

Fruit Wines

Black Currant Merlot (mehr-low)

Aromas of raspberry and black currant dominate while having a balanced, moderate acidity. This wine pairs well with chicken, pasta, and beef.

Blackberry Merlot (mehr-low)

This wine has a rich, deep character w/ a hint of spice and pepper

Black Cherry Pinot Noir (pee-no nwahr)

Pleasing aromas of ripe cherries with a good cherry-flavor on the plate and a decent finish

Cranberry Shiraz: (shir-az)

The tart Shiraz nose of cranberry and red currants carries through the flavors of this deep red wine, which is dry but relatively low in acidity. A mouth-filling long finish and full body resonate with ripe plum and cranberry character. Try with Turkey, Chicken or Grilled Marinated Flank steak.

Wildberry Shiraz (shir-az)

A hint of licorice & oak is followed by buckets of bramble-berry, Bing cherry and other beauties

Pineapple:

This wine casts fragrances of pineapple, pear citrus and subtle perfume. Crisp and viscous, the touch of residual sugar is nicely balanced by hearty acids. Great with spicy foods-Chinese, Mexican, Thai.

Raspberry Zinfandel: (zin-fan-dell)

Raspberry Zinfandel is an immense wine with inviting flavors of ripe cherry and wild raspberry. Aromas of vanilla and spice complement the lingering finish. Perfect with beef, red sauce pastas, hearty soups, and sharp cheese.

Strawberry Zinfandel (zin-fan-dell)

The unmistakable aromas of fresh strawberries nicely matched with the fruit jam qualities of the Zinfandel grape make for an incredibly well rounded wine. Best served as a fine dinner wine or just for relaxing with a fine glass of wine.

Peach Chardonnay: (shar-don-ay)

Our Peach Chardonnay wine is made from quality Chardonnay grapes with a slight hint of fruity peach flavors. Our Peach Chardonnay is best served as a fine dinner wine or just for relaxing with a fine glass of wine.

Green Apple Riesling: (REESE-ling)

Slightly sweet with the fragrances of Green Apple. Crisp and viscous with and excellent finish.

Pear Riesling (REESE-ling)

Pear-Pineapple aromas announce the presence of a darn good Riesling! Satisfying with an excellent finish.

Kiwi Riesling (REESE-ling)

Pear-Pineapple aromas announce the presence of a darn good Riesling! Satisfying with an excellent finish.

Fruit Wines	One	Three	Six	Twelve (case)
	10.55	29.50	59.75	119.75

About Us: We are a Federal & State licensed commercial small winery. Wines available here at **Vintner's Cellar Winery of Yorktown** are made here at this location.

Dessert Wines

Like dinner white wines, white desserts are generally served chilled. Red dessert wines are served at room temperature or slightly chilled. Dessert wines are especially good with fresh bakery sweets, cheese, and fruits.

White Ice

Ice wine is refreshing with a medium to full body, and a long lingering finish.

Qty	One	Three	Six	Twelve (case)
	17.25	48.75	98.50	174.75

Cranberry Ice

Intense cranberry and citrus balance the slightly sweeter style of this wine. Best choice for turkey dinner, but good with a slice of cheesecake or over vanilla ice cream

Qty	One	Three	Six	Twelve (case)
	18.25	51.75	101.50	187.00

Pear Port

Thick, heavy, & smooth with a satisfying Pear-Pineapple aroma combined with an excellent finish.

Qty	One	Three	Six	Twelve (case)
	20.95	59.75	119.75	214.25

Port

This wine is typically richer, sweeter, heavier, nicely balanced with oak & rounded off with hints of cherry & plum.

Qty	One	Three	Six	Twelve (case)
	20.95	59.75	119.75	214.25

Chocolate Raspberry Port

Typically richer, sweeter, heavier, and has a chocolate-raspberry blend that can enjoy with family and friends. Warms a heart on a cold winters night.

Qty	One	Three	Six	Twelve (case)
	20.95	59.75	119.75	214.25

Chocolate Port

Typically richer, sweeter, heavier, and has a chocolate blend that is great to just enjoy.

