

2007 Chardonnay

With an exotic nose of rose petals, citrus and mineral notes, this wine pairs well with appetizers, light cheeses, fruits and seafood

2008 Pinot Gris

This wine boasts flavors of honey, apple, pear, vanilla and citrus. It pairs well with fish, seafood, chicken and pork.

2007 Lemberger

With soft fruit flavors that have hints of pepper, this wine pairs well with pasta, turkey, lamb, veal and chocolate.

2008 Cabernet Franc

This wine has a dark ruby color and aromas of chocolate covered cherries, leather and imported cigars. It is great with red meats and hearty stews.

Wednesday,
September 1st, 2010

*The Cabaret at Theater Square Toasts
Pennsylvania Winemakers*

Tod & Jean Manspecker of Briar Valley Winery



C A F É Z A O

