



## WINE MENU

NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

RATE EACH WINE (1-5):

★ = NOT FOR ME ★★ = OKAY ★★★ = GREAT ★★★★ = LOVE IT ★★★★★ = TAKE IT HOME!

### DRY WHITE WINES

#### Pinot Grigio

**Profile:** Crisp & refreshing with citrus and pear notes.

**Pairs With:** Seafood, salads, light pasta.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### Chardonnay

**Profile:** Unoaked & unbuttered – crisp apple, pear, citrus.

**Pairs With:** Grilled fish, salads, goat cheese, lemon chicken.

Rating: ★★★★★ Notes: \_\_\_\_\_

### SWEET BLUSH WINES

#### White Zinfandel

**Profile:** Lightly sweet & fruity with peach and melon.

**Pairs With:** Spicy foods, picnic fare, grilled shrimp.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### Sweet Jimmy Jane

**Profile:** Fruity & floral blend blush wine with strawberry, lime, green apple tartness.

**Pairs With:** Fresh fruit, soft cheeses, light desserts.

Rating: ★★★★★ Notes: \_\_\_\_\_

### SWEET WHITE WINES

#### Ass Kickin' Peach

**Profile:** Lightly sweet, aromatic, and bursting with juicy peach flavor.

**Pairs With:** Brie, goat cheese, prosciutto or mild salami.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### "O" Moscato

**Profile:** Sweet & aromatic with peach, apricot, and floral tones.

**Pairs With:** Fruit tarts, lemon bars, Asian dishes.

Rating: ★★★★★ Notes: \_\_\_\_\_

### DRY RED WINES

#### Cabernet Sauvignon

**Profile:** Bold & dry with notes of aged cedar, plum, and oak.

**Pairs With:** Grilled steaks, burgers, sharp cheeses.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### American Merlot

**Profile:** Smooth & mellow with flavors of dark cherry and cocoa.

**Pairs With:** Roasted chicken, red-sauce pasta, mushroom dishes.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### Cimarron Red

**Profile:** Similar to a Bordeaux this blended red is a balanced, easy-drinking wine with hints of berries and spice.

**Pairs With:** BBQ, pizza, charcuterie boards.

Rating: ★★★★★ Notes: \_\_\_\_\_

### SWEET RED WINES

#### Red Rush

**Profile:** Sweet & juicy with raspberry and cherry notes.

**Pairs With:** Chocolate desserts, spicy BBQ, cheesecake.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### Divine Muscadine

**Profile:** Sweet with cotton candy notes, rich grape, earthy finish.

**Pairs With:** Smoked meats, pecan pie, sharp cheddar.

Rating: ★★★★★ Notes: \_\_\_\_\_

#### Berry Sassy (Blackberry)

**Profile:** Sweet & bold with juicy blackberry and a smooth finish.

**Pairs With:** Dark chocolate, smoked meats, cheesecake—or sip solo!

Rating: ★★★★★ Notes: \_\_\_\_\_