



## 2021/2022 Gold Medals and Awards

### 2021 Winemakers Challenge

#### Platinum

2019 Colorado Viognier

#### Gold

2017 Cabernet Franc

Apple Blossom

Colorado Riesling

Sangre de Cristo Nouveau

Vineyard Sunset

Wild Cañon Harvest

### 2021 Jefferson Cup

#### Gold

2020 Sauvignon Blanc Reserve

The Astrologist

### 2021 Colorado Governor's Cup

#### Gold

2019 Colorado Viognier

Apple Blossom

Colorado Riesling

### 2021 Sunset

### International Wine Competition

#### Gold

2019 Monterey Chardonnay

Sangre de Cristo Nouveau

### Wine Enthusiast Magazine

91 Points – 2017 Colorado Cabernet Franc

91 Points – 2017 Colorado Revelation

90 Points – 2018 Colorado Merlot

90 Points – 2018 Colorado Merlot Reserve

90 Points – 2018 Colorado Cabernet Sauvignon Reserve

# Harvest Fest



## A Taste Of Royal Gorge Wine Country

Join us the last week-end of September for our annual harvest festival in the Rosemary Gardens. Wine, artisans, food and entertainment come together for a true "Harvest" experience.

The Abbey Winery is proud to share the venue with artists from across Colorado and the southwest who have been selected for their dedication to their craft and devotion to the arts.

Wine Tasting, Artisans and Craftspeople, Live Music, Jazz, Blues and Rock 'n Roll, Local Cheeses, Local Produce, Roasted Chilies and Gourmet Foods.

## & Much, Much More!

### Harvest Fest 2022

September 24th and 25th

Thank you for visiting our tasting room and making a purchase! Check out our online store when you are ready to reorder.

[www.abbeywinery.com](http://www.abbeywinery.com)

## Current Deals and Promotions

Valid through September 30, 2022

15% discount on 12 bottles or more

10% discount on 6 – 11 bottles

Excludes Reserves, Revelation, and

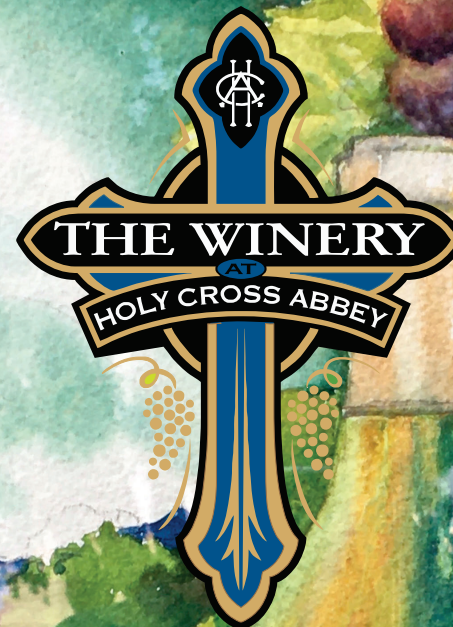
As Above So Below

\$15 flat rate shipping on orders of \$175 or more. Code: **FLAT15**

**Please note:** Shipping to certain states requires using the VinoShipper link provided on our website.

Questions?

Give us a call at 877-HCA-WINE



Spring/Summer  
2022





#### **Sauvignon Blanc Reserve \$21**

100% Sauvignon Blanc. Stainless steel fermented to preserve the varietal lemon grass flavors the Sauvignon Blanc grape is known for. Honeysuckle and citrusy grapefruit aromas, nice and light on the palate. Serve with seafood, sushi, cheeses, and fruits.

#### **Viognier \$25**

Grapes from Huerhuero Vineyards in Paso Robles, California. Stainless steel fermented to preserve the varietal stone and tropical fruit characteristics of the Viognier grape. Abundant peach, apricot and honeysuckle on the nose and palate, with a crisp finish.

#### **Monterey Chardonnay \$22**

100% Chardonnay from Monterey, California. Lightly oaked to preserve the beautiful citrus fruit of the grape. Loaded with fruit flavors of pear and green apple. Serve with rich seafood dishes, any fish, cheese, or fruit. Especially nice with grilled salmon or chicken.

#### **Colorado Cabernet Franc \$34**

Full bodied with structured tannins. Loaded with blackberry and ripe plum fruit flavors with hints of herb, leather, mocha, peppery spice, and beautiful toasty oak. Wonderful with lamb, pork, and salmon dishes, and great with a steak.

