

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,

Producing clean wine requires fruit **indigenous malolactic, no additives or finings.** 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.....

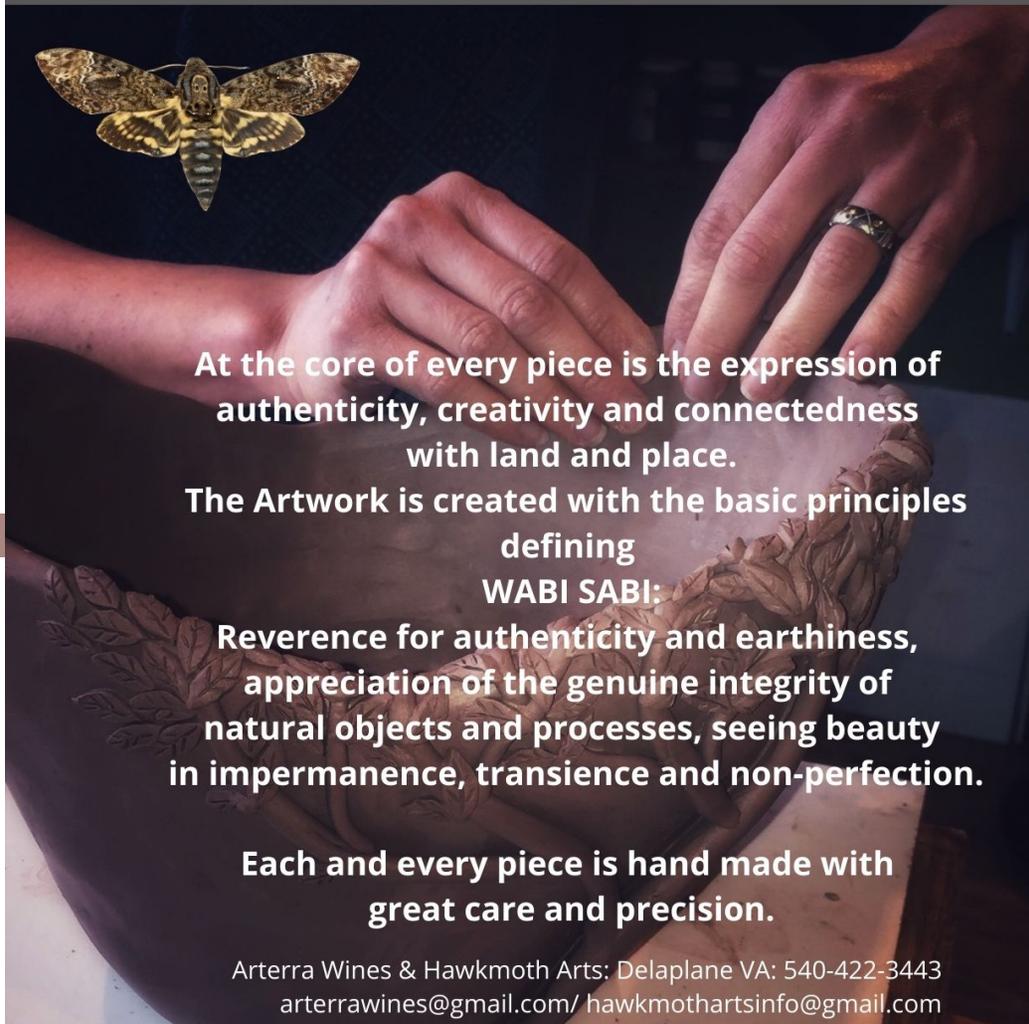
Reverence for authenticity and earthiness.



Hawkmoth arts



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.

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



WHITE Selections



***2020 Chenin Blanc**

An ideal vintage for Chenin: crisp, clean, bright. Fermented in Stainless Steel tank, and aged 5 months in Stainless Steel barrels.

Limited Release

\$35.00/bottle.....\$9.00/glass

***2020 Roussanne**

Steel fermented, and aged 5 months in neutral oak. Fuller bodied, more advanced fruit flavors and complex characteristics.

\$35.00/bottle.....\$9.00/glass

***2019 Chardonnay**

Classic Arterra Chardonnay, full bodied yet fresh. Steel fermented, and aged in neutral oak for 10 months.

\$32.00/bottle.....\$8.00/glass



SWEET Selections



***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

***2020 Traminette**

9 days skin contact while fermenting, then pressed, produced in stainless Steel. Vividly floral and crisply refreshing.

\$30.00/bottle.....\$7.50/glass

***2020 Rosé**

76% Petit Verdot, 24% Cab Sauv: Produced in Stainless Steel. Fresh fruit flavors and an ideal balance of acidity and full volume. Crushed and allowed 24 hours skin contact.

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

***2019 Zero Sulfite Chardonnay**

Barrel Fermented & aged 7 months in neutral oak, unfiltered

\$35.00/bottle.....\$9.00/glass

***2019 Amphora Chardonnay**

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

\$35.00/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

RED Selections



***2018 Petit Verdot**

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

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

***2019 Trilogly**

Bordeaux Style Blend of 3 grapes from 3 Virginia vineyards: Cabernet Sauvignon, Fer Servadou and Petit Verdot...

\$40.00/bottle.....\$10.00/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



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.

***Christina: Gruner Veltliner**

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

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

***Bertolino: Catarratto**

Italy: **Amber/Orange** Wine Catarratto is native to Sicily, produced in stainless steel, by 2 brothers who are restoring the family farm.

\$25.00/bottle.....\$6.50/glass

***Gomariz: Souson**

Spain: Dark Flavorful **RED** Souson is indigenous to Spain, produced in stainless steel, fruit forward, smooth and vibrant.

\$27.00/bottle.....\$7.00/glass

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



Ask About our Vintage Priority Club

