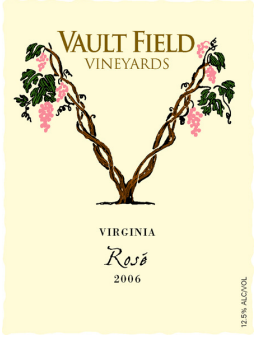


# Vault Field Vineyards

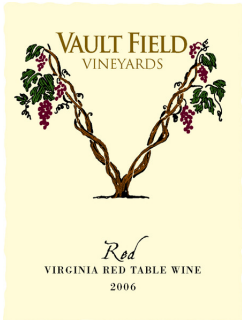


**Rosé** – This is a rosé that shows exceptional cherry and berry flavors. When it's too hot outside for a full bodied red, this is the wine for you. Serve chilled or slightly below room temperature. This wine pairs well with ribs, pork, chops, taco salads, chili, and Southern Fried Chicken with creamy gravy.

\$17.00 Bottle ~ \$184.00 Case

Tasting notes: \_\_\_\_\_

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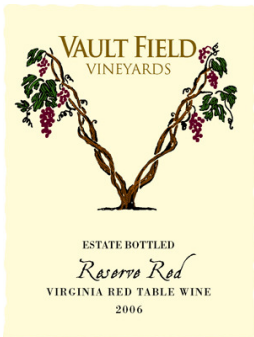


**Red** – This is a blend of mostly Merlot with Cabernet Sauvignon and Chambourcin. It is medium bodied with aromas of redcurrant, raspberry, apricots and cherries – soft and supple. Serve slightly below room temperature. This wine pairs well with a beef stew, chili, any Italian pasta in a rich marinara sauce with meatballs and sausage, veal or eggplant parmesan, and blackened chicken with green peppers, onions and mushrooms in a garlic alfredo sauce.

\$19.00 Bottle ~ \$205.00 Case

Tasting notes: \_\_\_\_\_

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**Reserve Red ~ Estate Bottled** ~ This is a blend of our estate grown reds – mostly Cabernet Sauvignon with Cabernet Franc and Merlot. It is full bodied, rich and chewy with aromas of cherry, blackberry, currants, plum, leather and tobacco. Serve slightly below room temperature. This wine pairs well with any grilled steak, prime rib, venison, lamb, veal, and chicken cacciatore.

\$22.00 Bottle ~ \$238.00 Case

Tasting notes: \_\_\_\_\_

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