

THE BOXWOOD WINERY
Middleburg, Virginia

Boxwood, a national historic landmark, one of the earliest established farms in Middleburg, Virginia. Originally settled in the eighteenth century, the farm became a well known horse farm, the home of General Billy Mitchell and now the site of Rita and John Kent Cooke's Boxwood Winery, established in 2004.

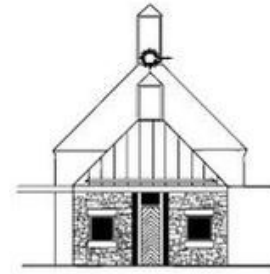
BOXWOOD WINES

	GL	BTL
2007 TOPIARY	\$9	\$35
MIDDLEBURG, VIRGINIA		
CABERNET FRANC, MERLOT		
WS 87		
GARNET COLOR, AROMAS OF FRUIT CAKE, CHERRY-STONE AND STRAWBERRY, ROUND WITH SOFT TANNINS.		
CONSULTANT: STÉPHANE DERENONCOURT		
2006 BOXWOOD	\$9	\$35
MIDDLEBURG, VIRGINIA		
CABERNET SAUVIGNON, MERLOT, PETIT VERDOT		
DEEP PURPLE COLOR, AROMAS OF CASSIS, BLACKBERRY AND LEATHER, WELL STRUCTURED WITH FIRM TANNINS.		
CONSULTANT: STÉPHANE DERENONCOURT		

IMPORTED RED WINE
BORDEAUX – LEFT BANK

2006 CHATEAU BRANE-CANTENAC	\$20	\$80
MARGAUX		
CABERNET SAUVIGNON, MERLOT, CABERNET FRANC		
BEAUTIFUL BALANCE, DEPTH, NOTES OF BLACKCURRANT, FULL AND SILKY BODY, STRENGTH, GENEROSITY AND MARVELOUS FINENESS, WHICH ARE WORTH OF ITS RANK AND LANDS.		
2003 CLOS DU MARQUIS	\$25	\$100
ST. JULIEN		
CABERNET SAUVIGNON, CABERNET FRANC, MERLOT		
RP 94		
FABULOUS AROMAS OF CRUSHED RASPBERRY, BLACKBERRY, MINERAL AND LICORICE FOLLOW THROUGH TO A FULL-BODIED PALATE. IT'S CHEWY YET SILKY.		

\$10 OFF BOTTLES PURCHASED TO GO



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ITALY

	GL	BTL
2007 UMBERTO CESARI MOMA	\$7	\$27
CASTEL SAN PIETRO		
MERLOT, CABERNET SAUVIGNON		
FULL-BODIED, VELVETY WINE THAT HAS A FINE TASTE AND FEATURES NOTES OF RIPE FRUIT AND SUGGESTIONS OF SOFT FRUITS. INTENSE AROMAS OF SOFT FRUITS AND RASPBERRY.		

2007 GUARDIOLA	\$15	\$60
RANDAZZO		
NERELLO		
WE 95		
MEDIUM RUBY. SOFT, SWEET, AROMAS OF SMOKY RED CHERRY, SEXY VANILLA AND CREAM SODA.		

2007 ISOLE E OLENA	\$8	\$33
CHIANTI		
NEGROAMARO, MONTEPULICIANO, MALVASIA NERA		
UNUSUALLY FULL BODIED CHIANTI CHARACTERIZED BY A DEEP RUBY COLOR AND HINTS OF CHERRIES AND RASPBERRIES IN THE BOUQUET.		

2007 AVIGNONESI ROSSO	\$7	\$26
TOSCANA		
PRUGNOLO GENTILE, CABERNET SAUVIGNON, MERLOT		
ROUND AND JUICY, WITH CRUSHED BLACK FRUIT. VANILLA AND HINT OF VIOLETS. MEDIUM BODIED WITH FINE TANNINS AND A CHOCOLATY FINISH.		

ARGENTINA

2008 BODEGA COLOMÉ AMALAYA	\$8	\$30
CALCHAQUÍ VALLEY		
MALBEC, CABERNET SAUVIGNON		
WS 91		
DARK, WITH A CORE OF CRUSHED CURRANT AND PLUM FRUIT LACED WITH BLACK TEA, AND A SNAPPY MINERAL STREAK. RIPE, WITH A RACY FINISH.		

