

SANDHILL CRANE VINEYARDS

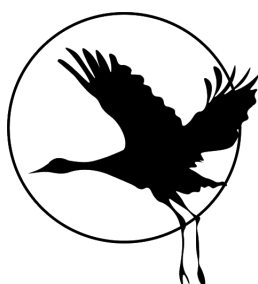
Dry and Off-Dry Wines 0.0% to 0.5% Residual Sugar

Discounts: 5% on 6 bottles | 10% on full case

● White ● Rosé ● Red ● Fruit ● Mead

- **Acoustic** 20
Delicate, dry Seyval Blanc aged in neutral oak barrels. Aromas of mild lemon. Flavors of bright citrus with a soft finish.
•Pairs well with *The Mozz*.
- **2020 Vintner's Select Riesling** 20
A lovely blend of apricot and melon on the nose. Flavors of pineapple, pear, and lemon, with a touch of minerality.
- **2020 Vignoles** 20
Minerality, pink grapefruit, and tangerine on the nose. Flavors of stone fruit and lemon, with a crisp acidic grapefruit finish. Perfect to enjoy a glass on a hot summer day! •Pairs well with *Red Pepper Walnut spread from the veggie charcuterie board*.
- **2022 Sauvignon Blanc** 24
Bursting smells of juicy, ripe peaches with grassy undertones. Flavors of sweet spring blossoms.
- **Norm's Legacy** 23
A special blend of Chardonnay & Vignoles. Aromas of key lime pie. Flavors of nectarine and granny smith apple with fresh cut grass and minerality on the finish. Dedicated to the founder of SCV, Norman Moffatt. (1927-2019).
•Pairs well with *Caesar Salad*.
- **Stainless Chardonnay** 25
This Chardonnay was aged in stainless steel tanks, resulting in a smooth, clean minerality taste! Flavors of green apple, white grapefruit opening to flavors of ripe peach. •Pairs well with *The Mozz, or Caesar Salad or olives on the charcuterie board*.
- **2021 Sur Lie Chardonnay** 25
Fermented in french oak barrels on the lees (yeast that has fallen to the bottom of the barrel) for more complexity and richness. Light buttery notes with toasted almond, honeydew melon, and golden delicious apple. Delicately balanced with minerality on the finish. •Pairs well with *The Mozz, or Caesar Salad or olives on the charcuterie board*.
- **2021 Pinot Grigio** 24
Notes of honeydew melon and green apple with a lime zest finish. Clean acidity, light and delicate. •Pairs well with *The Mozz*.

- **Sassy Rosé** 24
 This delicate, dry rosé is a Sandhill classic named after our first vineyard dog, Rosie. Fresh strawberry on the nose evolving to juicy watermelon on the finish. •Pairs well with *The Mozz, BLT and the Red Pepper Walnut spread from the veggie or vegan charcuterie boards.*
- **2020 Pinot Noir** 26
 Inviting aromas of ripe cherry, strawberry and cedar. Ruby red in color. There are few things so delicate and inspiring as this Pinot Noir. Truly a breath of fresh air. •Pairs well with *Rosemary Almonds on all of our charcuterie boards.*
- **2022 Estate Marquette** 30
 This premium, estate-grown, dry red is a favorite! Hints of smoke on the nose along with violet, cocoa and black currant. Tastes of vanilla, sweet tobacco, black pepper. Light tannins and juicy blackberry on the finish.
- **Cabernet Franc** 28
 Black pepper, violet, dried leaves and fig on the nose. Soft mouthful with dark ripe berries. Perfect red for a late night by the campfire! •Pairs well with *our BLT and Kalamata Olives on all charcuterie boards.*
- **Cabernet Sauvignon** 28
 Rich black cherry on the nose. Jammy with cocoa, sage, a nice tannin structure and a long black cherry finish. •Pairs well with *the Kalamata Olives and Rosemary Almonds on all charcuterie boards.*
- **2020 Syrah** 28
 This wine is lightly oaked with aromas of black pepper and chocolate has bright cranberry and violet notes. Along with a graphite minerality. This wine pairs perfectly with old memories or new friends. •Pairs well with *the Kalamata Olives, BLT and Rosemary Almonds on all charcuterie boards.*



SANDHILL CRANE VINEYARDS

Semi-Sweet Wines 0.5% to 4% Residual Sugar

Discounts: 5% on 6 bottles | 10% on full case

● White ● Rosé ● Red ● Fruit ● Mead

● **Lakedaze** 20

A slightly sweet white blend with flavors of peach, tropical fruits and citrus with a touch of minerality on the finish. Featuring label art by Robyn Ladwig.

● **Riesling** 24

Honeysuckle, baby powder, chamomile, tropical fruit with clementine on the finish. •Pairs well with *The Mozz*, *BLT*, *Medi Wrap* and our *Margarita Flatbread*.

● **2021 Traminette** 23

Refreshing floral spring aromas. Flavors of lychee, guava and mandarin orange. Cheers to Alice with her favorite wine. In memory of Alice Moffatt 7/19/1927 - 10/1/2023.

● **Seyval Blanc** 20

Aromas of sweet lemon. Flavors of soft juicy clementine and lemon curd with a bright finish. •Pairs well with the *Kalamata Olives on all charcuterie boards*.

● **Serenade** 21

Our sweeter version of Vignoles with flavors of ripe ruby grapefruit, melon and kiwi. Hints of acidic tangerine on the finish. •Pairs well with *Red Pepper Walnut spread on the veggie or vegan charcuterie boards & Kalamata Olives on all boards*.

