

Bluemont Wines by the Bottle

White Wine

2021 CHARDONNAY	32
2021 VIDAL BLANC "SCRIPT"	34
2021 PETIT MANSENG	34
2021 CHARDONNAY RESERVE	35
2022 SAUVIGNON BLANC	36

Red Wine

2019 SYRAH RESERVE	42
2019 "HELPING HANDS" FIELD BLEND	46
2019 SUMMIT	46
2020 CABERNET SAUVIGNON	48
2019 ASCENT	48



*Explore the serenity of this land while
savoring unparalleled wines.*

Guided Tasting

EXPERIENCES

GUIDED TASTING 35

WINE & FOOD PAIRING 45

with Savory Harvest Progression Tasting

with Chocolate Truffle & Wine Pairing

Featured Tasting

NV SPARKLING WELCOME

2022 ALBARIÑO

2022 ASCENT WHITE

2022 ROSÉ OF TANNAT

2019 MERLOT

2019 ASCENT RED

Featured Wines

Wine by Glass & Bottle

DIBON RESERVE BRUT CAVA 25 | 9

2022 ALBARIÑO 38 | 14

2022 ASCENT WHITE 38 | 14

2022 ROSÉ OF TANNAT 36 | 14

2019 MERLOT 35 | 13

2019 ASCENT RED 48 | 16

2019 PETIT VERDOT 42 | 14

Vista Wine Club

“Wine is made in the vineyard and perfected in the cellar.”

Our vineyards span an eastern-facing slope of the Blue Ridge Mountains. Each vineyard location is carefully chosen, taking into account the elevation, slope, and soil composition to best suit the varietal. Each vintage tells its own story, and no story is the same from year to year. We invite you to enjoy the story of each vintage as enjoy outstanding hospitality & you take in amazing views.

MEMBERSHIP BENEFITS

- 01 EXCLUSIVE ACCESS TO CLUB-ONLY WINES
- 02 MEMBER EXCLUSIVE SPACES & INVITE-ONLY EVENTS
- 03 COMPLIMENTARY PICK-UP PARTIES
- 04 DISCOUNTS ON FOOD, WINE & TICKETED EVENT PURCHASES
- 05 \$15 FLAT-RATE SHIPPING TO PARTICIPATING STATES

Guest Wines by the Bottle

Sparkling

WILDLY BRUT CUVÉE | SOUTH AUSTRALIA 40

White

L'ECOLE 2020 SÉMILLON | COLUMBIA VALLEY 34

RAATS 2019 CHENIN BLANC | SOUTH AFRICA 36

Rose

FIGUIÈRE 2021 CÔTES DE PROVENCE | FRANCE 39

NV "JNSQ" ROSÉ CRU | CA 50

Red

DARING 2021 BARBERA | PATRICK CO, VA 44

TREFETHEN 2020 CABERNET SAUVIGNON | CA 65

JUSTIN 2018 ISOSCELES RED BLEND | CA 68

FEDERALIST BOURBON BARREL ZINFANDEL | CA 38

F a r e

ARTISAN CHEESE PLATE

LOCAL & DOMESTIC CHEESES | CURED MEATS | ACCOUTREMENTS | MIXED NUTS | WARM BAGUETTE

Suggested Pairing: Guided Tasting

29

SEASONAL BURRATA

BURRATA CHEESE | GRILLED PEACH | TOMATO | BASIL | BAGUETTE

Suggested Pairing: Ascent White

15

BLACK BEAN HUMMUS

BLACK BEANS | TOMATO PESTO | CRUDITÉ | PITA CHIPS

Suggested Pairing: Rosé of Tannat

15

APPLE & THYME CROSTINIS

BRIE CHEESE BASE

Suggested Pairing: Albariño

14

U p c o m i n g E v e n t s

*Every Weekend in
September*

*"Crush With Us" Grape Stomping
at 951 and The Reserve*

September 23rd

*Founder's Dinner
at The Reserve*

*October 14th, 21st,
28th*

*Harvest Wine Dinner
at The Reserve*

2023 Reserve Tasting Calendar

JAN & FEB: *Bourbon Barrel Aged Pairing*

MAR & APR: *Bubbles & Brunch Pairing*

MAY & JUN: *Taste of Rosé Pairing*

JUL & AUG: *Spanish Tapas & Wine Pairing*

SEPT & OCT: *Harvest Progression Tasting*

NOV & DEC: *Holiday Cookie & Wine Pairing*