

SPECIL REMINDER TO ALL NNMGS

***** Date Sensitive*****

Our social to the V3 Vineyard is fast approaching. Don't miss this fun opportunity to gather with food and drink to celebrate a successful MG year and the arrival of fall. You will find below the original information containing details and the need to **RSVP by Monday, October 18th**. Please remember that we are NOT to bring any alcoholic beverages to this event, but you may bring whatever non-alcoholic beverage you wish. Also, "wine tasting" at V-3 is purely optional...but fun!!! Hope to see you there!

Lynn Osborne and I recently volunteered to plan one last seasonal outdoor gathering for the Master Gardeners. So, to celebrate a busy and successful summer of many volunteer hours so generously given, we thought it appropriate (and fun) to award ourselves with a Social at the V3 Vineyard (Triple V Farms). We encourage you to visit their website at triplevfarms.com.

This private event is planned for Thursday, October 21st from 5:00pm to 7:00pm. The usual protocol is in place, i.e., bring an hors d'oeuvre to share and your own chairs. Casual attire is in order and significant others are encouraged to attend.

V3 will offer wine tastings at \$5.00 per person and will be conducted in groups of 12 people in 20 minute intervals. The tasting will include 5 samples of their wines, and they will gladly apply your \$5.00 to the purchase of a bottle of wine. Wine by the glass is \$6.00. Purchases may be paid with credit/debit card or cash. Due to their ABC licensing, we may not bring our own alcoholic beverages, but you may bring other beverages of choice. They also have for purchase an assortment of non-alcoholic drinks as well as snack food items. AND, they have a nice gift shop that you might enjoy.

V3 would like to have a head count earlier that week, so if you plan to attend please R.S.V.P. to Lynn or me no later than October 18th. Additionally, please indicate your preference of wine tasting time along with your R.S.V.P. (5:10pm, 5:30pm, 5:50pm, or 6:10pm).

We've attached V3's wine list and notes to aid your decision for wine tasting. Driving directions are listed below.

So, keep your fingers crossed for good weather. Our event will take place, rain or shine. And there will be multiple fire pits to ward off a chilly fall afternoon.

Hope to see you all there!

Lynn Osborne: losborne356c@gmail.com

Fran Westbrook: fwestbrook1106@va.metrocast.net

Driving Directions:

GPS

3138 Jesse Dupont Memorial Highway, Heathsville, 22473

From Heathsville

Take Rt 360 east for 8 miles to Burgess. Turn right at the traffic light onto Rt 200 south. Cross over the Great Wicomico River Bridge. Drive .3 miles. V-3 will be on the right.

From Kilmarnock

Take Rt 200 north for 9½ miles. V3 will on the left. If you get to the Great Wicomico River Bridge, then you've gone too far!

White Wines

- > **Pinot Grigio**—Lemon lime, apple, almond, citrus, earthy, crisp acidity \$ 2 0
7 5 0 m l
◇ Food Pairing—Rockfish or crab cakes
- > **Sauvignon Blanc**—Blast of citrus, tropical fruit overtones, kiwi, fresh blossoms \$ 2 2
7 5 0 m l
◇ Food Pairing—Chesapeake Bay seafood
- > **Seyval Blanc**—Aromas of apple blossom, honeysuckle, citrus zest, light dry finish \$ 1 9
7 5 0 m l
◇ Food Pairing—Oysters
- > **Symphony**—Hints of spring flowers, citrus aromas of orange blossoms, stone fruit apricot, dry tart finish \$ 1 8
7 5 0 m l
◇ Food Pairing—Caesar salad, corn fritters, grilled chicken
- > **Vidal Blanc**—Floral aromas, flavors of citrus, Meyer lemon, tropical overtones of pineapple, clean crisp finish \$ 1 9
7 5 0 m l
◇ Food Pairing—Seafood or poultry dishes
- > **Vioignier**—White peach, tangerine, passion fruit, grapefruit, blast of citrus, honeysuckle, crisp acidity \$ 2 1
7 5 0 m l
◇ Food Pairing—Scallops, oysters or shrimp scampi
- > **Wicomico Spring Tide**—Seyval Blanc based, fruity with sweet floral overtones, apricot, with a touch of honey \$ 1 8
7 5 0 m l
◇ Food Pairing—Oysters

White Wine Blends

- > **Wicomico White**—Chardonnay and Seyval Blanc blend, notes of pear and apple, crisp acidity, dry \$ 1 8
7 5 0 m l
◇ Food Pairing—Hard cheese or poultry
- > **Wicomico White Reserve**—Chardonnay and Seyval Blanc blend aged with French Oak, notes of pear, apple and vanilla with a bit of oak on the nose, crisp acidity, dry \$ 1 9
7 5 0 m l
◇ Food Pairing—Hard cheese or seafood

