

WHITE & ROSÉ WINES

☐ EFFERVESCE 7/30

Sparkling Brut

Citrus, pear and floral aromas with a hint of yeast. The effervescence brings forth light citrus and a smooth, round mouth feel.

☐ 2019 TREBBIANO 5/18

Light-Bodied, Dry White wine

Delicate floral and herbal aromas give way to refreshingly crisp citrus. Floral and lemon flavors are accented by an almond finish. Trebbiano pairs well with seafood, pestos, and Italian cheeses.

☐ 2019 VIOGNIER 6/22

Medium-Bodied, Dry White wine

Rich pear and apricot flavors accent floral aromas to create a complex yet refreshing wine. This Viognier will pair well with seafood, roasted vegetables and salads.

☐ 2017 TRILLENROT 5/18

Semi-Sweet White wine

Perfect on a hot summer day with floral aromatics and hints of sweet tea...a true porch pounder!

☐ 2019 NECTAR 4/16

Sweet, White wine

Notes of pear, mandarin orange, and honeysuckle are accented with a sweet finish. This wine pairs well with soft cheeses and fresh fruit. Nectar is sure to be the life of the party.

☐ 2019 MOURVEDRE ROSÉ 5/18

Light, Dry Rosé

Delicate floral and pink grapefruit aromas give way to refreshingly crisp acidity. Dominated by red plum and melon, it has subtle notes of green apple and dried herbs. Paired with Mediterranean or Mexican food, this dry rosé is the perfect feature for a twilight dinner with friends.

☐ NECTAR NERO 5/18

Dessert Rosé

With a rich aroma of rose petal and flavors of apricot and tangerine peel, this wine is deceptively complex for a sweet wine. Pair it with salty desserts or let it stand as dessert on its own.

RED WINES

☐ 2018 RANCH RED 6/22

Light-Bodied, Dry Red wine

With fruit forward flavors of plum and black cherry and a smooth finish, this wine is sure to appeal to almost anyone. This wine pairs well with barbecue, and grilled pork. Ranch Red is the perfect red wine for a summer cook-out.

☐ TEMPRANILLO/MALBEC 7/26

Medium-Bodied, Dry Red wine

Dark plum and black cherry flavors are accented with subtle oak and light tannins. Tempranillo/Malbec will pair well with Mexican food, pizza, and barbecue.

☐ 2018 CABERNET SAUVIGNON 7/26

Medium-Bodied, Dry Red wine

Rich dark, red fruit flavors are accented with subtle oak and a smooth finish. This Cabernet will pair well with steak, lamb, or even a grilled hamburger.

☐ BLACKBERRY & RED WINE 5/18

Semi-Sweet Blend

Notes of blackberry and pomegranate give way to a subtle sweet finish. This wine is sure to appeal to anyone.

☐ PORTEJAS 8/38

Port Style Red wine

Blended from multiple vintages of Texan-grown Touriga Nacional grapes. This tawny beauty warms the heart with round sweetness and a finish that lasts until long after sunset.

WINE-A-RITAS: \$5

Red, White, or Swirl

COFFEE: \$1

SODA: \$1