



OUR WINES

Tasting Flights are only available at the bar.

sparkling

2017 SPARKLING BLANC DE BLANC 12.50 / 38

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!

2017 SPARKLING ROSÉ 12.50 / 38

Our Champagne style Sparkling Rosé features both floral and fruity characteristics on the nose...orchid, honeysuckle, and strawberry...with hints of raspberry, orange peel, and watermelon on the palate. Perfect for enjoying in the Spring and Summer months!

whites

2017 SAUVIGNON BLANC 11 / 32

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.

2017 VIOGNIER 11 / 32

With its light nose and notes of jasmine 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 coconut and lychee on the palate making it slightly sweet with a creamy mouthfeel. This Viognier finishes with a hint of spice and a bright minerality that rounds it out nicely.

2017 CHARDONNAY 9.50 / 28

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 11.50 / 34

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.

2017 ROSÉ 9.50 / 28 *OUT OF STOCK*

This Rosé is both floral and fruity in the aromatics, like a basket of strawberries garnished with rose petal and a few peaches thrown in for fun. The plush palate of white nectarine gives way to tart raspberries, with a touch of peach. Our Rosé is not 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

2017 CANNON RED 10 / 30

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.

2017 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 plum on the palate. The finish is slightly oaky with a nice light acidity and medium tannins. We suggest serving this at room temp or slightly chilled at a backyard barbecue.

2017 CABERNET FRANC 10 / 30

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 / 36

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 12.50 / 38

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 13 / 40

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

2014 PETIT MANSENG 11 / 32

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.



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

BABY GARDEN GREENS | 12

honey lemon dressing, toasted hazelnut
Pairs with Sauvignon Blanc or Zero White

CHARCUTERIE BOARD | 19

three local & international cured meats,
marinated olives, whole grain mustard
Pairs with Cannon Red or Cabernet Sauvignon

RED ACE BEET SALAD | 14

albamarle pippin apple, goat crème fraîche,
grapefruit
Pairs with Sauvignon Blanc or Zero White

THE PHF BOARD | 21

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

BUTTERMILK FRIED OYSTERS | 15

capperino chili, horseradish remoulade
Pairs with Blanc de Blanc or Viognier

Seasonal Appetizers

CURED & ROASTED CARROTS | 13

almond milk, black garlic puree
Pairs with Viognier

YUKON POTATO & LEEK SOUP | 12

scallion, slab bacon, capperino oil
Pairs with Sauvignon Blanc

GRASS-FED PIPPIN SLIDERS | 17+

grass-fed beef, jack cheese, pickled red onion & pepper, cilantro aioli
Pairs with Petit Verdot

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

BABY GARDEN GREENS 🍷 | 12
honey lemon dressing, toasted hazelnut

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

BUTTERMILK FRIED OYSTERS 🍷 | 15
capperino chili, horseradish remoulade

SOUS VIDE DEVEILED EGGS 🍷 | 9
dried chorizo, scallion

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

CHARCUTERIE | 19
three local & international cured meats,
marinated olives, whole grain mustard

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

TOFFEE CARROT CAKE | 8
vanilla bean gelato, crème fraîche, peanut

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.

†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