Qty	One	Three	Six	Twelve (case)
	20.95	59.75	119.75	214.25

Chocolate Cherry Tart

Sweeter less heavy, has a Chocolate-Cherry blend that is great. Reminds us of a chocolate covered cherry.

Qty	One	Three	Six	Twelve (case)
	20.95	59.75	119.75	214.25

Prices Subject to Change without Notice



www.vintnerscellaryorktown.com

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Winery Hours

Tuesday-Wednesday-Saturday 10:00am-6:00pm
Thursday 10:00am-6:30pm
Friday 10:00am-8:00pm
Sunday/Monday By Appointment

VINTNER'S CELLAR

Vintner's Cellar
Winery of Yorktown

Taster's Menu



- Custom wine and labels for wedding favors and receptions
- Signature bottle/batch wine
- Private label wine for your business (What a great way to advertise your business)
- Wine Tasting Parties

Phone: 757-223-4261
www.vintnerscellarwinery.com
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VINTNER'S CELLAR

WHITE WINES

Australian Chardonnay: (shar-don-ay)

Our Chardonnay has a unabashed celebration of opulent fruit and vanilla-oak. Full, supple, buttery and fruity, this golden wine delivers from start to clean, lingering finish. Ideal with chicken, fish, salads and cream pastas.

Bottle: \$11.25

Sauvignon Blanc: (soh-vee-nyon blon)

This wine is crisp, high in acidity and light to medium-bodied. Sauvignon Blanc wine is recognizable for its grassy, herbaceous flavor and aroma. Perfect with seafood, many chefs believe Sav. Blanc is more food versatile than Chardonnay.

Bottle: \$10.75

Pinot Grigio (Pee-noe Gree-joe)

Light & crisp, this pale straw-colored wine has a delicate bouquet of honey and herbs. Dry on the palate with hints of melon. Pairs well with seafood.

Bottle: \$11.50

Gewurztraminer: (Geh-VERTZ-trah-mee-nur)

A robust wine with a wonderful aromatic and spicy bouquet. This versatile wine is perfect with spicy Thai and Indonesian foods.

Bottle: \$11.25

Chardonnay: (shar-don-ay)

A well balanced wine rich in flavors of citrus & temperate fruits that is perfect with seafood, poultry, fresh fruits, white sauce pastas and mild cheeses.

Bottle: \$11.25

Riesling: (REESE-ling)

Slightly sweet, with strong, steely acidity for balance. Try some with crab, grilled or roasted chicken.

Bottle: \$10.50

Johannesburg Riesling: (yo-hahn'iss-bairg REESE-ling)

Enjoy the smell of fresh cut flowers, apples, and apricot blossoms. Nicely pairs with Crabmeat, appetizers, pork, and salads.

Bottle: \$11.50

Piesporter: (pee-z-port)

A white, light body somewhat sweeter wine made from the Riesling grape that goes well with nuts and cheese.

Bottle: \$10.50

Verdicchio: (Vehr-DEEK-yo)

This grape produces a crisp acidic, with flavors of lemon and bitter almonds. Enjoy Verdicchio with pasta dishes in creamy white sauces and rice dishes and with fish.

Bottle: \$11.50

French Colombard (Cole-um-bar)

Made in a demi-sweet style, it is very fruity, very light, and very clean on the palate. We recommend it for a party wine or an anytime wine. Chilled well, this wine is great with light fruits, salads, cold soups, seafood's or oysters. |

Bottle: \$10.50

Viogner: (vee-oh-n'yay)

It makes a light, lean wine with a very characteristic floral scent. Pairs nicely with poultry or seafood.

Bottle: \$12.75

Sulfites

This is an integral part of most wine making. Barrels and other equipment are treated with sulfites to kill unwanted bacteria.

Tannins: What are they?

