

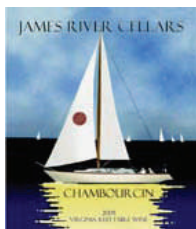
Grapes of Taste ~ Wine Tasting Notes ~

James River Cellars Cabernet Franc ~ Virginia ~



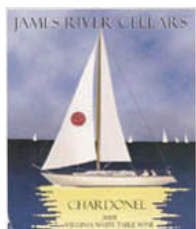
Cabernet Franc, like Merlot, has traditionally been a part of the blend used to create Bordeaux red wines. The climate in Virginia seems agreeable to this grape variety and many notable vintages have been produced. The increasing popularity of this wine is helping to boost the reputation of premium wine producers in Virginia. As a separate varietal it is similar to Cabernet Sauvignon, but has less acidity and a lighter body. The typical flavors found in Cabernet Franc are of black cherry, currant and berries. It is not uncommon to detect a hint of pepper in this variety. Will age very well.

James River Cellars Chambourcin ~ Virginia ~



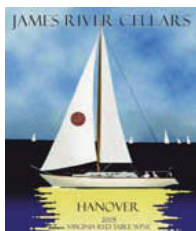
Chambourcin has often been considered the best of the French-American hybrid grape varieties of our time. It is a prolific grape that makes a medium bodied wine with a ruby red color. Surprise! Reminiscent of a port. A very luscious sweet red, so balanced that dry wine drinkers love it too – the perfect holiday treat. Try it mulled (warmed) with cinnamon and cloves. Great with dark chocolate! A wonderful after dinner drink!

James River Cellars Chardonel ~ Virginia ~



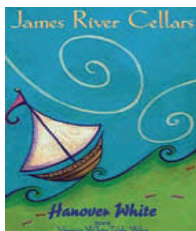
The quintessential picnic wine. 'Chardonel' grape resulted from the crossing of Seyval and Chardonnay in 1953 at Cornell University. The wine offers an interesting combination of flavors from each parent grape variety. Every vintage year can hold surprises in how those flavors and aromas develop. This vintage is fruity and off-dry, with a provocative spicy banana aroma. Try it with pizza or Asian cuisine.

James River Cellars Hanover Red ~ Virginia ~



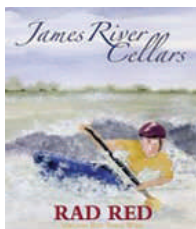
A soft supple semi-dry red wine. This blend of Cabernet Franc, Chambourcin and Chancellor, is a local favorite. Chambourcin adding that tart fresh raspberry flavor, Chancellor with a smokey cherry character and Cab Franc adding structure and rich bold flavors of black cherry and cassis.

James River Cellars Hanover White ~ Virginia ~



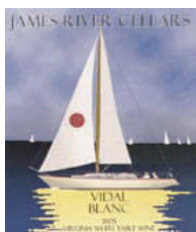
Sweet, luscious blend of Chardonnay, Pinot Gris, Seyval Blanc, Cayuga and Muscat with a touch of sweet apricot in the bouquet. Serve it all year long with soft cheese, light meals or desserts! Try it with sweet potato pie or pumpkin pie!

James River Cellars Rad Red ~ Virginia ~



A blend of seven different grape varietals. Smooth in character, soft in tannins and acids with fruity aromas and berry flavors. Although Rad Red does not have the pedigree of our Cabernets and Merlot you will find it delightful when you want a light, semi-dry easy drinking red. We named this wine in memory of our dear friend Johnny Radebaugh (1942-1998). A portion of the proceeds from each bottle will be donated to cancer research.

James River Cellars Vidal Blanc ~ Virginia ~



Vidal is one of the most popular French-American Hybrids in Virginia. Its popularity comes from the beauty of the long amber clusters of vibrant grapes and the zesty flavor of the wine it makes. Our version is fruity, off-dry wine has a beautiful, unripe peach flavor. Refreshing by itself or with spicy foods.