

# Johnson ESTATE

NEW YORK'S OLDEST ESTATE WINERY



## A Summer BBQ with Wines from Johnson Estate Winery

	Chardonnay	Riesling	Traminette	Sparkling Wines	Vidal Blanc	Dry Rosés	Pinot Noir	Founders' Red	Chambourcin	Passionate Peach	Solstice Sangria
Oregano Pesto Crostini	●	○	○	●	○	●	●	○	●	○	○
Marinated Flank Steak	○	○	○	○	○	○	○	●	●	○	○
Pulled Pork	○	○	○	○	○	●	●	●	●	○	○
Grilled Chicken/ Pork	●	●	○	●	○	●	●	●	○	○	○
Potato Salad	○	●	●	○	●	●	○	○	○	○	○
Coleslaw	○	●	●	○	●	●	○	○	○	○	○
Corn on the Cob	●	●	○	○	●	●	○	○	○	○	○
Cherry Pie	○	○	○	●	●	●	○	○	○	○	●
Blueberry Tart	○	○	○	○	○	○	○	○	●	○	●
Fresh Peaches	○	●	●	●	●	○	○	○	○	●	●

# *Summer Beverage Ideas*

***Solstice Sangria:*** Spiked with vodka if you like,  
and garnished with fruit of choice

***Passionate Peach:*** Served room temperature  
over ice with slices of orange and lemon

***Dry Ruby Rose:*** Serve chilled, straight!

## **Happy Summer!**

We are happy that you are serving Johnson Estate's wines at your summer table and hope that you have found the recommendations on this card helpful. Johnson Estate produces over forty wines from 13 varieties of grapes which include the following groups:

### **American:**

Concord, Niagara, and Ives

### **French Varieties from the 1800's:**

Seyval Blanc, Vidal Blanc, Chambourcin,  
Chancellor, & Maréchal Foch

### **European Classics:**

Chardonnay, Riesling, and Pinot Noir