

Red Wine Selection

Listed from Dry to Sweet
\$1.00- 1 ounce taste

Petite Sirah

Big, dark and luscious dry red wine! Intense red fruit and blueberry flavors coupled with muscular tannins make this a terrific pour.

Serve at cellar temperature.

\$21.55 Bottle \$7 Glass

Cabernet Sauvignon

Medium body dry red wine, deep garnet color. Flavors of bramble fruits and dark cherries with hints of cocoa. Barrel aged in new French oak.

Serve at cellar temperature.

\$22.49 Bottle \$7 Glass

Chancellor

Dry red with big tannins and a long balanced finish. Aromas and flavors of black raspberry and black pepper.

Serve at cellar temperature.

\$16.99 Bottle \$6.50 Glass

534

Deep purple color with jammy flavors of berries and black cherries. A fun red wine finished with a little sweetness.

Served chilled.

\$14.99 Bottle \$6 Glass

Concord

Sweet red wine with a fruity finish. Aromas and flavors of grapes and berries.

Serve chilled.

\$13.99 Bottle \$6 Glass

Dam Red

This sweet red wine is a blend of both American and Hybrid grape varieties. Grape and berry flavors highlight this fun wine.

Serve chilled.

\$13.99 Bottle \$6 Glass

Special Selections

Late Harvest Vidal Blanc

Late Harvest Vidal with tropical fruit flavors and aromas of peach and mango. Serve with dessert or your favorite cheese. Serve chilled.

\$19.99 Bottle \$3 - 1 ounce taste

Estate Vidal Blanc Ice Wine

Left on the vine until frozen, these Estate Vidal Blanc grapes offer flavors of pineapple and citrus. Balanced acidity with honeyed sweetness makes this a perfect dessert wine.

Served chilled.

\$23.42 Bottle \$3 - 1 ounce taste

El Nino' Concord Iced Wine

Grapes frozen post-harvest. Explosive flavors of strawberry highlight this beautiful iced wine. Brilliant pink garnet color with balanced acidity make this the perfect dessert in a glass.

\$29.97 Bottle \$3 - 1 ounce taste

White Wine Selection

Listed from Dry to Sweet
\$1.00- 1 ounce taste

Barrel Fermented Chardonnay

Barrel fermented in new French oak and aged sur lie, this Chardonnay offers flavors of apples and citrus finished with crisp acidity.

Serve chilled.

\$21.55 Bottle \$7 Glass

Chardonnay

Stainless steel fermented to retain the purity of the Chardonnay character. True flavors of fresh crisp apple, pear, tropical fruit and minerals.

Serve chilled.

\$16.99 Bottle \$6.50 Glass

I-90

Off-dry white wine. Tropical peach and citrus flavors with balanced acidity. Tons of fun in your glass. Keep your "I" on it!

Serve chilled.

\$14.99 Bottle \$6 Glass

Traminette

Semi-dry white wine with floral aromas, and tastes of spice, honey and melons.

Serve chilled.

\$16.99 Bottle \$6.50 Glass

Riesling

Off dry white wine with hints of white peach, mint and citrus. Balanced acidity with a clean crisp finish.

Serve chilled.

\$16.99 Bottle \$6.50 Glass

Vidal Blanc

Semi-sweet white wine with a crisp finish. Aromas and flavors of pear and peaches.

Serve chilled.

\$14.99 Bottle \$9.99 Split \$6 Glass

Niagara

Sweet wine with a nice finish. Aromas and flavors of grapes and citrus.

Serve chilled.

\$13.99 Bottle \$6 Glass

Serve chilled.

Dam White

Medium body white wine with flavors of pineapple and citrus. Finished sweet to accentuate the fruit and balance the acidity.

Serve chilled.

\$14.99 Bottle \$6 Glass

Special Selections

Emma's Blush

A medium sweet blend of Concord, Niagara, and Vidal Blanc grapes. The party favorite named after Emma Kosicek. Serve chilled.

\$13.99 Bottle \$6 Glass

Rhapsody

This Pinot Noir and Riesling champagne style blend displays strawberry and cranberry sensations. Crisp acidity balanced with notes of sweetness. Serve chilled.

\$19.99 Bottle \$6.50 Glass

KV Menu

Artisan Meat Board

Slovenian Sausage, Salami, Trail Bologna, and Cottage Ham, served with French bread, crackers, Castelvetrano olives, roasted red peppers, horseradish and stone ground mustard. \$11.95

Specialty Cheese Plate

Showcasing Mayfield Road Creamery Brie, Smoked Gouda, and Wine cheese, served with French bread, crackers, Castelvetrano olives, and roasted red pepper. \$10.95

Combination Meat and Cheese Board

Slovenian Sausage, Salami, Trail Bologna, and Cottage Ham, as well as Mayfield Road Creamery's Brie, Smoked Gouda, and Wine cheeses, served with French bread, crackers, Castelvetrano olives, roasted red peppers, horseradish and stone ground mustard. \$12.95

Wine Cheese Plate

Our exclusive cheese handcrafted from the grapes used in our popular 534 wine. A healthy portion of our proprietary cheese, Castelvetrano olives, roasted red peppers, French bread and seasoned olive oil for dipping. \$10.95

Bread Dipping Plate

Warm Tuscan Boule bread, served with olive oil, balsamic vinegar, and herbs for dipping. \$8.95

Flat Bread Pizza Slate

Four choices: \$8.95

- Red sauce and cheese
- Red sauce, cheese, Slovenian sausage, and ham
- Seasoned olive oil and cheese
- Seasoned olive oil, cheese, and olive/pepper topping

Apple Strudel Baked fresh here at the winery. \$3.50

Cheesecake

Made locally by Simply Cheesecakes.

\$4.75

Beverages

Soda (can)

\$1.25

Welch's Grape Juice \$1.25

Coffee

\$1.25

Bottled Water .93