

\$20 Bottle

\$7 Glass

## Sandhill Crane Vineyards

Wine Tasting List - March 2020

Tasting (8 small pours) \$6 or Tasting + souvenir wine glass \$9 or Ask about our Flights! -- standard \$10, premium \$12

We also have Beer! \$5

Family owned and operated, Sandhill Crane Vineyards uses only the finest local produce for our handcrafted wines, made right on the premises.

Made lovingly in small batches, this tasting list includes well balanced white wines, rich reds, flavorful fruit wines and delicious sweet-tart dessert wines. We cannot guarantee a specific wine will be in stock throughout the year. If you like it — buy it now!

Discounts -- 5% on 6 bottles, 10% on full case (12 bottles or more) — may be mixed or single varieties.

DRY & OFF-DRY WINES (0 TO .5% RS)  2017 VIGNOLES Grapefruit zest with minerality on the nose. Flavors of bright pink grapefruit – lemon, tangerine and honey on the finish. A citrus explosion!	□ VIGNOLES PYMENT Local honey blended with estate grown Vignoles. A burst of wild flowers and honey on the nose. Complex layers of citrus and honey flavors. Very limited batch!  \$15 Bottle \$7 Glass (3 oz)
\$17 Bottle \$7 Glass  □ 2017 Proprietor's Reserve Traminette Estate grown Traminette, fermented on the lees in oak/ acacia barrels. Floral, with juicy tropical notes of lychee and roasted macadamia nut. Transports you to a tropical island!	□ 2017 PINOT NOIR Herbaceous, with warm spices on the nose. Subtle flavors of strawberry and cherry with earthy notes of smoky cedar and sweet pipe tobacco.  Gold Medal - 2018 MI Wine & Spirits Competition  \$25 Bottle \$8 Glass
\$25 Bottle \$8 Glass  \$\Boxed{\top} \text{ 2017 Vintner's Select Riesling} Soft and delicate with notes of ripe pear, stone fruit and orange blossom. Brilliant minerality and hints of chamomile typical of Rieslings.  \$20 Bottle \$7 Glass	□ 2018 ESTATE MARQUETTE Rich, silky and fruit forward with notes of cherry, blackberry and vanilla. Lingering jammy finish with hints of balsam fir. Soft tannins. Marquette grapes are the favorite of local Sandhill Crane deeryou'll see why!  \$29 Bottle \$8 Glass
□ 2016 SUR LIE CHARDONNAY Fermented in French oak barrels "on the lees" (yeast bits, etc that fall to the bottom of the barrel) for more complexity. A delicate balance of light buttery, toasted hazelnuts and toffee	☐ 2016 MERLOT Smoky, earthy with notes of fresh oregano/thyme, red currants and cherry. Rich berry flavors with a long finish of pipe tobacco, cedar and warm spices. \$25 Bottle \$8 Glass
with a soft apple finish.  \$22 Bottle \$8 Glass   \[ \textsize 2017 Stainless Chardonnay  This Chardonnay was aged in stainless steel tanks; resulting in a delicate wine with floral pear flavors. A crisp finish with a hint of minerality.  \$22 Bottle \$8 Glass	□ ABRAZO Spanish for hug — Abrazo is a silky, soft, off-dry red blend with flavors of spicy black cherry, cocoa, black raspberry. Abrazo was developed to thank the Cascades Humane Society for rescuing Rusty (pictured on the label). Rusty — one of the world's greatest huggers, now lives with Holly, our winemaker. Your purchase of Abrazo will help benefit the Cascades Humane Society.
□ Norm's Legacy A bright citrusy blend of Chardonnay and Vignoles. Grapefruit and delicate honeysuckle on the nose. Flavors of peach, tangerine and lime zest. Dedicated to the founder of Sandhill Crane Vineyards — Norman Moffatt (1927-2019)	\$22 Bottle \$8 Glass  □ FIELDS OF ROSE' Off dry Pinot Noir/Merlot rose'. Fruit forward with notes of ripe strawberries and hints of tropical fruit and rose petals. Smooth — too easy to drink! \$20 Bottle \$7 Glass

