

## **Red Wine Selection**

Listed from Dry to Sweet

### **Petite Sirah**

Big, dark and luscious dry red wine! Intense red fruit and blueberry flavors coupled with muscular tannins makes 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 \$9.99 Split \$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

## **BLUSH**

### **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 \$6.00 Glass

## White Wine Selection

Listed from Dry to Sweet

### 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 \$7.00 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 \$6.00 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

## Special Selection

### 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 win. Brilliant pink garnet color with balanced acidity make this the perfect dessert in a glass.

Serve chilled.

\$29.97 Bottle \$3 - 1 ounce taste

## 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 Bleu 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 Bleu 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