

Pairings in the vineyard

Johnson Estate's Founder, Fred Johnson, was a Navy pilot. His son, Fred Jr., is also a pilot who loves flying small airplanes when he has time. But "flight" also refers to a selection of wines – now served with pairings in the Founder's favorite grape vineyard.

THE BOARDS

Seasonally-curated Cheese & Charcuterie Boards featuring a selection of dried cured meats, seafood, cheese, locally-grown fresh fruit and vegetables, dried fruit, nuts, pickles/olives, sliced baguettes, and crisps that best complement the flight of wines chosen. Serves two people; gluten-free crisps & crackers available.

\$ 20

FLIGHT OF RED WINES

Cabernet Sauvignon, Founders' Red, and Dry Ruby Rosé \$12

FLIGHT OF WHITE WINES

Bright Steel Chardonnay, Seyval Blanc, Semi-Dry Riesling \$10

FLIGHT OF SPARKLING WINES

Brut, Sparkling Traminette, The Queen's Catawba

\$ 14

FLIGHT OF SWEET WINES

Proprietor's Red, Liebestropfchen, Pink Catawba \$ 7

DESSERT FLIGHT & PAIRINGS

Passionate Peach, Sparkling May Wine, Sweet Riesling Almond Apricot Shortbread, Fresh Peaches, & Lemon Bar with Berries

\$15

FOR CHILDREN & YOUTH - \$4/serving

Concord grape juice & Sargento nuts & cheese 1