



## Old Westminster

Old Westminster has been following their mantra: *putting Maryland wine on the map*. It used to sound crazy, but with every passing year it looks more realistic as this year they were listed at 87 on *The Daily Meals 2017 101 Best Wineries in America*.

But what about the culture? What is a culture's influence on wine? Specifically, what is Maryland wine? Maryland's nicknames exemplify her perfectly. She is diverse, full of history and represents freedom and a bright future: *America in Miniature*, *Old Line State* and the *Free State*. Surrounded and chock full of waterways, Maryland is known for its blue crabs, oysters and other Chesapeake Bay specialties. Baltimore, the largest city, floods its streets with support from local sports teams, businesses, and now, farmers, makers, and restaurateurs. Maryland is about her roots, community, and future.

Fresh white wines and *pét-nats*, grown in clay and greenstone or limestone soils, pair with Maryland's classic seafood dishes, summer festivities and afternoons gazing over the inner harbor.

Old Westminster Winery is proud to fashion Maryland products and produce wines that reflect the state they love. Maryland wine is not only about the diverse soils and wide-ranging climate, but also the people.

**Maryland wine. Maryland pride. Join the movement!**





## Albariño Pet'Nat 2016

**GRAPES** 100% Albariño

**CULTIVATION** Biodynamic, trellised vines

**HARVEST** Grapes selected on the vine, hand-picked and placed in cases

**VINIFICATION** Natural vinification via spontaneous fermentation with native yeasts.

**FILTRATION** No fining or filtration.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 132.5°

**SERVING TEMPERATURE** Chilled at 10–13° C / 50–55° F

**BOTTLED** On site using recycled glass.

**so2** <30mg/L

**PRODUCTION** 100 cases



## Grüner Veltliner Pet'Nat 2016

**GRAPES** 100% Grüner Veltliner

**CULTIVATION** Biodynamic, trellised vines

**HARVEST** Grapes selected on the vine, hand-picked and placed in cases

**VINIFICATION** Natural vinification via spontaneous fermentation with native yeasts.

**FILTRATION** No fining or filtration.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 132.5°

**SERVING TEMPERATURE** Chilled at 10–13° C / 50–55° F

**BOTTLED** On site using recycled glass.

**so2** <30mg/L

**PRODUCTION** 100 cases



## Nouveau 2017

**GRAPES** 98% Cabernet Franc and 2% Petit Verdot

**VINEYARD** The hills of northern Maryland, outside of Frederick.

**HARVEST** Grapes selected on the vine, hand-picked and placed in cases

**VINIFICATION** Semi-carbonic fermentation in stainless steel.

**FILTRATION** No fining or filtration.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 11.8°

**SERVING TEMPERATURE** Serve slightly chilled.

**WINEMAKER** Lisa Hinton

**BOTTLED** October 26th, 2017.

**SO2** <30mg/L.

**PRODUCED** 300 cases total.



## Carbonic 2017 375ML

**grapes** Carbonic-style Cabernet Franc.

**APPELLATION** 100% Maryland grown.

**TYPE** Natural Wine.

**VINIFICATION** Fermented with wild yeast

**FILTRATION** Canned without fining or filtering.

## Farmer Fizz 2017 375ML

**GRAPES** Sparkling home vineyard Chardonnay.

**APPELLATION** 100% Maryland grown.

**TYPE** Natural Wine.

**VINIFICATION** Fermented with wild yeast

**FILTRATION** Canned without fining or filtering.

## Seeds & Skins 2017 375ML

**GRAPES** Skin-fermented Pinot Gris.

**APPELLATION** 100% Maryland grown.

**TYPE** Natural Wine.

**VINIFICATION** Fermented with wild yeast

**FILTRATION** Canned without fining or filtering.