

WINE LIST

CROSSKEYS VINEYARDS



WHITES

2022 CHARDONNAY

REGULAR: \$35 / KEY CLUB \$31.50

THE 2022 CROSSKEYS CHARDONNAY WAS FERMENTED IN BARREL WHERE IT REMAINED ON LEES FOR 9 MONTHS, ALLOWING THE FLAVORS TO INTEGRATE AND ITS STRUCTURE TO BECOME COMPLETE. THE CITRUS DOMINATED FLAVOR PROFILE SHOWS MEYER LEMON ON THE NOSE AND PALATE BEFORE TRANSFORMING INTO PINK GRAPEFRUIT IN THE FINISH THAT'S BUOYED BY A HEALTHY ACIDITY AND A LITTLE NUTMEG SPICE.

2023 CHARDONNAY LUMIERE

REGULAR: \$32 / KEY CLUB \$28.80

BEING THE FRENCH WORD FOR "LIGHT", THE 2023 LUMIERE CHARDONNAY IS A BRIGHT AND FRESH EXPRESSION CHARDONNAY. FERMENTED IN OLD FRENCH OAK BARRELS TO KEEP THE IMPACT OF THE OAK FLAVORS SUBTLE, ITS SOFTNESS IS EVIDENT AMONGST THE AROMATICS OF FIG AND ALMOND ON THE NOSE. THE PALATE SHOWS LAYERS OF LEMON AND CANTALOUPE WITH A NOTE OF BRIOCHE.

2023 JOY WHITE

REGULAR: \$21.50 / KEY CLUB \$19.35

JOY WHITE IS OUR REFRESHING AND AROMATIC WHITE BLEND. IT HAS AROMAS OF ORANGE BLOSSOM AND ROSE PETAL AND A BEAUTIFULLY TEXTURED PALATE. THE STEELY FINISH WITH LEMON AND GRAPEFRUIT IS BALANCED WITH A TOUCH OF LINGERING SWEETNESS. PERFECT ON ITS OWN OR WITH A SPICY ASIAN DISH (THINK RED CURRY).

2023 FIORE

REGULAR: \$24 / KEY CLUB \$21.60

SALMON PINK IN COLOR, THIS ROSÉ IS COMPRISED OF A BLEND OF CABERNET FRANC, CHAMBOURCIN, AND MERLOT. PRETTY FLORAL CHARACTERS ON THE NOSE ARE FOLLOWED BY MACERATED STRAWBERRY AND SWEET RED APPLE FLAVORS ON THE PALATE, WITH A TOUCH OF ALLSPICE. ITS A GREAT SIPPER AND ACCOMPANIMENT TO A CURATED CHEESEBOARD.

2023 SAUVIGNON BLANC

REGULAR: \$28 / KEY CLUB \$25.20

CHEERS TO OUR FIRST RELEASE OF SAUVIGNON BLANC! THE WINE HAS A NOSE OF FRESH GRAPEFRUIT AND LIME WITH A SUBTLE FLORAL NUANCE. THE JUICY TEXTURE OF THE PALATE STRIKES IMMEDIATELY BEFORE AN ELEMENT OF LEMON PEELS ADDS COMPLEXITY TO THE MEDLEY OF CITRUS ON THE PALATE AND LINGERING, MOUTHWATERING ACIDITY.

REDS

2022 MERITAGE

REGULAR: \$42 / KEY CLUB \$37.80

A SEAMLESS BLEND OF MERLOT, CABERNET SAUVIGNON, CABERNET FRANC, AND PETIT VERDOT. THE VARIETIES WORK TOGETHER TO PROVIDE PRECISE FLAVORS, CONFIDENT STRUCTURE, FINESSE, AND A LONG, BALANCED FINISH. BLACKBERRY AND RASPBERRY ARE DOMINANT ON THE NOSE, PLUM ADDS SOME BROADNESS TO THE PALATE WITH AN EDGE OF PENCIL SHAVINGS FROM THE NEW OAK.

