



WINE FLIGHT

2020 VIDAL BLANC BOTTLE \$20 GLASS \$7

Refreshing, rich, aromatic, & versatile - our estate-grown Vidal blanc is very food-friendly and pairs well with a broad range of dishes. This Vidal represents well the warm 2019 vintage showing what Vidal can do in a hot and dry year - expansive and expressive - spicy with floral of acacia, peach, citrus, and candied pineapple.

2018 CHARDONNAY BOTTLE \$24 GLASS \$8

An approachable and easy-drinking Chardonnay from a cool vintage. This wine is both tank and barrel fermented and features just a gentle touch of oak. A good food wine given its subtlety...juicy upfront, round and creamy with light citrus, pear, baked lemon, crisp minerality, and light spicy notes. Pair with creamy foods, salmon, scallops, roast chicken, and nutty or creamy cheeses.

2019 TRAMINETTE BOTTLE \$20 GLASS \$7

Aromatic hybrid grape related to Gewürztraminer...pairs excellently with spicy and exotic foods like Thai, Indian, and Vietnamese...the dense texture helps tame the spice and bring forward fresh exotic fruits from the wine. This current Traminette from 2019 is completely dry....it presents a delicate floral note on the nose resembling rose petal accompanied by fresh cut lemon and citrus zest & light nutmeg; on the palate light hazelnut, pear, and fresh lemon

2020 ALMA-ATA BOTTLE \$19 GLASS \$7

Stayman 50%, Fuji 50%. A nod to our origins as an apple orchard, we made an apple wine. This wine surprises everyone who tries it. It looks, smells, and tastes like a white wine but with notes of apple instead of citrus or stone fruits. Fuji provides the sweet while Stayman presents tart & complex wine-like flavors...finishes with notes of dry cider. Great with Thanksgiving foods from appetizers to dessert, roasted pork loin with apples, reduction sauces, and salads.

THIS WEEKS EVENTS: LIVE MUSIC EVERY SAT & SUN

Sat- 2-5 PM Live Music: Sunset Saturdays

Patrick Dimeo

Sun- 2-5 PM

The Queen City Porch Swingers

Sun- 5PM Live@5 - Live on FB Live

NOVEMBER 22 - DEC 5
CHOOSE ANY 4

\$16

BOTTLE \$22 GLASS \$8

2020 ROSÉ

Merlot 96%, Cabernet Franc 4%. This beautiful rosé will take you on a voyage to southern France with its colors and aromas. Clean, crisp, and mineral...expressive of light spices, ruby grapefruit, and fresh-cut peach. The rich and creamy texture will please your palate while the spicy fruit and long finish will leave your tongue tingling. Enjoy on its own or with summertime fare and Provençal dishes...ratatouille, goat cheese, charcuterie, grilled dorado stuffed with olives, tapenade, fruit salad, chicken caesar and salad Niçoise.

2018 CABERNET FRANC

BOTTLE \$25 GLASS \$9

Our delicious Cabernet Franc welcomes you with aromas of violet, red fruits and a bouquet of spices. Light, playful, easy drinking, and well structured - this 2018 is very food friendly and a delight to drink. Feel free to chill down a bit in the summertime for a beautiful summer red wine.



2018 MERLOT

BOTTLE \$26 GLASS \$9

Excellent fruity, spicy and complex Merlot from the excellent 2017 vintage. Note our wonderful BRV acidity keeping this Merlot light and long - bouquet is floral with a hint of bay leaf & presents stone fruits like plum & cherry (kirschée) along with candied fruit on the palate with a whole range of spices - cinnamon, nutmeg, tobacco, & licorice. Great with short ribs and polenta, mushroom risotto, rosemary steak.....

2017 PORT

BOTTLE \$35 GLASS \$11

100% Chambourcin. Deep purple in color, this ruby-style Port is infused with Virginia-distilled brandy and is full of dark cherry and a spicy, long finish that makes this a perfect digestif to share with friends after a great meal. This port will keep up to a week or longer after opening unlike a typical red wine. Try also with chocolate or a cigar.



We also Offer Vineyard Walks,
Private Tastings, and Personalized
Wine and Cheese Pairings
Call Us to Reserve Ahead of Time