

# Visit Hawkmoth Arts Gallery inside the Tasting Room

*\*Masks Required inside\**

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## THE ART OF SANDY GRAY MURRAY

At the core of every piece is the expression of authenticity, creativity and connectedness with land and place.

The Artwork is created with the basic principles defining WABI SABI:

Reverence for authenticity and earthiness, appreciation of the genuine integrity of natural objects and processes, seeing beauty in impermanence, transience and non-perfection.

Each and every piece is hand made with great care and precision.



# Welcome to Arterra Wines

## Art of the *Land*



### Native Yeast

*Spontaneous fermentation using only the yeasts naturally occurring on the grape skins in our vineyard*

are the initial necessity of any genuine expression of terroir. Every wine made by Arterra undergoes a progression of at least 7 indigenous yeast strains working together via sur-lie aging to increase complexity and establish an added dimension to the wine profile as a broad expansive volume. The initial strains are unique species that are not commercially available.



### Clean Wine

*Grapes, fermented with yeast that is naturally occurring on their skins, indigenous malolactic, no additives or finings.*

Producing clean wine requires fruit conscientiously grown to be harvested free from residue of powerful pesticides. We exclusively use screw-caps as the tightest closure, allowing us to use what would otherwise be perilously low levels of sulfite, which match or fall below the organic standard. The taste and finish are notably clean. And there is no worry about headaches or digestive concerns associated with chemical additives & preservatives, commercial yeast's toxic exudates, or excessive sulfites.



### Neutral Barrels

*A vessel is selected for its ability to evolve the wine, NOT to flavor it.*

Our dry reds and chardonnay will spend a minimum of 9 month aging sur-lie, in older french oak barrels, without picking up any note of oak flavor or tannin. The fruit shines through. Other dry whites may be produced entirely in Stainless Steel as an inert vessel, and we are producing Terracotta Amphora reds in the ancient tradition.



### Authentic Virginia

*Abandoning techniques that would be used to replicate the great wines of other regions, Arterra instead celebrates the greatness of Virginia Wine.*

In order to produce a true 'Virginia Style,' we start by producing the highest quality fruit and conclude with minimalist wine making. Nothing is done to 'make' the wine; instead the grapes are gently guided to express themselves as wine via entirely naturally occurring process.

### Wabi Sabi

*Seeing beauty in impermanence, transience and non-perfection.....  
Appreciation for the genuine integrity of natural objects and processes.....  
Reverence for authenticity and earthiness.*



Taste any 5 wines for \$15.00-- Additional tastes--\$3.00 each  
 Vintage Priority Club Members Receive Complimentary  
 Tastings of any 5 wines.

## Chardonnay

### A Suggested Themed Flight

Enjoy a 5 wine flight, comparing Chardonnays from different vintage years and created with different production techniques....

Comes with a description page  
 \$32.00/bottle.....\$8.00/glass

### \*2017 Chardonnay

Our Traditional Chardonnay,  
 Steel fermented & aged 10 month  
 in neutral oak

### \*2018 Chardonnay

Our Traditional Chardonnay,  
 Steel fermented & aged 10 month  
 in neutral oak

### \*2019 Chardonnay

Our Traditional Chardonnay,  
 Steel fermented & aged 10 month  
 in neutral oak

### \*2019 Zero Sulfite Chardonnay

Barrel Fermented & aged 7  
 months in neutral oak, unfiltered

### \*2019 Amphora Chardonnay

Fermented with 2 weeks skin  
 contact in Amphora vessel, aged 7  
 months in neutral oak, unfiltered

## RED



### \*2016 Cabernet Franc

Medium weight, fruit expressive,  
 mild tannin, balanced profile

\$37.00/bottle.....\$9.50/glass

### \*2018 Petit Verdot

A full bodied front palette with  
 a clean finish, dark fruit and  
 subtle tannin

\$37.00/bottle.....\$9.50/glass

### \*2018 Amphora Petit Verdot

Fermented, then aged on the  
 skins for 9 months in clay  
 Amphora, producing a softness  
 and increased tannin extraction

\$37.00/bottle.....\$9.50/glass

### \*2018 Crooked Run

A Single Vineyard Estate Blend  
 50% Petit Verdot, 37.5% Tannat,  
 12.5% Petite Sirah

\$49.00/bottle.....\$12.50/glass

### \*2019 Late Harvest Tannat

A full bodied red with a touch of  
 sweetness, balanced tannin  
 and dark berry character

\$49.00/bottle.....\$12.50/glass



fauquier  
 the heart of Virginia wine country

## SWEET

### \*2019 Hawkmoth Reserve

Served in a 1/2 bottle, Blend of Petit Manseng, Chardonnay and  
 Chenin Blanc: Notes of tropical fruit and honey

\$18.00/bottle.....\$9.00/glass

### \*Blueberry Apple

Refreshingly balanced with  
 vibrant sweet fresh fruit

\$29.00/bottle.....\$7.50/glass

### \*Apple

A local favorite, with  
 vivid apple character

\$29.00/bottle.....\$7.50/glass

## WineMakers Top Picks!!

### A Suggested Themed Flight

#### From Our International Curated Clean Wine Selections

Enjoy our selection of international Clean Wines, curated by owner and  
 winemaker Jason Murray, offering our customers a chance to learn more about  
 CLEAN WINE practices. (Themed Flights comes with a description page.)

### \*Christina: Gruner Veltliner

Austria: Bright Aromatic **White**.  
 A Native Austrian grape. Produced  
 organically on a multigenerational farm.

\$29.00/bottle.....\$7.50/glass

### \*Schmelzer: Zweigelt

Austria: Dark Smooth **Red**  
 Produced in neutral oak,  
 no sulfites added

\$29.00/bottle.....\$7.50/glass

### \*Vinyes Singulares: Xarel.lo

Spain: Complex Full Bodied **White**  
 Xarel.lo is Native to Catalonia, Zero  
 Sulfite, single vineyard (Salinar vineyard)

\$37.00/bottle.....\$9.50/glass

### \*Shalauri: Saperavi

Kakheti, Georgia: Bold **Red**  
 Produced in Qvevri (buried clay  
 amphora) following traditional  
 ancient techniques, aged on the  
 skins for up to 9 months. Saperavi  
 is native to Georgia.

\$37.00/bottle.....\$9.50/glass

### \*Costador: Sumoll Blanc Brisat

Spain: **Amber/Orange** Wine  
 Produced in clay Amphora with 6  
 weeks skin contact, Sumoll is native to  
 Catalonia

\$37.00/bottle.....\$9.50/glass

\*\*Additional Curated Clean Wines are inside our tasting Room\*\*

Ask About our Vintage Priority Club