



October 30, 2020

## EUROPEAN CLASSIC WINE

**Freelings Creek & Johnson Estate Labels**

Premium dry wine and semi-dry wines from *vitis vinifera* and French-hybrid grapes. **Organized from dry to sweet.**

## WHITE WINES

- **2017 Black Locust Riesling** .....\$ 24.99  
*Aged in Bulgarian locust barrels for a light, toasted finish.*
- **2018 Bright Steel Chardonnay**..... \$ 14.99  
*Single variety, unoaked Chardonnay – crisp & dry.*
- **2018 Toasted Oak Chardonnay**.....\$ 14.99  
*New vintage of our toasted French oak Chardonnay.*
- **2017 Dry Riesling** .....\$ 14.99  
*Tiny hint of sweetness in this traditional Riesling.*
- **2019 Hand-Picked Seyval (New Release)**\$ 13.99  
*Crisp w/ flavors of citrus & apple; grassy grapefruit aromas.*
- **2018 Seyval Blanc** .....\$ 11.99  
*Crisp, dry, & light with citrus notes.*
- **2018 Traminette** .....\$ 14.99  
*Aromatic & floral. A favorite hybrid from Cornell.*
- **2019 Semi-Dry Riesling**.....\$ 14.99  
*Balanced & fruity with melon and peach notes.*
- **2019 Vidal Blanc** .....\$ 11.99  
*Bright, slightly sweet, souvenir of apricots.*
- **2018 Sweet Riesling** ..... \$14.99  
*Bright floral & lime zest aromas. GOLD - Finger Lakes.*

## ROSÉ & RED WINES

- **2019 Dry Rosé of Pinot Noir**.....\$ 14.49  
*Light, crisp, & dry – Provence-style rosé.*
- **2019 Ruby Dry Rosé**.....\$ 14.49  
*Saignée juice from Maréchal Foch – crisp, fruity, & light.*
- **2017 Pinot Noir (GOLD-2020 Int'l Eastern)**\$ 17.49  
*Estate-grown grapes – light vintage with notes of cherry.*
- **2017 Cabernet Sauvignon (NEW Vintage)**\$ 17.49  
*Balanced with lingering finish – for dinner & the cellar!*
- **2018 Founders' Red**.....\$ 16.49  
*Chancellor & Pinot grapes. Fruit forward w/ dry finish.*
- **2018 Chambourcin**.....\$ 14.49  
*Full of berry notes – light vintage of this favorite off-dry red.*
- **2019 Maréchal Foch**..... \$ 14.49  
*Slightly lighter than the 2017 vintage; smooth flavors.*

**TASTING FEES:** \$ 4/three samples, \$ 6/six  
*(Includes choice of Sargento Cheese & Accompaniments)*  
*Ice Wines are \$1/each (refunded with ice wine purchase)*

## SPARKLING WINES

**2017 Sparkling Traminette**.....\$ 19.99

*Floral aromas in this favorite sparkling wine.*

*Double GOLD - 96 Pts - Best of Show - 2020 Int'l Eastern*

**NEW 2019 Queen's Catawba**.....\$ 12.99

*A sparkling & sweet wine with traditional tart Catawba flavors.*



## ICE WINES (375ml)



*Grapes are harvested only when frozen by Mother Nature*

**2018 Chambourcin Ice Wine**.....\$ 49.49

*Nicely balanced with fresh berry notes; similar to 2017 vintage which won Double GOLD - 98 Points.*

**2017 Vidal Blanc Ice Wine**.....\$ 49.49

*Complex honey & lychee notes. GOLD - 95 Points - 2020 Int'l Eastern Wine Competition.*

**2016 Sparkling Rosé Ice Wine**.....\$ 49.49

*Unique blend of Vidal & Chambourcin with fine, fine bubbles.*  
**750ml - \$69.49**

