

Wines available for your event at Eden Try Estate and Manor House

7 award winners, including the coveted Tasters Guild International!

Wines proudly provided by our exclusive winery partner, Lake Anna Winery

SEYVAL BLANC: 2010 **15.00**

Temperate spicy pears tinged with tropical lemon and guava accents, transcend geographical distances in this crisp, dry quaff. Fermented and aged six months in stainless steel tanks, this wine is excellent company with fish and lighter chicken dishes. (100% Seyval Blanc).

BELLHAVEN CHARDONNAY: 2010 **14.00**

A lovely expression of Chardonnay fruit, fermented and aged six months in stainless steel tanks. It is a most agreeable partner with salads, both of the garden and pasta variety. (100% Chardonnay)

CHARDONNAY BARREL SELECT: 2010 **18.00**

English Toffee and Carmel Apples are underscored with tropical fruit tones that add elegance to this mouth filling barrel fermented 10 months Chardonnay. Its seamless palate and succulent finish make for an excellent pairing with roast chicken, sauteed scallops or mushroom risotto. At home on the winter dining table or the summertime deck. (100% Chardonnay)

TOTALLY WHITE **-Tasters Guild Intl, Va State Fair, Va Wine Lovers** **12.00**

No green apples. No ripe peaches. No tropical touches. No subtle hints. JUST . . . Chardonnay, Vidal Blanc; Seyval Blanc; 1% residual sugar.

TOTALLY RED **GOLD VA State Fair 2011, BRONZE -Tasters Guild Intl** **12.00**

No red cherries. No spicy berries. No toasty nuances. No suggestive notes. JUST . . . Merlot, Cabernet Franc, and Chambourcin. (0.4% residual sugar)

SPOTSYLVANIA CLARET **GOLD-Va State Fair 2009 ; SILVER - Tasters Guild Intl** **15.00**

Bright cherry tinged with herb and raspberry flavors, make this medium bodied ruby garnet colored red, appealing to a broad range of wine drinkers. The lively acidity helps it pair with a diverse assortment of foods. (100% Merlot 2007 and 2008 vintages 0.8% residual sugar)

MORGAN MERLOT : 2007 **GOLD-VA State Fair 2011 , Tasters Guild Internl** **18.00**

Our best Merlot comes from our Morgan Vineyard named after our grandmother Elenor Marie Morgan. The 2007 fruit was ripe and rich and produced a wine with a lovely dark ruby color, with blackberry notes throughout and a lengthy finish. Enjoy by itself in a deep round glass or as a companion with robust provisions. (100% Merlot)

BELL HAVEN CABERNET FRANC: 2008 GOLD Taster Guild Intl, Bronze -Va Governors Cup **23.00**

Truly a wine that was made in the vineyard. The hard work and dedication to detail of the grower are reflected in this big, deeply colored Cabernet Franc-exuding mocha, ripe berries and hazelnuts. (100% Cab Franc)

ÉNIGME **GOLD VA State Fair, SILVER-Intl Eastern Wine Competition.** **25.00**

Three great red grapes, one excellent red wine. It's a bit of a mystery what makes up the blend in this big, bold red wine, but its wonderful flavors and intriguing complexity are anything but secretive. Excellent with succulent lamb or other full flavored dishes.

LAKE SIDE WHITE **12.00**

Waves of tropical fruit tossed with a zest of lemon make this semi-sweet libation perfect for picnics at the beach, sipping by the winter fireplace or pairing with everyday food, anytime, anywhere. Fermented and aged in stainless steel. (64% Seyval Blanc, 24% Vidal Blanc, 12% Chardonnay; 3.5% residual sugar.)

LAKE SIDE SUNSET **12.00**

Sociable and fun, this light, fruity semi-dry wine is refreshing with spicy dishes, ham, fruit, and soft cheeses. Excellent before dinner or with dessert. (46% Merlot, 36% Traminette, 14% Cabernet Franc; 4% residual sugar.)

LAKE SIDE RED **12.00**

Exotically perfumed, fruity red wine. A white wine's soul in a red wine's body. Sweet and enticing. Excellent picnic wine. Serve chilled or at room temperature. Try this with Thai and other spicy food. (75% Muscat Hamburg, 13% Merlot, 12% Chambourcin; 4% residual sugar)

ESSENSUAL: 2008 **SILVER -Tasters Guild Intl, Bronze ATL Seaboard Competition** **18.00**

A sweet, floral, viscous treat, made in the non-traditional ice wine style, combining the essence of the grape Vidal Blanc, with a sensual mouth feel. An "essensual" after dinner treat. (100% Vidal Blanc; 10.5% residual sugar)