



OUR WINES

Tasting Flights are only available at the bar.

sparkling

2017 SPARKLING BLANC DE BLANC 13.50 / 40

Our Blanc de Blanc offers aromas of vanilla, straw and light toast that lead to layered and creamy flavors of caramelized pear, soft oak and apricot or Meyer lemon. The finish is lean and zesty, with equal parts acidity and tartness, making these bubbles turn any occasion into a celebration!

2018 SPARKLING ROSÉ 13.50 / 40

Our Champagne style Sparkling Rosé features both floral and fruity characteristics on the nose...lavender, rose petal, and strawberry...with hints of raspberry, lilac, and violet on the palate. Perfect for enjoying in the Spring and Summer months!

whites

2018 SAUVIGNON BLANC *BOTTLE ONLY* / 34

With its distinctive, vivid aromas and zesty acidity, Sauvignon Blanc is easy to peg in a blind tasting of dry white wines. This Sauvignon Blanc is our best yet, with bright hints of white peach and grapefruit on the tongue and finishing with a strong duo of minerality and acidity. Resting at the top of the hill on our estate, this wine is a beautiful expression of the Monticello AVA.

2017 ZERO WHITE 9.50 / 28

Zero White is fruity and complex with orchid, lemon thyme, and a touch of jasmine on the nose. Mid palate, we have found grapefruit and pineapple accentuated by a creamy mouthfeel leading to a clean finish of raw coconut. This wine is rich yet lively which makes it perfect for the beach, garden parties, or your back porch.

2018 VIOGNIER 11.50 / 34

With a light nose featuring notes of white pepper and lemon verbena, our Viognier immediately makes you say “ahhhh” when opened. Delightful to sip or pair with food, this wine has the nuance of honey and lychee on the palate making it fruit forward with a creamy mouthfeel. This Viognier finishes with a hint of spice and a light minerality that rounds it out nicely.

2017 CHARDONNAY *OUT OF STOCK*

Our 2017 Chardonnay offers aromas of juniper and vanilla with hints of oak that extend to the palate. A balanced acidity and integrated oak notes complement the golden apple and Asian pear that linger on the palate. This Chardonnay finishes with a tart acidity which makes it a wonderful pairing wine or one to enjoy on its own.

2017 CHARDONNAY RESERVE 12.50 / 38

We take our inspiration for our Chardonnay Reserve from Burgundy winemaking techniques. Aging 11 months in oak, 25% being new French oak, has resulted in a wine with complex aromas of honeydew, lemongrass and fresh orange blossom. While there are fruit flavors of honeydew and apricot, we also find a touch of banana and a comforting finish of freshly caramelized sugar.

The clean, lingering finish offers medium oak and medium acidity making it a perfect food pairing wine.

2018 ROSÉ 10 / 30

Our Rosé is both floral and fruity in the aromatics, like a basket of strawberries garnished with rose petal and a few sprigs of lavender thrown in for fun. The plush palate of watermelon gives way to tart raspberry, with a touch of meyer lemon. Our Rosé is not sweet but slightly dry, which 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

2017 CANNON RED 11 / 32

Named for our sister property in Charleston, Cannon Green, this wine may be easy to drink, but is complex and whimsical, “an easy drinking red for a serious red drinker”. The nose has an easy smokiness and hints of blackberries and blueberry. Dried leaves, plum, clove and leather linger on the palate for a delightfully complex finish with medium body and tannins.

2018 RED PUMP 9.50 / 28

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

2017 CABERNET FRANC 11 / 32

Our approach to this signature grape of Virginia is to highlight the aromatic energy of the varietal while bringing out the supple textures that reside in the grapes' skins. In our 2017 vintage we find notes of milk chocolate, sultana raisins and black pepper with hints of blood orange zest and lavender coupled with gripping tannins. Above all, it's versatile so it may be enjoyed in the backyard by the grill, or with friends at the table.

2016 CABERNET SAUVIGNON 12.50 / 38

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

2016 MERLOT RESERVE 12 / 36

Our Merlot Reserve features a soft nose of chocolate and cassis, with subtle hints of black peppercorn and rose petal. The palate gives way to dark cherries, pomegranate seeds and fresh peppercorns while the medium tannins and acid on the finish play like the conversation that you're supposed to be having across the table.

2016 PETIT VERDOT 13.50 / 40

Our 2016 Petit Verdot is our juiciest yet, with grapes from our estate vineyard filling this wine to the brim with dark, dark fruit. The result is layered aromatically with graphite and an abundance of plum, a concentrated mid palate with notes of clove, black currant and smokey charcoal that finishes with fine tannins and a touch of granite.

2016 EASTON BLUE 15.50 / 46

Our 2016 Easton Blue is our signature red blend. Rich up front with bayleaf, red currant and traces of cedar, the body remains grippy which emphasizes the leathery notes with hints of lilac. The finesse of the finish highlights the acidity while lingering tobacco notes make this one of our best food wines. Let it breathe, and enjoy!

dessert

2016 BIN 21 11 / 32

Our Port is rich with balanced sweetness featuring dark cacao, black cherry, raisins, 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 BOARD | 19

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

CHICKPEA HUMMUS | 12

roasted carrot, pumpkin seed & pistachio
Pairs with Zero White or Cabernet Franc

THE PHF BOARD | 21

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

DEVILED EGGS | 8

smoked paprika, cucumber relish, chive
Pairs with Cabernet Franc

SMOKED FISH BOARD | 23

smoked salmon, trout ravigote, caperberry, quark cheese, pickled red onion, marinated artichoke
Pairs with Sparkling Blanc de Blanc

Seasonal Appetizers

BURRATA & HEIRLOOM TOMATO SALAD | 13

charred cucumber, shallot crumb, African blue basil, cured tomato vinaigrette
Pairs with Sauvignon Blanc or Blanc de Blanc

ROASTED CAULIFLOWER | 13

meyer lemon, sumac brown butter, parsley, walnut dukkah
Pairs with Viognier or Sauvignon Blanc

GRASS-FED PIPPIN SLIDERS | 17+

grass-fed beef, pickled onion & pepper, cilantro aioli, jack cheese, parmesan frites
Pairs with Cannon Red or Merlot Reserve

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

CHICKPEA HUMMUS  | 12
roasted carrot, pumpkin seed & pistachio

SMOKED FISH BOARD | 23
smoked salmon, trout ravigote, caperberry, quark cheese
pickled red onion, marinated artichoke

DEVILED EGGS  | 8
smoked paprika, cucumber relish, chive

CHEESE BOARD | 19
Three local & international cheeses,
spiced nuts, fig mostarda, seasonal jams

THE PHF BOARD | 21
Chef's choice of two cheeses, two cured meats,
traditional accoutrements

TOFFEE CARROT CAKE | 10
vanilla wafer, crème fraîche, gelato

coffee

CAPPUCCINO | 5
LATTE | 5
ESPRESSO | 3
FRENCH PRESS FOR TWO | 4
FRENCH PRESS FOR FOUR | 6
FRENCH PRESS FOR SIX | 8

Shenandoah Joe Coffee

We are dedicated to the success of the workers & growers in origin countries & have developed relationships that foster sustainable growth, both for the coffee itself as well as the individuals and communities that depend on this wonderful crop.

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Dishes Subject to Change