



## THE GABRIELE RAUSSE FLIGHT

**'22 Chasselas Doré Vino Del Bosco Sparkling**  
100% Virginia grapes from Redlands Vineyards in Albemarle County. Hand harvested in lugs, sorted then whole-cluster pressed. 100% fermented in stainless steel tank, then alcoholic fermentation ended in bottles. Minimum of 68 days on lees, in bottles. No stabilization and no filtration, no dosage (only topping with same wine at disgorging).

### '22 Grüner Veltliner Reserve

100% grapes from Redlands Vineyards in Albemarle County. Hand-harvested in lugs, sorted then whole-cluster pressed. Fermentation in stainless steel tank, then in French oak barrels. No malolactic fermentation. Stabilization before filtration and hand bottling

### '23 Cabernet Franc Reserve

100% Virginia grapes from Baer Ridge Vineyards in Rockingham County. Hand harvested in lugs, destemmed, sorted and gently crushed. Alcoholic fermentation in stainless steel with 2 to 3 punch-downs per day. Filtration before hand bottling

### '21 Nebbiolo Reserve

100% Virginia grapes from Loudoun County & Albemarle County. Hand harvested in lugs, destemmed, sorted and gently crushed. Alcoholic fermentation in stainless steel with 2 to 3 punch-downs per day. Malolactic fermentation done in barrels, filtration before hand bottling

### '22 Tannat

100% Virginia grapes from Turk Mountain Vineyards in Albemarle County. Hand harvested in lugs, destemmed, sorted and gently crushed. Alcoholic fermentation in stainless steel with 2 to 3 punch-downs per day. Malolactic fermentation done in barrels. Filtration before hand bottling

\$45

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