SOUTH AFRICA

2007 RUDI SCHULTZ SYRAH	\$13	\$49
STELLENBOSCH		
SYRAH		
WS 93		
LONG AND POWERFUL. GLISTENING WITH CRUSHED SILKY BRAMBLE, MULBERRY AND LOGANBERRY FRUIT FLAVORS, VANILLA SALT AND WHITE PEPPER COMPLEXITY, GRIPPED BY BRILLIANT, FINELY-POLISHED TANNINS.		

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SPAIN

2007 FINCA SANDOVAL \$10 \$41

**MANCHUELA
SYRAH, MOURVEDRE, BOBAL**
RP 93

IT OFFERS UP A BROODING BOUQUET AND UNDERBRUSH,
MINERAL, SPICE BOX, BLUEBERRY, AND BLACKBERRY.
PACKED AND IMPECCABLY BALANCED.

2008 TRES PICOS BORSAO \$8 \$30

**BORJA
GARNACHA**
RP 91

A RICH DEEPLY COLORED AND EROMATIC WINE WITH
CONCETRATED FLAVORS OF BLAKBERRIES, STRAWBERRIES
AND NUANCES OF LEATHER, VANILLA AND PLUMS.

2005 MIGUEL MERINO UNNUM \$13 \$50

**LA RIOJA
TEMPRANILLO**

DARK AND RICH WITH NOTES OF DARK PLUM, BLACK
RASPBERRY INTERNIXED WITH ROASTED COFFEE, TOASTED
NUTS AND VANILLA SPICE. FIRM AND INTEGRATED TANNINS.
VELVETY TEXTURE WITH A LINGERING FINISH.

DOMESTIC RED WINE

CALIFORNIA

2007 WHETSTONE \$15 \$60

**RUSSIAN RIVER VALLEY
PINOT NOIR**

WS 91 – TIGHT AND FIRM, WITH SPICY COLA, FRESH
EARTH, MINERAL AND DRIED BERRY FRUIT THAT’S
COMPACT AND CONCENTRATED, FANNING OUT NICELY
ON THE FINISH.

2006 CHUPACABRA \$9 \$35

**PASO ROBLES
CABERNET SAUVIGNON, PETIT VERDOT, SYRAH,
PETITE SYRAH**

NOTES OF BLACK PLUM AND CASSIS AROMAS PLUS TOBACCO
AND FOREST FLOOR, SPICE AND SMOKE ON THE FINISH:
MEDIUM/FULL BODIED.

2007 BIALE “BLACK CHICKEN” \$14 \$55

**NAPA
ZINFANDEL**

RP 91
A DELICIOUS, FRUIT FORWARD, MEDIUM TO FULL-BODIED
EFFORT REVEALING ABUNDANT BLACK RASPBERRY, CHERRY,
AND FOREST FLOOR CHARACTERISTICS.

