on our estate, this wine is a beautiful expression of our land and the possibilities that await us in the hills of Virginia.

2016 ZERO WHITE 8.50 / 25

Zero White is fruity and complex with clementine, apricot, and a touch of jasmine on the nose. Mid palate, we have found grapefruit and tart green apples that lead to a mellow finish of meyer lemon and banana. This wine is elegant and soft which makes it perfect for the beach, garden parties, or your back porch.

2016 VIOGNIER 9.50 / 28

With its light nose and notes of lemon grass and pear, our Viognier immediately makes you say “ahhhh” when opened. Delightful to sip or pair with food, this wine has the nuance of nectarine and apricot on the palate making it slightly sweet and delicious. This Viognier finishes softly with hints of pear and a light minerality that rounds it out nicely.

2016 CHARDONNAY 9 / 27

Our Chardonnay offers mellow aromas of butter and vanilla with hints of oak that extend to the palate. A balanced acidity and integrated oak notes complement the lingering flavors of yellow apple and Asian pear. This vintage leaves with medium acidity, making it a wonderful pairing wine, or one to enjoy on the porch.

2016 CHARDONNAY RESERVE 11 / 32

We take our inspiration for our Chardonnay Reserve from Burgundy winemaking techniques. Aged 11 months in oak, this wine has complex aromas of honeydew, lemongrass and freshly zested orange. While there are fruit flavors of sun-warmed honeydew and Meyer lemon we also find a touch of warm brioche and a comforting finish of freshly caramelized crème brûlée. The clean, lingering finish offers medium oak, and light to medium acidity...it is a perfect food pairing wine.

2016 ROSÉ 8.50 / 25

This Rosé is both floral and fruity in the aromatics, like a basket of strawberries garnished with dogwood blossom and a dollop of marmalade. The plush palate of raspberries gives way to tart sour cherries, with a touch of watermelon. Our Rosé is neither sweet but slightly dry and that makes it perfect for the spring and summer months, chilled and close enough to refill your glass without having to get out of the hammock.

reds

2016 CANNON RED 9 / 27

Named for our sister property in Charleston, Cannon Green, this wine may be easy to drink, but is complex and whimsical. Think of it as an easy going red for a serious red drinker. The nose has an earthiness with hints of dark cherry and mulberry. Chocolate, cherry, close and leather linger on the palate for a delightfully complex finish with medium body and light tannins.

2016 RED PUMP 8.50 / 25

It's back! Our popular Red Pump is even better this year, with addition of Tannat. This adds an earthy nose which transcends to deep black cherry and vanilla on the palate. The finish is slightly oaky with light acidity and smooth tannins. We suggest serving this at room temp or slightly chilled at a backyard barbecue.

2015 CABERNET SAUVIGNON 11 / 32

We take a classical approach to this varietal, highlighting the black cherry and clove aromatics, working to both preserve and tame the substantial tannins and acidity this grape is known for. From the extended maceration of the skins to the long barrel aging, we have found this vintage boasts fig and cassis flavors leading to long, spicy finish that is permeated with lush tannins.

2015 MERLOT RESERVE 11.50 / 34

Our Merlot Reserve features a soft nose of chocolate and caramel, with subtle hints of black peppercorn and rose petal. The palate gives way to dark plums, pomegranate seeds and freshly roasted coffee beans while medium tannins and acidity on the finish play like the conversation that you're supposed to be having across the table.

2015 PETIT VERDOT 12 / 36

Our 2015 Petit Verdot is our juiciest yet, with grapes from our estate vineyard filling this wine to the brim with dark fruit. The result is layered aromatically with black licorice and an abundance of plum, a concentrated mid palate with notes of prune, black currant and smokey charcoal that finishes with fine tannins and a touch of granite.

dessert

2014 PETIT MANSENG 10 / 30

The Petit Manseng is a French varietal grape that we harvest late in the cycle to allow residual sugars to reach higher levels. Fermented in stainless and new oak barrels, it has a complex and soft balanced taste.

