



# Sandhill Crane Vineyards

## Dessert/Port Style Wine Tasting List

*Tasting (8 small pours) \$6 or Tasting + souvenir wine glass \$9*

*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!*

### DESSERT WINES (UP TO 15% RS)

#### □ ANNIE'S MAPLESHINE

Unfiltered maple sap wine, sweetened with maple syrup and aged for one year in Michigan bourbon barrels. Smooth and rich, meant to be sipped and savored! Annie says it's "swell"!

Amazing with creme brulee or pecan pie!

*Bronze medal - 2017 Finger Lakes Int'l Wine Competition*

**\$30 Bottle**

#### □ DOLCE

Dolce is a fortified apple dessert wine made with estate grown Fuji apples. A woody autumn nose with soft, mellow apple notes.

*Silver Medal - 2011 Tasters Guild Int'l Competition*

**SALE!! \$15 Bottle**

#### □ DOLCE BOURBON BARREL RESERVE

All the deliciousness of Dolce -- with an extra rich layer of caramelized sugar flavors from the bourbon barrel.

**\$30 Bottle**

#### □ RASPBERRY

Intense raspberry flavor and jewel-like color characterize this extraordinary wine. Pair it with good dark chocolate for an unforgettable dessert. Indulge yourself!

*Gold medal - 2017 Finger Lakes Int'l Wine Competition*

*Bronze Medal - 2017 MI Wine & Spirits Competition*

**\$22 Bottle**

### PORT STYLE WINES

#### □ 1420

Made with estate grown white grapes and aged in French oak barrels for 3 years, this white port is complex with layers of flavors and aromas. Bright herbs, warm spices, vanilla, caramel and apricot with lemon zest on the finish. Unique!

*Silver Medal - 2017 MI Wine & Spirits Competition*

**\$32 Bottle \$7 2oz Glass**

#### □ 2017 ESTATE MARQUETTE BOURBON BARREL RESERVE

Made with estate grown Marquette and aged in a Michigan bourbon barrel. Flavors of rich caramelized sugar, bright blackberry and mocha with a warm spicy finish.

**\$30 Bottle \$10 5oz Glass**

#### □ 840

Made with estate-grown Frontenac and Chambourcin grapes and aged in special American & French oak barrels. This luscious port has molasses and caramelized sugar on the nose. The velvety mouth feel is accompanied by flavors of black cherry and dried plum, with a long finish of coffee, nuts & spice.

*Silver Medals - 2014 MI Wine & Spirits Competition, 2013 Indy Int'l Wine Competition*

**\$35 Bottle**

**\$7 2oz Glass** INCLUDES A SQUARE OF MINDO DARK CHOCOLATE

#### □ 840 RESERVE

We aged our 840 port for four years in one American & French oak barrel. The result is this very special 840 Reserve. Dried fruit, toasted walnuts, vanilla, and a hint of nutmeg on the nose; smooth silky mouth feel with flavors of warm cocoa and rich spice. Extremely limited release — only one barrel is available every four to five years!

*Gold Medal - 2015 Int'l Cold Climate Wine Competition*

*Silver Medal - 2017 Finger Lakes Int'l Competition*

**\$50 Bottle**

**\$7 2oz Glass** INCLUDES A SQUARE OF MINDO DARK CHOCOLATE

#### □ 840 BOURBON BARREL RESERVE

Just when you thought it couldn't get any better!

This version of our 840 port was aged in a bourbon barrel that previously held our Raspberry Mead (sorry, that's long gone!). The flavors start with caramelized sugar and dried cherries...with the raspberry sneaking in on the finish.

**\$50 Bottle**

**\$7 2oz Glass** INCLUDES A SQUARE OF MINDO DARK CHOCOLATE