



Sandhill Crane Vineyards

Dessert and Port Style Wine List

Dessert Wines up to 15% Residual Sugar btl gls

Annie's Mapleshine 30

Our longtime patrons will remember this as Sugar Snow. Our maple sap wine, sweetened with maple syrup and aged in bourbon barrels. Smooth and rich, this wine is full of flavors of pecan, vanilla creme brulee and lemon curd. In memory of its namesake. *Bronze Medal- 2017 Finger Lakes International Wine Competition*

Dolce 15

Dolce is a fortified apple dessert wine made with estate grown Fuji apples. A woody autumn nose with soft, mellow apple notes on the finish.

Dolce Bourbon Barrel Reserve 30

All the deliciousness of Dolce with an extra rich layer of caramelized sugar flavors from the bourbon barrel.

Sunday Blues 20

Sunday brunch in a glass! Blueberry mead aged in a bourbon barrel, then sweetened with maple syrup.

Raspberry Mead Bourbon Barrel Reserve 22

Velvety, rich raspberry honey blend How could it get any better? Age it in a bourbon barrel! Wonderfully reminiscent of a decadent raspberry jam. Very limited number of cases!

Port Style Wines

1420 32 | 7

Made with estate grown white grapes and aged in french oak barrels for 3 years, this white port is complex with layers of flavors and aromas. Bright herbs, warm spices, vanilla, caramel and apricot and lemon zest on the finish.

Very special. *Silver Medal- 2017 Michigan Wine and Spirits Competition*

840 35 | 7

Made with estate grown Frontenac and Chambourcin grapes and aged in special American and French oak barrels. This luscious port has molasses and caramelized sugar on the nose. The velvety mouthfeel is accompanied by flavors of black cherry and dried plum, with a long finish of coffee, nuts and spice.

840 Bourbon Barrel Reserve 50 | 7

Aged in a bourbon barrel that previously held our Raspberry Mead. Flavors of caramel and cherry, with raspberry sneaking in on the finish.