Red Wines

- > **2017 Cabernet Franc**—Cherries, peppercorns, leather, balanced oak flavors, medium bodied wine \$ 2 2
7 5 0 m l
◇ Food Pairing—Seafood kebabs, grilled skirt steak
- > **2017 Cabernet Sauvignon**—Leather, tobacco, plums, aged in French oak with a green bell pepper finish \$ 2 4
7 5 0 m l
◇ Food Pairing—Prime rib, NY strip steak, dark chocolates
- > **2017 Merlot**—Soft bodied, blackberries, velvety tannins, aged in French Oak \$ 2 0
7 5 0 m l
◇ Food Pairing—Grilled or bacon wrapped scallops, prosciutto dishes, blue cheeses
- > **2019 Merlot**—Aromas of plum and leather greet you, flavors of black cherries, violets, mild finish of soft oak. \$ 1 9
7 5 0 m l
◇ Food Pairing—Roasted meats, earthy mushrooms, braised short ribs
- > **2019 Pinot Noir**—A light summer red, New World style, cherries, berries, velvety tannins, French Oak \$ 2 1
7 5 0 m l
◇ Food Pairing—Filet mignon, kebabs, smoked brisket, serve slightly chilled
- > **2019 Chambourcin**—Full array of ripe berries, tobacco, hint of leather, oaky \$ 1 9
7 5 0 m l
◇ Food Pairing—Wild game, filet mignon, dark chocolate desserts
- > **2019 Petit Verdot**—Plummy with strong peppercorns, European oaks balance out flavors, smooth tannin finish \$ 2 3
7 5 0 m l
◇ Food Pairing—Cuban sandwiches, grilled burgers with blue cheese
- > **Wicomico Red**—Cab Franc based with essence of berries, layered with smoky overtones, splash of refreshing sweetness on finish. \$ 1 9
7 5 0 m l
◇ Food Pairing—Chocolate desserts, macerated berries

Rosé Wines

- > **Sweet Rosé**—Cab Sauv based with rose petals, cherry overtones, berries, smooth finish, balanced acidity \$ 1 9
7 5 0 m l
◇ Food Pairing—Light fare front porch sipping wine
- > **Northern Neck Rosé**—Chambourcin based with explosion of berries on nose, strawberries, off dry finish \$ 1 9
7 5 0 m l
◇ Food Pairing—Add some ice, fruit, club soda, boom, instant sangria

Blush Wines

- > **Chesapeake Sweetwater**—Seyval Blanc and Petit Verdot blend, cherries and berries with melon on the smooth finish, off dry \$ 1 9
7 5 0 m l
◇ Food Pairing—Ham and turkey

SUMMER ONLY— Sweet Rosé slushy

Glass (yellow solo cup) of *Frosé* \$ 10

A glass of wine to enjoy on our porch \$ 6
Excludes Freeze and Port
With a Triple V glass to take home \$ 10
Stemmed only (at the moment)

Specials—

Buy 3 bottles—get 10% off
Buy 6 bottles—get 12% off
Buy 12 bottles—get 15% off
NO club commitment required!

Specialty Wines

> **High Tide**—White Caps Dolce blended with our jalapeno wine. Nutty and vanilla flavors with a jalapeno finish

\$ 1 2

3 7 5 m l

◇ Food Pairing—Enjoy with sharp cheeses and desserts. Drink as a cocktail chilled

> **Low Tide**—Symphony based slightly sweet with hints of flowers on the front, jalapeño on finish

\$ 1 2

3 7 5 m l

◇ Food Pairing—Drink chilled, Great with chili, tacos or any Mexican or Thai dish

> **Wicomico Freeze**—Accented floral aromatics of peach, apricot, pineapple, luscious fruity tantalizing clean finish, balanced acidity

\$ 2 8

3 7 5 m l

◇ Food Pairing—Fruit tarts, pound cake, cheesecakes

> **White Caps Dolce**—Symphony cold distilled with a taste of raisins and mixed nuts, hint of caramel

\$ 1 8

5 0 0 m l

◇ Food Pairing—After dinner drink with your favorite desserts! Serve over ice. Add pineapple juice for a cocktail

> **Ebb Tide**—Cab Sauv cold distilled with taste of almonds, earthy, herbal, spicy, nose like a bourbon but drinks like a smooth dry sherry

\$ 2 4

5 0 0 m l

◇ Food Pairing—Chicken marsala, stews, lobster bisque, dark chocolate cake

> **Chesapeake Bay Port**—Dark fruit, currants, Bing cherries, smoky notes of French, American, Hungarian oak, bright finish

\$ 2 6

5 0 0 m l

◇ Food Pairing—Serve as an after dinner drink with your favorite cigar

Tastings are free with min \$5 wine purchase
Tastings are \$5 with no purchase
We reserve the right to change pricing at any time