#### **Colorado Syrah \$34**

Opulent and full of rich, full bodied dark berry fruit. Accented by toasted oak and white pepper in the nose and on the palate. Great with a hearty beef stew, lamb, sausage, and buffalo. Pairs well with bleu, aged gouda, and cheddar cheeses.

#### **Colorado Merlot \$32**

Loaded with bright cherry and red currant fruit and toasty oak. Serve with buffalo, beef, elk, or pork. Wonderful with pizza and pasta, too. We also recommend dark chocolate, brie, smoked gouda, sharp cheddar, and bleu cheeses.

#### **Colorado Merlot Reserve \$36**

Big, bold, and robust, loaded with toasty oak and bright hints of cherry and ripe plum fruit. 96% Merlot 2% Cabernet Franc and 2% Cabernet Sauvignon. Barrel aged for 22 months in new and used French and American oak.

#### **Colorado Cabernet Sauvignon \$34**

Herbaceous and full bodied. Dark berry, black currant, and ripe plum fruit flavors, with hints of cedar, mint, anise, and toasted oak. Bright tannins and a nice, long finish.

#### **Colorado Cabernet Sauvignon Reserve \$40**

Full bodied with dark cherry, black currant, ripe plum, blackberry, and mocha, with cedar tones and toasted oak. Soft tannins and a nice long finish.

#### **Colorado Revelation \$50**

A Bordeaux style blend using Cabernet Sauvignon, Merlot, and Cabernet Franc. Aged in new American oak for 22 months. Elegant and well balanced, this wine typically needs some cellar time, and should last at least eight years in the bottle.

#### **Sangre de Cristo Nouveau \$22**

True to the Nouveau style, this wine is very fruit forward with hints of Concord and a sweet finish. Serve chilled or over ice in the summertime or heated with mulling spices for a warm winter treat.

#### **Wild Cañon Harvest \$19**

A community wine made from grapes brought in by our local neighbors. Depending on the year, the wine contains anywhere from 30-60 grape varietals. A sweet rosé table wine, light and fruity.

#### **Vineyard Sunset \$18**

A white zinfandel blend, light and crisp with hints of citrus and guava in the nose. Great with ethnic foods such as Mexican, Thai, Greek, Japanese, Chinese or Moroccan. Nice summertime wine; serve over ice with a splash of club soda and lime.

#### **Apple Blossom \$18**

Apple juice is slowly cold fermented to retain the apple fruit quality in the finished wine. Full of delicious apple flavors and aromas. A perfect wine for summer, fall, winter, and spring! Serve chilled over ice with lime for summertime joy.

#### **Riesling \$20**

100% Riesling sourced from the Colombia Valley, Washington. Snappy acidity up front and a mineral finish. Full of honeysuckle, lilac, grapefruit, and tangerine in the nose and mouth.

#### **Colorado Divinity, A Dessert Wine (375ml) \$25**

Divinity is one of the few port-style wines made from Colorado Merlot. Rich and velvety, loaded with berry fruit and subtle hints of chocolate, this wine exemplifies the old-world techniques of Portugal, blended with the finest new world techniques of American winemaking.



“As above, so below, as within, so without, as the universe, so the soul ...”  
- Hermes Trismegistus  
Perfectly balanced and sustainable, as the universe intended.  
Have a drink, it's your destiny.

#### **The Astrologist - \$16**

Riesling, Viognier, and Sauvignon Blanc grapes  
Produced in Colorado  
Bright and acidic with a hint of sweetness reminiscent of carnival lemonade  
Fun and refreshing in a way Nostradamus would never have predicted  
Pair with Thai, Tex-Mex or Cajun cuisine, seafood, chicken, or fruit

#### **The Theurgist - \$16**

Petite Pearl, Cabernet Sauvignon and St. Vincent  
Colorado Grown and Produced  
Loaded with red fruit and lightly oaked like a Chianti or Pinot Noir  
Fun and approachable – magically delightful  
Pair with antipasto, simple pasta dishes, pizza, and burgers

#### **The Alchemist - \$16**

Syrah and Verona grapes  
Colorado Grown and Produced  
Gobs of blue fruit accented with peppery notes  
Fun and approachable – our very own universal elixir  
Pair with barbeque, grilled meats and vegetables, and hard cheeses