● **Solstice** 20

A Sandhill summer favorite! Orange, apricot and ripe pineapple on the nose. Juicy ripe cantaloupe and honeysuckle. Lightly sweet and delicate, move over Moscato! Tastes like a spot of shade on the longest days of summer, in honor of Solstice!

● **Blushing Crane** 20

Ripe cherry and guava with hints of strawberry. A fun wine for sitting on the deck and enjoying the sunshine! •Pairs well *The Mozz and BLT*. Also try it with the *Red Pepper Walnut spread on the veggie charcuterie boards & Red Pepper Jelly on the Meat board*.

● **Apple Crisp** 20

A blend of estate grown honey crisp, gala, and empire apples. Comforting fall flavors with a crisp finish.

● **Femme D'or** 25

Intense floral and honey on the nose. Subtly soft and sweet. Made with estate grown pears and local honey.

● **Blue Skies** 25

Straight from the skins of the berries get cinnamon, intense blueberry and floral notes on the nose. Sweetened with local honey it's a burst of blueberry pie in a glass! Enjoy room temperature or chilled, with cheesecake or cinnamon rolls! Label Artwork by Sheryl Amburgey of Essa Arts.

● Night of the Living Red

25

Fun and playful, this semi sweet red is spiced with cloves, cinnamon, nutmeg, vanilla, orange peel ...and essence of fresh-squeezed zombies. Fruit forward and jammy with spices and zesty orange on the finish. Enjoy chilled or warmed up for chilly evenings. *Pairs well with our BLT and Red Pepper Jelly on the Meat & Veggie boards.*

● Revenge of the Living Red

25

Devilishly hot version of our Night of the Living Red - With a spooky, smoky aroma this spiced semi sweet red wine is spiked with hot peppers ...and of course, fresh-squeezed zombies. *Pairs well with our Red Pepper Jelly on the Meat board.*

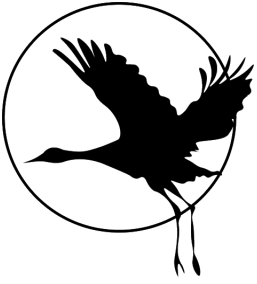
● After Sundown

35

Night of the Living Red aged in bourbon barrels. Vanilla, caramel and molasses on the nose. Notes of tangerine, black currant and cherry. Burnt sugar on the finish. *Pairs well with the BLT and Red Pepper Jelly on the Meat board.*

Ask about sangria & slushy specials!





SANDHILL CRANE VINEYARDS

Dessert Wines and Port Style up to 15% Residual Sugar

Discounts: 5% on 6 bottles | 10% on full case

Dessert Wines

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 woodsy autumn nose with soft, mellow apple notes on the finish.

Dolce Bourbon Barrel Reserve 25

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

Raspberry 22

Intense raspberry flavor with jewel like color characterizes this extraordinary wine. Balanced with cleansing acidity to brighten the wine. Pair it with good dark chocolate for an unforgettable dessert. Indulge yourself!

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

1420 32

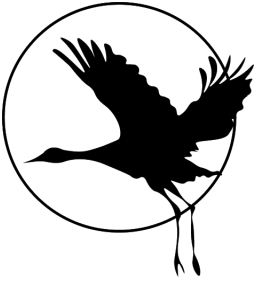
Made with estate grown white grapes and aged in French oak barrels for 3 years, this white port is complex with layers of flavors and aromas. Bright herbs, warm spices, vanilla, caramel and apricot and lemon zest on the finish. Very special. *Silver Medal- 2017 Michigan Wine and Spirits Competition*

840 35

Made with estate grown Frontenac and Chambourcin grapes and aged in oak barrels for several years. This luscious port has notes of molasses and caramelized sugar on the nose, accompanied by flavors of black cherry and dried plum, with a long finish of coffee, nuts and spice.

840 Bourbon Barrel Reserve 50

840 finished 1-2 years in bourbon barrels from Two James (Detroit). Dried fruit and caramelized sugar flavors are really highlighted in this rich, velvet wine.



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Beer and Cider List

Beer

Sandhill Citra IPA

This IPA has aromas of tangerine, mango, and lemon zest. Perfectly paired with malty caramel.. This beer is for the real hop hunters and goes well with any pizza!

Roasty Toasty Rye

Like liquid bread, this beer has flavors of raisin, molasses, and caramel honey. A hefty addition of rye malt lends a hint of spice, while Chinook hops offer piney brightness. Make sure to grab a dried cherry and oatmeal cookie to pair perfectly with this robust ale.

Going Bananas!

A traditional Bavarian Style wheat-ale with notes of honey, and clove on the nose, honey on the finish. Light and crisp, this beer goes well with the hottest days of summer.

Stare Down Stout

A lighter bodied easy drinking Irish stout. Chocolate and coffee make up the majority of this stout, while still being light enough to have a few on our veranda. Pairs well with the chocolate cherry cookies!

Cider

Estate Apple Pear

Floral and honey on the nose. This off-dry cider is delicate, light and refreshing.

Raspberry

Made with a blend of our estate apples, raspberries and sweetened with our dessert wine. For fans of our Raspberry Rosé and lovers of cider, this one's for you. Delicious!

Blueberry

Bursts of blueberries from the west side of Michigan! Made with 100% blueberries!

Ask about sangria & slushy specials!