2022 CABERNET FRANC

REGULAR: \$28 / KEY CLUB \$25.20

OUR 2022 CABERNET FRANC HAS A POWERFUL BOUQUET OF RIPE RASPBERRY AND NUTMEG. BLACKBERRY, CASSIS A BLACK OLIVE ON THE PALATE ARE BUOYED BY BEAUTIFULLY INTEGRATED OAK THAT LIFTS THE FRUIT AND A LIVELY ACIDITY THAT LINGERS WITH THE CLEAN FRUIT CHARACTERS.

2022 PETIT VERDOT

REGULAR: \$28 / KEY CLUB \$25.20

OUR 2022 PETIT VERDOT IS A ROBUST WINE WITH COMPLEX AROMATICS. THE NOSE DISPLAYS A SEDUCTIVE MIX OF BLACK CHERRY, CEDAR, AND SUBTLE EARTHINESS. BRAMBLY BERRY FRUIT ON THE PALATE IS SUPPORTED BY MUSCULAR TANNINS THROUGH TO THE FINISH AND IS JOINED BY THE WINE'S SIGNATURE GRAPHITE AND TOASTY OAK NOTES BEFORE A LINGERING BLUE FRUIT FINISH.

2022 TOURIGA

REGULAR: \$24 / KEY CLUB \$21.60

THE 2022 TOURIGA HAS AN ATTRACTIVE PURPLE- RED COLOR WITH BIG LIFTED AROMATICS OF SPICY RED FRUIT AND A HINT OF TOBACCO LEAF. THE LUSCIOUS PALATE IS ALL ABOUT TEXTURE WITH LAYERS OF CHERRY AND PLUM AND A LONG SOFT FINISH.

2022 JOY RED

REGULAR: \$21.50 / KEY CLUB \$19.35

OUR SMOOTHEST BLEND DELIVERS AROMATIC NOTES OF CRANBERRY AND VANILLA. JOY RED EVOKES A WARM, DECADENT MOUTH FEEL. TO HIGHLIGHT FLAVORS OF BERRY AND ACIDITY, JOY RED SHOULD BE ENJOYED CHILLED. AT ROOM TEMPERATURE, SPICY HINTS OF NUTMEG ERUPT ONTO THE PALATE.

FRUIT INFUSED

APPLE D'VINE

REGULAR: \$18.50 / KEY CLUB \$16.65

A REFRESHING BLEND OF VIDAL BLANC AND TRAMINETTE, WITH NOTES OF JUICY GREEN APPLE THROUGHOUT AND A CRISP, BUT SWEET FINISH MAKES THIS FRUIT WINE A CROWD PLEASER.

PEACH D'VINE

REGULAR: \$18.50 / KEY CLUB \$16.65

SLIGHTLY SWEET AND A PEACH LOVER'S DREAM, THIS BLEND OF VIDAL BLANC AND TRAMINETTE MAKES AN EXCELLENT COMPANION FOR SUMMER GET-TOGETHERS AND WORKS WELL IN BARBEQUE RECIPES.

HOP D'VINE

REGULAR: \$18.50 / KEY CLUB \$16.65

OUR TAKE ON BEER/WINE HYBRID, COMPARABLE TO A CIDER IN BOTH AROMA AND TASTE. VIOGNIER BASED WHICH IS THEN DRY HOPPED WITH CITRA, CASCADE, AND AHTANUM, ADDING NOTES OF GRAPEFRUIT, FRESH GRASS, AND LIME PEEL.

HIBISCUS D'VINE

REGULAR: \$19.50 / KEY CLUB \$17.55

THIS SMOOTH AND SWEET BLEND OF VIDAL BLANC AND TRAMINETTE HAS A BEAUTIFUL PURFUME OF HIBISCUS THAT WILL HAVE YOU DREAMING OF THAT HAWAIIAN VACATION AFTER THE FIRST SIP. SWEET, BRIGHT AND TROPICAL, IT'S LINGERING FLORAL NOTES ARE JUST YUM.