2015 BIN 21 10 / 30

Our Port is rich with balanced sweetness featuring dark chocolate, cherry and sweet tobacco characteristics that come from the interaction of the oak and the brandy used for fortification. Bin 21 is easily the perfect wine for sitting by the fire on a cold winter's night.



FOOD + WINE PAIRINGS

Great wine deserves great food – indeed each is better with the other – an ideal marriage. That’s why our Tasting Room is central to the Pippin Hill experience. Our wine and food pairing program is the cornerstone of our agritourism experience, as it affirms the connection between the vines growing on-site and our robust Kitchen Garden. Our culinary team highlights the freshest ingredients from local farms, including our own Kitchen Garden, with seasonal menus that showcase our wines.

Shared Plates

CHEESE | 18

three local & international cheeses, spiced nuts, fig mostarda, seasonal jams
Pairs with Viognier or Cannon Red

CHICORY & KALE CAESAR | 12

anchovy dressing, kohlrabi, shaved pecorino
Pairs with Chardonnay

CHARCUTERIE | 17

three local & international cured meats, marinated olives, arugula pesto
Pairs with Cannon Red or Rosé

ROASTED GARLIC HUMMUS | 10

Charleston sea flake, grilled naan, garden vegetables, Chef’s choice elements
Pairs with Cabernet Sauvignon or Chardonnay

THE PHF BOARD | 20

Chef’s choice of two cheeses, two cured meats, traditional accoutrements
Pairs with Sauvignon Blanc or Merlot Reserve

BUTTERMILK FRIED OYSTERS | 14

Spoonbill caviar aioli, red watercress
Pairs with Zero White

Seasonal Appetizers

FARRO PICCOLO | 15

owering kale, roasted winter squash, parmigiano
Pairs with Viognier

SMOKED BRISKET CROQUE | 17

gouda cheese, celery root & fennel slaw, MarieBette sourdough, jalapeno BBQ aioli, “foraged” salad
Pairs with Cannon Red

PIPPIN SLIDERS | 17+

Highland Orchard grass-fed beef, two year cheddar, coriander pickle, charred scallion aioli, parmigiano frites
Pairs with Cabernet Sauvignon

Seasonal, Local, Fresh

Our seasonal specials are constantly changing based on the freshest local ingredients available from our farm partners and on-site Kitchen Garden. Visit our Tasting Room to learn more about our spring specials and the wines that inspire them.

Vineyard-to-table cuisine | Pippin Hill Farm & Vineyards
20% gratuity will be added to all parties of 6 or more.

†Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Denotes items featuring ingredients from the Pippin Hill Kitchen Garden

Dishes Subject to Change



OUR FOOD

Late Afternoon Limited Menu

CHICORY & KALE CAESAR  | 12
anchovy dressing, kohlrabi, shaved pecorino

BUTTERMILK FRIED OYSTERS  | 14
madras curried aioli, watercress, sweet & sour cucumber

CHUTNEY SPICED CARROTS | 15
merguez yogurt, roasted barley, Red Ace beets

CHEESE BOARD | 18
Three local & international cheeses,
spiced nuts, fig mostarda, seasonal jams

CHARCUTERIE | 17
three local & international cured meats,
marinated olives, arugula pesto, grape must

THE PHF BOARD | 20
Chef's choice of two cheeses, two cured meats,
traditional accoutrements

ROASTED GARLIC HUMMUS | 10
Charleston sea flake, grilled naan,
garden vegetables, Chef's choice elements

TOFFEE CARROT CAKE  | 8
basil gelato, crème fraîche, candied almond

coffee

CAPPUCCINO | 5

LATTE | 5

ESPRESSO | 3

FRENCH PRESS FOR TWO | 4

FRENCH PRESS FOR FOUR | 6

FRENCH PRESS FOR SIX | 8

Traeger Brother's Coffee

100% Organic coffee from Nelson County, VA, with a commitment to
sustainability and fair wages for farmers & their families.

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Dishes Subject to Change