



FLIGHT

*Please your palate and experience new wines.
You choose your three (listed from dry to sweet)*

SPARKLING FLIGHT (Pick 3)

Brut – Sparkling Traminette – May Wine – The Queen’s Catawba
\$ 12

WHITE FLIGHT (Pick 3)

Bright Steel Chardonnay – Toasted Oak Chardonnay – Seyval Blanc – Vidal Blanc
\$ 12

RIESLING FLIGHT

Dry Riesling – Semi-Dry Riesling – Sweet Riesling
\$ 12

ROSÉ FLIGHT

Dry Rosé of Pinot Noir – Ruby Dry Rosé – Chautauqua Blush
\$ 12

RED FLIGHT (Pick 3)

Pinot Noir – Cab. Sauvignon – Founders’ Red – Chambourcin – Maréchal Foch
\$ 12

SEASONAL SWEET FLIGHT (Pick 3)

May Wine – Niagara – Liebestropfchen – Passionate Peach – Solstice Sangria
\$ 12

THE BOARDS – \$ 25

Seasonally-curated cheese and charcuterie boards featuring a selection of cheese, cured meats, seafood, locally-grown fresh fruit and vegetables, dried fruit, nuts, sliced baguettes and gluten-free crisps that best complement the flight of wines chosen. Serves two+ people. *Please let your server know of any allergies.*



Wines by the Glass – \$ 8/glass

The following wines are available at FLIGHT. This is about half of the over forty wines produced by Johnson Estate. Full menus are available by request and in the Tasting Room.

SPARKLING

Brut – *Traditional dry champagne-style from Pinot and Chardonnay*

Sparkling Traminette – *Aromas of lychee and rose, semi-dry*

May Wine – *Fresh and bright with aromas of sweet woodruff and mousse-like bubbles*

The Queen's Catawba – *Sparkling, sweet, and tangy*

ROSÉ

Dry Rosé of Pinot Noir – *Provençal-style; lightly tannic and crisp*

Dry Ruby Rosé – *Light fruit berry and watermelon flavors; from Maréchal Foch*

Chautauqua Blush – *Rich and fruity semi-sweet rosé*

WHITE - RIESLINGS

Dry Riesling – *Peach, citrus and lavender notes with mineral finish*

Semi-Dry Riesling – *Mellow with balanced minerals and fruit, notes of peach and apricot*

Sweet Riesling – *Bright floral and lime zest aromas*

WHITE

Bright Steel Chardonnay – *Crisp and dry, unoaked Chardonnay*

Toasted Oak Chardonnay – *Our traditional Chardonnay aged with French toasted oak*

Seyval Blanc – *Crisp, peach notes, similar to Sauvignon Blanc*

Vidal Blanc – *Fruity and mellow; a taste of summer*

RED

Pinot Noir – *Light-bodied with cherry, raspberry, and mellow oak notes*

Cabernet Sauvignon – *Robust, high-tannin wine with rich cherry and French oak notes*

Founders' Red – *Fruit-forward with dry finish; Chancellor and Pinot grapes*

Chambourcin – *Berry and black cherry notes with crisp, medium body*

Maréchal Foch – *Ruby, full-bodied semi-dry red with blackberry notes*

Ruby Port – *Semi-sweet and rich **fortified** wine with flavors of currant and elderberry*

SWEET

Liebestropfchen – *Late harvest Delaware grapes, sweet dessert wine*

Niagara – *Like biting into freshly-picked white grapes*

Concord – *Sweet and fruity red with rich and pronounced grape flavors*

Passionate Peach – *Lush aromas of fresh peaches and passionfruit*

Solstice Sangria – *Elegant sangria with citrus, passionfruit, and pomegranate flavors*