SCARLETT D'VINE

REGULAR: \$19.50 / KEY CLUB \$17.55

THIS SWEET, VELVETY, JUICY RED MADE FROM SOME OF THE VALLEY'S BEST CHAMBOURCIN GETS YOU INSTANTLY WITH ITS CANDY LIKE BLACKBERRY FRUIT ON THE NOSE. THE PALATE IS SUPER SMOOTH AND HAS A CAPTIVATING HINT OF SPICE IN THE FINISH.

BLOOD ORANGE CARDAMOM CAN

PER CAN: \$8

THIS PERFECT, EASY SIPPING BEVERAGE IS A VIDAL BLANC- BASED BLEND, INFUSED WITH BLOOD ORANGE AND CARDAMOM. IT'S INTENSELY FRUIT WITH NOTES OF SPICE, AND CHARGED WITH CO2 BEFORE CANNING TO MAKE IT SLIGHTLY BUBBLY.

DESSERTS

2021 TAVERN

REGULAR: \$30.00 / KEY CLUB \$27.00

OUR TAVERN PRESENTS AN ELEGANT RUBY PORT-STYLE WINE, CRAFTED SOLELY FROM THE PORTUGUESE GRAPE - TOURIGA NACIONAL. THE WINE IS A SYMPHONY OF VIBRANT RED AND INTENSE DARK BERRIES. ON THE PALATE, THIS WINE UNRAVELS THE DEEP FLAVOR OF DARK CHERRIES AND A HINT OF DARK CHOCOLATE, CULMINATING IN A TRAIL OF CARDAMOM ON THE FINISH.

2021 ALI D' ORO

REGULAR: \$28.00 / KEY CLUB \$25.20

THIS VIDAL BLANC AND TRAMINETTE BLEND IS CRAFTED VIA THE TRADITIONAL EISWEIN METHOD AND IS AGED IN FRENCH OAK BARRELS FOR A YEAR. FORMER TO THE LUSH, SILKY FINISH, THIS WINE PROVIDES, INTENSE NOTES OF CLOVER HONEY COME ABOUT ON THE FOREFRONT.

RESERVES

BOTTLE PURCHASE ONLY

BLANC DE NOIR

REGULAR: \$52 / KEY CLUB \$46.80

THIS SPARKLING PINOT NOIR IS PRODUCED USING THE TRADITIONAL METHOD. HINTS OF ALMOND, PASSIONFRUIT, AND RASPBERRY FACILITATE A LIVELY, ACIDIC FEEL ON THE PALATE THAT IS REMINISCENT OF CANDIED LEMON AND IS BACKED BY A PLEASANT FINISH OF TOASTED GINGERBREAD NOTES.

LE NOUVELLE

REGULAR: \$24 / KEY CLUB \$21.60

CONTRARY TO OUR TRADITIONALLY MADE BLANC DE NOIRS, THIS CHARMAT-STYLE SPARKLING WINE IS NOT CARBONATED IN ITS BOTTLE. NOUVELLE, A VITAL BLANC AND TRAMINETTE COMBINATION GIVES WAY FOR FRUITY, ACIDIC NOTES OF PINEAPPLE AND PEACH. THIS SLIGHTLY SWEET WINE IS SIMILAR TO A DRY CHAMPAGNE OR PROSECCO.

LETIZIA

REGULAR: \$28 / KEY CLUB \$25.20

LETIZIA IS MADE FROM 100% CHAMBOURCIN WHICH WAS PICKED, PROCESSED AND FERMENTED SPECIFICALLY FOR SPARKLING WINE. THE RIPER FRUIT YIELDS BRIGHT RASPBERRY AROMAS ALONG WITH NOTES PINEAPPLE AND GUAVA. REFRESHING ACIDITY IS BALANCED BY NATURAL RESIDUAL SUGAR, WHICH FURTHER CONTRIBUTES TO TROPICAL FRUIT FLAVORS, VIVIDLY PINK, VIGOROUSLY BUBBLY.