



# Sandhill Crane Vineyards

## Dessert and Port Style Wine List

<b>Dessert Wines</b> up to 15% Residual Sugar	btl	gls
<u>Annie's MapleShine</u>	30	
A revived old recipe, this is unfiltered maple sap wine sweetened with maple syrup and aged for a year in bourbon barrels. Smooth and rich, this wine is full of flavors of pecan, vanilla creme brulee and charred lemon. Annie says it's swell! <i>Bronze Medal- 2017 Finger Lakes International Wine Competition</i>		
<u>Dolce</u>	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.		
<u>Dolce Bourbon Barrel Reserve</u>	30	
All the deliciousness of Dolce with an extra rich layer of caramelized sugar flavors from the bourbon barrel.		
<u>Raspberry</u>	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!		
<u>Sunday Blues</u>	20	
Sunday brunch in a glass! Blueberry mead aged in a bourbon barrel, then sweetened with maple syrup.		
<u>Raspberry Mead Bourbon Barrel Reserve</u>	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!		
<b>Port Style Wines</b>		
<u>1420</u>	32	17
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. <i>Silver Medal- 2017 Michigan Wine and Spirits Competition</i>		
<u>840</u>	35	17
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.		
<u>840 Reserve</u>	50	17
We aged our 840 port for four years in one American and French oak barrel. The result is this very special 840 Reserve. Dried fruit, toasted walnuts, vanilla, and a hint of warm cocoa and rich spice. Extremely limited release!		
<u>840 Bourbon Barrel Reserve</u>	50	17
Aged in a bourbon barrel that previously held our Raspberry Mead. Flavors of caramel and cherry, with raspberry sneaking in on the finish.		