## FORTIFIED WINES

**Cream Sherry (750ml)**.....\$ 19.49

*Estate white wine & grape spirits packaged in gold German terracotta bottle. 17% alcohol*

**Ruby Port (750ml)**.....\$ 19.49

*Fresh, light, & fruity Ruby Port made from Chancellor grapes. Dark green German terracotta bottle. 18% alcohol*

**NEW Blueberry Liqueur (375ml)**....\$ 15.00

*Made with Estate wine & natural NY blueberry juice. Smooth & sweet. 18% alcohol*

**Cherry Liqueur (375ml)**.....\$ 15.00

*Delicious aperitif made with Estate wine & natural NY cherry juice. 21% alcohol*

**Maple Liqueur (375ml)**.....\$ 15.00

*Made with Estate wine & locally produced maple syrup. Light, but warming, with a hint of maple. 20% alcohol*



**TASTING FEES:** \$ 4/three samples, \$ 6/six  
*(Includes choice of Sargento Cheese & Accompaniments)*  
*Ice Wines samples are \$1 each (refunded with ice wine purchase)*

**AMERICAN HEIRLOOM WINE**

*Our grandfather began making wine from Labruscan grapes - Concord, Niagara, & Catawba – in the farmhouse basement during Prohibition.*

**WHITE WINES**

- 2019 Niagara *Semi-sweet & grapey. GOLD - 93 Points!*  
 (750ml).....\$ 9.49  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49
- 2019 Liebestropfchen  
*Late-harvest Delaware – honey & grape notes.*  
 (750ml).....\$ 10.49  
 (1.5L).....\$ 15.49

**BLUSH WINES**

- Chautauqua Blush *Fruity, semi-dry rosé.*  
 (750ml).....\$10.49
- 2018 Pink Niagara *Sweet & aromatic.*  
 (750ml).....\$ 9.49  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49
- 2018 Pink Catawba *Sweet & crisp.*  
 (750ml).....\$ 9.49  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49

**RED WINES**

- Chautauqua Rouge *Light & semi-dry.*  
 (750ml).....\$10.49
- Proprietor’s Red *Semi-dry favorite blend.*  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49
- House Red *Sweeter than Prop. Red. GOLD - 95 Points!*  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49
- 2019 Ives *Dark & aromatic, semi-sweet. GOLD-92 Pts!*  
 (750ml).....\$ 10.49  
 (1.5L).....\$ 15.49
- 2018 Concord *Sweet & very fruity.*  
*Double GOLD - 97 Points! - 2019 San Francisco Int’l*  
 (750ml).....\$ 9.49  
 (1.5L).....\$ 12.49  
 (3.0L).....\$ 17.49

**SPICED WINES**

*Serve warm on a cool evening!*

- White Ipocras (750ml).....\$ 10.49  
*White spiced wine – nice ginger notes.*
- Red Ipocras (750ml).....\$ 10.49  
*Red spiced wine with cloves & cinnamon.*

**FRUIT WINES**

- Passionate Peach (750ml)..... \$ 10.49  
*Peach & passion fruit with Estate wines. Serve over ice!*  
*Fruit Wine CHAMPION – 2019 NY Wine Classic*
- Solstice Sangria (1500ml) .....\$ 13.49  
*Elegant sangria with citrus & passionfruit notes.*

**Custom Gift Baskets & Boxes**  
 for friends, family, or colleagues.  
*Ask a staff member for help creating personalized pairings tailored for anyone on your list.*  
 Gift certificates to use online or in the winery are also available.

**Free Holiday Shipping!**  
**November & December**  
 6 bottle minimum to OH, NY, PA  
 12 bottle minimum everywhere else  
*1.5L bottles are not eligible, but...*  
 Save 25% on orders of 1.5L wines in 6 bottle increments!

*Don't forget to ask about our new*  
**Member's Choice**  
**WINE CLUB**  
*Sign up by November 30<sup>th</sup> to be included in the next collection of wines.*