

Go with Local Libations for your Blue Ridge Whisky Wine Loop Wedding

Part of the fun of a destination wedding is offering your guests a taste of the place you chose to celebrate one of the most precious moments of your life. We can help!

Use this quick-reference guide to find wedding and event packages from our renowned makers of wine, spirits, and brews, whose handcrafted libations come to you straight from the earth and the pristine waters of the Blue Ridge Mountains.

Just some of the ways our partners can help personalize your day:

- Custom-print bottles with the wedding couple's names
- Create a signature cocktail with your name on it
- Offer big savings on case purchases
- Have your libations delivered to your event location
- Help you plan a unique rehearsal dinner at a winery, brewery or distillery
- Arrange a private tasting of locally-made libations
- Reserve a private pre- or post-wedding tour for your guests

Copper Fox Distillery

The first North American distillery to build a traditional malt floor and kiln since the repeal of Prohibition, located in Sperryville, Virginia. The distillery is housed in a rustic converted apple cider mill in the foothills of the Blue Ridge Mountains and nestled invitingly on the banks of the Thornton River.

Spirits are made from scratch—floor malting locally grown barley, flavoring the grain with fruitwood smoke, then aging with a progressive series of hand toasted wood chips in used bourbon barrels.

Contact:

Rick Wasmund

cufoxdistillery@gmail.com

540-987-8554

540-718-3715 (cell)

Desert Rose Winery

Family-run winery with a Western ranch vibe, producing such Virginia classic wines as Cabernet Franc, Chambourcin, and Chardonnay, along with popular rose' and port-style wines. The child- and pet-friendly winery is open all year long, every day, from noon to 6PM.

Contact:

info@desertrosewinery.com

540-635-3200

DuCard Vineyards

Boutique winery north of Charlottesville, "Virginia's Greenest Winery" for environmental stewardship and #1 ranked TripAdvisor winery in Central Virginia.

Limited production, estate grown wines and a renowned food and wine program run by on-site chef with extensive experience pairing wine and food for private events – private parties, corporate off-sites, weddings, other celebrations.

Contact:

Scott and Karen Elliff
scott@ducardvineyards.com
540-923-4206

Gadino Cellars

The “Italian Winery” on the Blue Ridge Whisky Wine Loop, Gadino Cellars grows and produces Italian varietals such as Pinot Grigio and Nebbiolo as well as a wide range of wines including Petit Manseng, Chardonnay, Vidal Blanc, Traminette, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot.

Dog- and child-friendly environment with Bocce Ball play and other outdoor activities.

Contact:

info@gadinocellars.com
540 987-9292

Quièvremont Winery

Located in the beautiful pastoral landscape of an 18th-century farm in the foothills of the Blue Ridge Mountains, John Quièvremont built this winery and its vineyards to create memorable wines with unique characteristics.

Using French wine making techniques, the winery produces Cabernet Franc, Malbec, Meritage, Merlot, Rose, and Vin de Maison.

Contact:

540-827-4579

Rappahannock Cellars

Rappahannock Cellars sits on a historic 85-acre farm and currently produces traditional method sparkling wines, red and white wine, as well as 100% grape-based spirits.

With careful tending of the vineyard and exacting knowledge of the cellar, the Delmare family strives to create rich, supple, and elegant wines.

Contact:

Kelly Delmare Knight
kelly@rcellars.com
540-635-9398

Wisteria Farm and Vineyard

Wisteria only produces wines from grapes grown on the farm. The impressive variety includes Pinot Gris, Chardonnay, Viognier, Traminette, Vidal, Seyval, Petit Verdot, Mataro, Norton, and Carmine. The winery also produces a variety of semi-sweet blends and a popular dessert wine.

Contact:

Moussa & Sue Ishak
info@wisteriavineyard.com
540-742-1489

Hawksbill Brewing Company

Spacious craft brewery with a friendly local vibe located in the heart of historic downtown Luray. Locally grown ingredients are used in the brewery’s many fine stouts, porters, brown ales, IPAs, and Cream Ales. Family friendly Hawksbill Brewing also serves non-alcoholic options such as the honey-based Boo Beer.

Contact:

Hawksbill Brewing Company
hawksbillhops@gmail.com
540-860-5608