SEMI SWEET WINES (.370 TO 170 RS)
□ 2016 VIDAL BLANC Flavors of ripe juicy peach with hints of mango. Peach, tropical fruit and floral notes on the nose with a bright finish.  Gold Medal - 2014 Indy Int'l Wine Competition  SALE! \$12 Bottle \$7 Glass
□ 2018 TRAMINETTE Floral, tropical, citrus nose with flavors of lychee, mandarin orange and sweet grapefruit. Pairs beautifully with Asian foods!  Gold Medal - 2017 Indy Int'l Wine Competition  \$16 Bottle \$7 Glass
□ 2017 RIESLING Floral aromas with notes of lemon-grass and tropical fruit. Flavors of juicy ripe mangos and tangerine zest. Finishes with dried apricots and light minerality.  \$20 Bottle \$7 Glass
□ Solstice With flavors of ripe, jammy peaches, this batch of Solstice reminds us of a decadent peach cobbler!  Bronze Medal - 2018 MI Wine & Spirits Competition  \$15 Bottle \$7 Glass
☐ APPLE CRISP A blend of estate-grown Honey Crisp, Gala and Empire apples. Comforting fall flavors with a crisp finish. Enjoy chilled or warm with a cinnamon stick!  \$15 Bottle \$7 Glass
□ STACCATO Fabulously fruit forward semi-sweet red with black cherry, juicy ripe plum and cocoa powder on the nose. Flavors of black raspberry and cherry — goes down way too easy! <i>Cheers Casey!</i> \$17 Bottle \$7 Glass
□ RHAPSODY IN RED Rich and smooth like velvet; a sweet red wine blended with tart raspberries. We love it with chocolate brownies!  \$18 Bottle \$7.00 Glass
□ Night of the Living Red Fun, playful, semi-sweet red seasoned with cloves, cinnamon, nutmeg, vanilla, orange peel and essence of fresh-squeezed zombies! \$16 Bottle \$7.00 Glass
☐ REVENGE OF THE LIVING RED  Devilishly hot version of our Night of the Living Red — spiced semi-sweet red wine spiked with hot peppers!  and essence of fresh-squeezed zombies, of course.

SEMI-SWEET WINES ( 5% TO 4% RS)

□ Veranda A rich, luscious magenta-colored mead with flavors of black raspberry and dark chocolate. Pure velvet!! Reminiscent of an old-fashioned wine --Veranda is made with estate-grown Frontenac grapes and local honey. Silver Medal - 2013 Indy Int'l Wine Competition \$18 Bottle \$7.00 Glass ☐ Blue Skies "The bluebird carries the sky on his back." - Henry David Thoreau - Soft, floral mead made with local honey and blueberries. With cinnamon on the nose and an intense blueberry flavor -- like liquid blueberry Gold Medal - 2015 Int'l Cold Climate Wine Competition \$20 Bottle \$7 Glass ☐ **FLIGHT** A late harvest blend of estate grown grapes. Floral, citrus zest and honey aromas with a hint of crisp autumn leaves. Flavors of sweet pink grapefruit, tangerine and dried apricots. Bronze Medal - 2017 Indy Int'l Wine Competition, 2017 MI Wine & Spirits Competition SALE! \$12 Bottle \$7 Glass (3 oz) ☐ VIDAL BLANC PYMENT Local honey blended with estate grown Vidal Blanc...aged in a Michighan bourbon barrel. Jasmine, almond, caramelized sugar and peach on the nose. Luscious flavors of caramelized sugar and white peach with a zesty tangerine finish. Very limited batch! \$15 Bottle \$7 Glass (3 oz)



\$17 Bottle \$7.00 Glass

