



<b>DRY</b>	Dry Riesling	Floral aromas and subtle layers of ruby red grapefruit and lime. Succulent fruit and crisp acidity allow this Dry Riesling to complement a wide array of foods. 2018 Vintage	\$17.00 \$8.00	Bottle Glass
	Chambourcin	Vibrant berry nose with flavors of cherry, raspberry, chocolate, vanilla, and baking spices finishing with a hint of delicate black tea. 2017 Vintage	\$19.00 \$8.00	Bottle Glass
	Vidal Blanc	Honeysuckle nose. Flavors of kiwi and pear, fading into biscotti finish with lingering citrus zest. 2018 Vintage	\$16.00 \$8.00	Bottle Glass
	Cabernet Franc	2016 Vintage aged 43 Months in French Oak. Aromas of warm oak and spicy chocolate. Flavors of ripe berries, fig, and spice. Lingering finish of violet and lavender knit together with soft tannins.	\$26.00 \$10.00	Bottle Glass

<b>SEMI-DRY</b>	Sweet Crossing	Jammy lush fruit dominate this wine followed by a silky-smooth finish making it the “wine of choice” for those not quite ready for the bold reds. 1.25% RS 2018 Vintage	\$16.00 \$8.00	Bottle Glass
	Vidal	Semi-sweet white wine. Aromas of honeysuckle. Flavors of honey, pear, melon, and vanilla. 2.5% RS 2018 Vintage	\$16.00 \$8.00	Bottle Glass
	Semi – Riesling	Light apricot start, rushing into pineapple and peach. Delightful finish with an array of tropical fruits. 2.5% RS 2018 Vintage	\$17.00 \$8.00	Bottle Glass

<b>SWEET</b>	Niagara	Intense fruity flavors of freshly picked grapes. Close your eyes & imagine standing below grandma’s grape arbor. 6% RS 2017 Vintage	\$13.50 \$7.00	Bottle Glass
	Sweet Surrender	Surrender to delicate flavors of strawberry, raspberry, and pear. Seductive blend of 2011 Chambourcin and Cabernet Sauvignon, and 2016 Pinot Noir and Vidal. 6% RS	\$14.00 \$7.00	Bottle Glass
	Fat Cat	Sweet and smooth and full bodied, “Purr-fect” for Concord lovers! 8% RS 2019 Vintage	\$14.50 \$7.00	Bottle Glass
	City Kitty	Fruity aromas. Crisp, clean, and smooth finish with hints of ripe pineapple pear & lime. 8% RS 2018 Vintage	\$15.00 \$7.00	Bottle Glass
	Slushy by the Glass	Vintner’s Pick - Each weekend features a different flavor – White Sangria, Red Sangria, Peach Bellini, Hurricane, Fat Cat	\$7.55	12 oz

Prices subject to change



## **PREMIUM and RESERVE WINES**

### **Sold By Bottle Only**

#### **Sauvignon Blanc \$18**

This 2019 treasure displays a full rich character both aromatically and on the palate. Aromas of pear, orange zest, honeysuckle, green pea, and clay. Fresh vibrant minerality and flavors of green apple and lemongrass. A summertime favorite with grilled shrimp, halibut, or other light fish.

#### **Chardonnay \$26**

2017 malolactic-fermented estate Chardonnay. Aged 24 months to perfection! Initial aromas of caramel and sweet oak. The palate experiences a delicate essence of orange peel and vanilla before fading into butterscotch, almond, and hazelnut. Long lingering notes of toasted nuts and soft oak.

#### **Pinot Noir Rosé \$20**

2016 locally grown Pinot Noir. Enticing aromas of rose petals and white tea. Delicate flavors of strawberry, tea and white pepper unfold on the palate before finishing with a hint of cranberry. Sip, swirl, and repeat.

#### **Pinot Noir \$26**

2014 locally grown Pinot Noir. Elegant and smooth body. Sultry nose of cedar, black tea, orange peel and crushed mint. Palate reveals an elegant array of strawberry, rhubarb and black tea wrapped in a cedar blanket.

#### **Cabernet Sauvignon \$26**

2015 locally grown Cabernet Sauvignon aged a stunning 65 months in new Pennsylvanian oak barrels. Medium body structure exhibiting a rich jammy nose with accents of campfire and mocha. Elegant balance of stone fruit and cedar on the palate. Strong, silky tannins.

#### **Cabernet Franc \$35**

2014 rockstar aged 48 months in new St. Louis oak barrels. Handpicked from our Southern York County vineyard. Rich aromas of cedar and toast followed by a hint of vanilla. The palate experiences layers of strawberry, cherry, pecan, cinnamon, and baking spices. Balanced tannins and acidity complement a lingering espresso finish. An excellent pairing for the classic aged premium cheese.

#### **Shiraz \$28**

2013 Shiraz aged 18 months using 30% new Hungarian oak barrels and 70% new French oak barrels. Locally grown in Southern York County. Abundant color, structure, and flavor. Aromas of sweet oak and jammy fruit. Currant, blackberry, spice, and mocha linger on the palate.

#### **Attitude \$23**

2013 locally grown estate Chambourcin. Aged 22 months in American oak barrels. Combined with Brandy distilled from our own Chambourcin grapes. Excellent with a decadent chocolate truffle. Get an "Attitude Adjustment" with our Port style Chambourcin.