

# MARBURG ESTATE

<i>Red Wines</i>		<i>White Wines</i>		<i>Fruit, Mulled and Flavored Wines</i>	
<i>Barrel Reserve #306</i>		<i>Inspiration</i>		<i>Yuletide Glow</i>	
<b>CHIANTI STYLE RED WINE</b> - Our finest red wine uses 100% Marburg Estate Vineyard grown grapes. The predominant grape is San Giovese. The other grapes include Cabernet Sauvignon and Pinot Noir. The blend is oak barrel aged in the traditional Chianti style.	<b>\$24.00</b> 750 ml	<b>VINTAGE</b> - Our finest white wine. A blend of 100% Marburg Estate Vineyard grown Chardonnay, Pinot Grigio and Riesling. An all our white wines.	<b>\$15.00</b> 750 ml	<b>SEMI-SWEET RED MULLED WINE</b> - A blend of red wine, apple cider and mulling spices creates a delicious spiced wine. Try it heated! <u>3% residual sugar</u>	<b>\$13.00</b> 750 ml
<i>Smokehouse Red</i>		Chardonnay		<i>Lucky's Delight</i>	
<b>DRY RED WINE</b> - A blend of mostly Chambourcin and Cabernet Franc, partially aged in Pennsylvania oak barrels, produces a smooth, medium to heavy bodied, red wine. Perfect served with Texas Longhorn beef.	<b>\$14.00</b> 750 ml	<b>VINTAGE 2006</b> - Our finest white wine. An excellent dinner wine served chilled like all our white wines.	<b>\$15.00</b> 750 ml	<b>SEMI-SWEET ORANGE-PINEAPPLE FLAVORED WINE</b> - A blend of Orange/Pineapple flavoring and white wine makes this tropical treat <b>5% rs</b>	<b>\$13.00</b> 750ml
<i>Chambourcin</i>		OPUS V		<i>BREEZEMON in Paradise</i>	
<b>OFF-DRY RED WINE</b> - A pure 'Hot Pressed' Chambourcin for our version of a light Claret style wine. <u>1.0% residual sugar</u>	<b>\$13.00</b> 750 ml	<b>OFF-DRY WHITE</b> - Local peaches, pears, apples and wine grapes blend together to create a wine perfect for social occasions. <u>1% residual sugar</u>	<b>\$13.00</b> 750ml	<b>SEMI-DRY MARGIRITA FLAVORED WINE</b> - A blend of Margirita flavoring and white wine! <b>3% rs</b>	<b>\$13.00</b> 750ml
<i>Ruby Red</i>		Hidden Creek White		Apricot Kiss	
<b>SEMI-DRY RED</b> - A blend of French Hybrid red grapes and local sour cherries creates an excellent wine for those special social events. <u>2.5% residual sugar</u> . <b>BRONZE MEDAL WINNER - 2006 FINGER LAKES INTERNATIONAL WINE COMPETITION</b>	<b>\$13.00</b> 750 ml	<b>SEMI-DRY WHITE</b> - A blend of 5 French Hybrid grapes produces a wine with a Germanic style taste. <u>2% residual sugar</u>	<b>\$13.00</b> 750ml	<b>SEMI-SWEET WHITE FLAVORED WINE</b> - A blend of French Hybrid grapes flavored with apricot extract makes a delicious sweet flavored wine. <u>4% residual sugar</u>	<b>\$13.00</b> 750 ml
<i>Sweet Jessie Rose</i>		Traminette		<i>Sweetheart Red</i>	
<b>SEMI-SWEET RED</b> - A blend of French Hybrid and Native grapes creates a 'Lambrusco' style wine. <u>4% residual sugar</u>	<b>\$13.00</b> 750 ml	<b>SEMI-DRY WHITE</b> - A blend of Traminette and Marburg Estate Vineyard grown grapes produces a wine with a spicy aroma and taste. <u>2% residual sugar</u>	<b>\$13.00</b> 750ml	<b>SWEET FLAVORED RED WINE</b> - A blend of French Hybrid grapes flavored with raspberry extract makes a delicious sweet flavored wine. <u>7% residual sugar</u>	<b>\$13.00</b> 750 ml
<i>Blush Wines</i>		Pride of Hanover		Pennsylvania Blue	
<b>WHITE CHAMBOURCIN</b>		<b>SWEET WHITE</b> - A blend of French Hybrid and Native grapes combined with apricots. <u>7% residual sugar</u> . <b>TOP SELLING WINE</b>	<b>\$13.00</b> 750ml	<b>SWEET BLUEBERRY WINE</b> - A sweet blueberry wine made from local blueberries. Great served as a dessert wine" <u>9% residual sugar</u>	<b>\$15.00</b> 750ml
<b>SEMI-DRY BLUSH WINE</b> - A quick press Chambourcin creates Marburg Estate's version of a "White Merlot" <u>3% residual sugar</u>	<b>\$13.00</b> 750ml	<b>Autumn Frost</b>	<b>\$24.00</b> <b>375 ml</b>	<b>SWEET BLACKBERRY WINE</b> - A sweet dessert wine made from blackberries picked at peak ripeness produces a wine loaded with blackberry flavor. <u>11% residual sugar</u>	<b>\$15.00</b> <b>375ml</b>

Phone and FAX orders at: 717-633-7760, e-mail orders - wine@marburgwine.com

**Visit us at the Hanover Farmers Market, Saturdays from 6 am to noon.**

**VISIT OUR WEBSITE FOR EVENT DETAILS AND TASTING ROOM HOURS!**