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IMPORTED WHITE WINE

	GL	BTL
2009 GREY'S PEAK	\$7	\$27
WAIPARA, NEW ZEALAND		
SAUVIGNON BLANC		
STRAW COLORED, LIGHT/MEDIUM-BODY, SCENTS OF APPLE, MELON AND FLAVORS OF LEMON, STONE AND GRAPEFRUIT.		
2008 AU BON CLIMAT	\$8	\$33
SANTA BARBARA		
CHARDONNAY		
WS 88 – DISPLAYS AROMAS OF CEDAR, PINEAPPLE AND TROPICAL FRUIT. FULL BODIED, FEATURING SOUR GREEN APPLE, SPICE, AND CITRUS NOTES ON THE FINISH.		
2009 SANTIAGO RUIZ	\$8	\$31
RIAS BAIXAS		
ALBARINO		
RP 90 - ZESTY GRAPEFRUIT AND MINERAL ACCENTS, GREEN PEACH AND CITRUS FLAVORS, FRESH AND CRISP WITH ENOUGH BODY TO MATCH THE RICHER DISHES.		
2009 LA FREYNELLE	\$7	\$28
BORDEAUX		
SAUVIGNON BLANC, SÉMILLON, MUSCADELLE		
LOVELY FRUITY BOUQUET OF WHITE PEACHES, CITRUS FRUITS, AND BEESWAX. CHARMING, ELEGANT PALATE WITH GOOD FRUIT AND VOLUME AND A SMOOTH, BUTTERY FINISH.		
2009 MULDERBOSCH ROSÉ		
STELLENBOSCH, SOUTH AFRICA		
ST 89 – THIS DRY ROSE POSSESSES A BEAUTIFULLY FRAGRANT NOSE, OFFERING ALLURING AROMAS OF ROSE PETAL, STRAWBERRY, AND CHERRY. IT DANCES ON THE PALATE WITH FRESH, CRISP FLAVORS OF WILD STRAWBERRY, CHERRY AND POMEGRANATE ACCENTED WITH DELICATE FLORAL AND HERBES DE PROVENCE NOTES.		
2008 DOMAINE PICHOT	\$7	\$27
VOUVRAY, LOIRE VALLEY, FRANCE		
CHENIN BLANC		
JUST OFF- DRY IN FEEL WITH LIGHT-BODIED QUINCE, FIG AND LIME NOTES, BACKED BY AN EASY, FLORAL FINISH.		
2008 BERNKASTELER BADSTUBE	\$8	\$34
MOSEL-SAAR-RUWER		
RIESLING		
WS 91 - PLENTY OF APPLE, LIME AND SLATE FLAVORS, WITH A SALINE INTENSITY, HIGHLIGHT THIS VIVID, LIGHTER-THAN-AIR RIESELING, WHICH IS WELL BALANCED.		
2009 COLOMÉ	\$7	\$25
VALLE CALCHAQUI, SALTA		
TORRONTÉS		
FLAVOURS OF RICH, RIPE TROPICAL FRUIT, WITH HINTS OF HONEY AND ORANGE PEEL FILL THE MOUTH AND THEN FINISH WITH LINGERING FRESH CRISPNESS.		

CHAMPAGNE/SPARKLING WINE

	GL	BTL
NV GRUET BLANC NOIRS	\$7	\$25
NV ALBRECHT	\$8	\$31
ALBRECHT CREMANT DE ALSACE BRUT		

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THE BOXWOOD WINERY

TASTING OPTIONS

ENO-CARD \$10 MINIMUM

TASTE ANY OF OUR 24 WINES BY 1, 3, 5 OUNCES
ENOMATIC WINE TASTING BAR

HOUSE FLIGHT \$14

HOUSE SELECTION OF 4 REDS

(1 OUNCE SERVINGS)

AVAILABLE:

SUNDAY – WEDNESDAY 11:00 am – 10:00 pm

THURSDAY – SATURDAY 11:00 am – 7:00 pm

LIGHT FLIGHT \$14

HOUSE SELECTION OF 4 WHITES

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AVAILABLE:

SUNDAY – WEDNESDAY 11:00 am – 10:00 pm

THURSDAY – SATURDAY 11:00 am – 7:00 pm

LIGHT FARE

ALMONDS \$2

ASSORTED OLIVE COCKTAIL \$3

HUMMUS \$5

BRUSCHETTA \$5

MOZZERELLA & TOMATO SALAD \$8

FOUR CHEESE PLATE \$15

INCLUDES ASSORTED CHARCUTERIE

COW: BELLETOILLE, FISCALANI CHEDDER, AGED GOUDA

GOAT: DRUNKEN GOAT

SIX CHEESE PLATE \$18

INCLUDES ASSORTED CHARCUTERIE

COW: BELLETOILLE, FISCALANI CHEDDER, AGED GOUDA,

BLUE CHEESE

GOAT: DRUNKEN GOAT, CHEV

CHOCOLATE CAKE \$4

STRAWBERRY CHEESE CAKE \$4

SOFT DRINKS \$2.75

SPARKLING WATER, COKE, DIET COKE, GINGER ALE

ESPRESSO \$2.75

CAPPUCCINO \$3.50

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