



THE KESWICK VINEYARDS FLIGHT



'21 Estate Reserve Rosé

66% Touriga and 34% Chambourcin. Barrel fermented and matured, this rosé has aromas of red fruits, with floral undertones; a fuller bodied, dry wine due to fermentation and aging in French oak barrels.

'23 Sauvignon Blanc

Meticulously crafted with whole cluster pressing and neutral French oak barrel fermentation. This wine opens with enticing aromas of grapefruit, citrus, green apple, and fresh-cut grass. Its high acidity and dry palate deliver a crisp, refreshing experience that mirrors its aromatic profile.

'22 Chardonnay

Showcases primary fruit-driven flavors of apple, pear, citrus, and tropical fruit. Smooth and refreshing acid with a crisp and lengthy light finish of freshly baked bread.

'22 Cabernet Franc

100% Estate grown Cabernet Franc. Dazzling nose of dried fruit, graphite, cedar and oak spice. Full fruit initially leading into well layered tannins, finishing with more fruit, oak and pepper spice.

'22 Cabernet Sauvignon

The wine's appearance is deep ruby. On the nose, there is cassis and sweet tobacco. The palate matches, but with an addition of stewed strawberry, cola, cinnamon and clove spices. Tannins are prominent but fine.

\$45

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