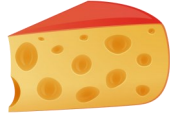


## Raspberry Rossa

This wine has a deep burgundy color and initial presents strong raspberry aromas mixed with plum and cranberry. Fresh ripe raspberry flavors hit the palate initially but fade to grippy oak tannins that move into a smooth finish.

Blend: 70% red wine,  
30% raspberry wine  
Sweetness: Medium-Dry  
Alcohol: 12.5%  
Suggested Serving Temp: 63 F



Suggested Pairings: spicy pasta, sausage, stew, gouda or Monterey jack cheese

## Blueberry Mirlo

This blended wine has a deep plum color. On the nose there is an aroma of wild blueberry and plum. The flavor starts off with a mixture of blueberry and other dark fruits. Next the structured tannins of the merlot come forward and the finish has a note of toasted wood.

Blend: 75% Merlot grape, 25% blueberry  
Sweetness: Medium-Dry  
Alcohol: 12.5%  
Suggested Serving Temp: 62 F



Suggested Pairings: pork roast with tomatoes, stuffed mushrooms, roasted nuts, parmesan and gruyere cheeses.

## Alaskan Chardonnay

This blend of lightly oaked California Chardonnay and Rhubarb has a bronze gold color. It has the aroma of tart kiwi and fresh Spring rhubarb with a hint of lime. On the palate it starts with a butter flavor that gives way to zesty acidity and crisp rhubarb flavor. The flavors mingle together for a smooth, dry, light oak finish.

Blend: 70% Chardonnay,  
30% Rhubarb  
Sweetness: Medium-Dry  
Alcohol: 12.5%  
Suggested Serving Temp: 52 F



Suggested Pairings: Pesto pasta, sauteed mushrooms, crab, oysters, scallops.

## Wild Berry

Our house blend of Blueberry, Strawberry, Rhubarb and Raspberry is a favorite with all our regulars.

Blend: 25% Blueberry, 25% Strawberry,  
25% Raspberry, 25% Rhubarb  
Sweetness: Medium-Sweet  
Alcohol: 12%  
Suggested Serving Temp: 50 F



Suggested Pairings: honey ham, steak fajitas, sweet potatoes, fruit custard

## Blu Zin

This wine starts with a light aroma of honeydew melon that is quickly overwhelmed by blueberry. The white zinfandel adds a bright acidity to this otherwise overwhelmingly blueberry flavored wine. The structure and tannin of the blueberry skins provide a long lingering blueberry finish.

Blend: 60% White Zinfandel,  
40% Alaskan Blueberry  
Sweetness: Medium-Sweet  
Alcohol: 12.5%  
Suggested Serving Temp: 57 F



Suggested Pairings: Tomato bisque, spaghetti, chicken alfredo, cheddar and smoked gouda cheeses

## Pomegranate

This wine plays to adults who are kids at heart with its aroma of a spiked fruit snack dominated by lush blueberry and pomegranate. The flavor is of dark fruits such as black cherry and blackberry. The mouthfeel and finish are light and refreshing.

Blend: Pomegranate wine with a  
white zinfandel base  
Sweetness: Sweet  
Alcohol: 8%  
Suggested Serving Temp: 45 F



Suggested Pairings: BBQ chicken, pepperoni pizza, blend with champagne

## *Strawberry Rhubarb*

The aroma begins with fresh strawberries and apricots and has a light floral element. The first flavor on the palate is of juicy summer strawberries and a little melon. Next the bright acidity of the rhubarb comes through and finally there is a lingering finish with hints of raspberry.

**Blend:** 75% Strawberry with a white wine base,  
25% Rhubarb

**Sweetness:** Sweet

**Alcohol:** 10%

**Suggested Serving Temp:** 55 F



**Suggesting Pairings:** glazed salmon, salted nuts, peppered green salad, brie and provolone cheeses

## *Black Raspberry*

This is a light wine with a burgundy color. It has an overwhelming aroma of ripe mixed berries. The flavor is of coalesced black raspberries, blueberries, and plum with a mellow finish.

**Blend:** Black Raspberry wine with  
white wine base

**Sweetness:** Sweet

**Alcohol:** 8.5%

**Suggested Serving Temp:** 45 F



**Suggested Pairings:** turkey and cranberry sauce, duck and stewed cherry, BBQ, swiss or muenster cheeses

## *Alaskan Port*

This wine has a color of deep mahogany and starts with plum notes on the nose but is quickly replaced by sweet molasses and a hint of toasted vanilla. The flavor profile rolls across the palate starting with black cherry moving into black coffee with turbinado sugar. The finish is long and structured provided by the toasted oak the wine ferments in.

**Blend:** 100% Muscadine

**Sweetness:** Sweet

**Alcohol:** 17%

**Suggested Serving Temp:** 65 F



**Suggested Pairing:** rum cake, chocolate truffles, ginger snap cookies, pecan pie