



WINE FLIGHTS

Name _____ **CHOOSE 4 FOR \$8 OR 6 FOR \$12**

White & Rose Wines

2013 Viognier – \$8 Glass /\$28 Bottle

This Viognier is crisp and clean, shows classic notes of peach and apple echoed in the aromas and flavors. Fermented in stainless steel. Perfect for sipping on its own or pairs well with cheese, seafood and lighter fare.

2013 Chardonnay – \$7 Glass /\$25 Bottle

Barrel fermented with 13% New French Oak, 13% one-year-old oak and the rest neutral. Although barrel fermented & aged, this wine is crisp & fruit forward resembling a stainless steel vintage.

2016 Petit Manseng – \$8 Glass /\$28 Bottle

With aromas and flavors of honey, pineapple and citrus, this wine is full bodied and crisp with a hint of sweetness (0.5%) and a long finish. The concentrated flavors will hold up well to spicy food such as spiced shrimp, curries, Asian and Mexican foods.

2016 Run for the Rosé – \$7 Glass /\$23 Bottle

This medium-bodied dry rose has mouthwatering acidity and delicate flavors of fresh fruit, dominated by strawberry and raspberry aromas. Pairs well with salmon, chicken, light salads or goat cheese.

Souvenir glass \$5

Multiple Bottle Prices:

5% off 3; 10% off 6; 15% off 12

Red Wines

2013 Malbec – \$7 Glass /\$25 Bottle

A light bodied, fruit forward wine with soft tannins. This wine pairs well with a Reuben or Thanksgiving Turkey!

2014 Cabernet Sauvignon – \$8 Glass /\$28 Bottle

Estate grown and aged 24 months in Kentucky oak. Oaky and medium bodied with a creamy finish. Enjoy with a steak!

2015 Chambourcin - \$7 Glass /\$25 Bottle

Estate grown and aged 24 months in new Kentucky Oak, fruit forward and nicely balanced with oak finish.

2015 Merlot – \$8 Glass /\$27 Bottle

Well integrated, aged 18 months in 25% new French Oak, and blended with a just a touch of Petit Verdot, this Merlot has aromas of dark cherry, red current and cedar. With soft tannins and flavors of spice, tobacco and dark fruit, this makes a versatile food wine. Enjoy with roasted tomatoes, grilled or roasted duck, pork or beef, or just sip a glass all by itself!

Sweet Wines

2014 Oscar – \$7 (Glass) /\$21 (Bottle)

A semi-sweet Vidal Blanc (3.5% residual sugar) that pairs with spicy food or sushi or the hot tub!

Sangria – \$7 (Glass) / \$35 (Pitcher)