Do you get a puckery sensation when tasting a young Cabernet Sauvignon? What you're tasting is tannic acid or tannin. Tannin comes from the skins, seeds and stems of some red wine grapes. Aging wine in oak barrels can also impart that puckery affect. Tannins soften as wine ages and matures.

Oaking

Oak is used to make containers for storing and aging wine. Specific oak is used for small barrels to impart flavor and tannins to the wine. The newer the barrel, the more flavor it imparts. Oak is critical for making long lived red wines, and some whites

ROSE' WINES

White Zinfandel: (Zin-fahn-DELL)

Slightly sweet, made by removing red Zinfandel grapes from the juice before they impart significant color. Pairs crab meat, appetizers, pork, and salads.

Bottle: \$10.50

White Merlot (mehr-low)

This pale blush wine offers refreshing fruity and berry aromas. This wine is semi-dry with just the right amount of natural fruit sweetness. This kind of Merlot you can have with fish, chicken, cheeses, salads, outdoors (out on the deck, or by the shore at sunset as a cocktail) and lighter cuisine.

Bottle: \$13.25

Riesling Merlot (REES E-ling mehr-low)

This wine is semi-dry semi-sweet. Made from a blend of Riesling with a sweet Merlot. This Rose' will go with red meat, cheeses, fish, chicken, salads, and lighter cuisine.

Bottle: \$13.25

RED WINES

Amarone: (Ah-ma-ROE-nay)

A dry red wine with great body, is made with grapes that have been dried on racks, bringing out their flavors. This fine wine has flavors of licorice, tobacco and fig, and goes well with game and ripe cheese. Magnificent when aged, and served around 60°. This is the type of wine that would go nicely with pizza or pasta.

Bottle: \$14.25

Barolo (Ba-ROE-loe)

The prestigious Barolo wine has been called the "king of wine" and the "wine of kings." Made from the Nebbiolo grape. The Barolo is a robust red--very dry and full bodied, high in tannin, acidity, and alcohol. Described as a chewy wine. When it is aged and given time to mellow the harsh elements begin to soften and reveal many layers of complexity. Complements ribs, pork, veal, and chicken.

Bottle: \$14.25

Shiraz (shir-az)

Wines made from Shiraz are often quite powerfully flavored and full-bodied. With time in the bottle, Shiraz "primary" notes are moderated and then supplemented with earthy or savory "tertiary". "Secondary" flavor and aroma notes are those associated with winemakers' practices, such as oak barrel and yeast regimes, and are not typically associated with specific grape varieties. Accompanies poultry, red meats, and highly fragrant cheeses.

Bottle: \$13.95

Cabernet Franc (Cab-air-nay Frahn)

A French red wine related to Cabernet Sauvignon, but makes for a lighter, fruitier wine. Best blended, but increasingly trendy as a varietal, in which blueberry aromas are often descriptive.

Bottle: \$14.25

Sangiovese (san-joh-vay'z eh)

This red is the predominant grape in Chianti. Makes a hearty, dry red, with flavors of black cherries.

Bottle: \$14.25

Cabernet Merlot (mehr-low)

This medium bodied red wine is nicely balanced with oak and rounded with hints of cherry & plum. Best when aged.

Bottle: \$13.95

Cabernet Shiraz (Cab-air-nay shee-raz)

Cabernet provides the flavour, length and structure, with shiraz imparting a spicy complexity and richness

Bottle: \$14.25

Cabernet Sauvignon (cah-berr-nay sow-vee-nyon)

Is the premier red wine grape in the world. When you think of the finest red wines in the world, you often are thinking of wines made with Cabernet Sauvignon. Cabernet Sauvignon is the dominant grape in the Bordeaux region of France and has spread to every other major growing region. Food pairings are steak and roasts, spareribs, lamb, game dishes, firm cheeses such as cheddar and hard cheeses such as parmigiano and romano.

Bottle: \$13.95

Chianti (Ki-AHN-tee)

Has a ruby-red color. Delicate bouquet of sweet violets with an earthy-mineral tone you will find it extremely comforting. This wine is ideal with grilled poultry, fish, vegetables, red sauces and spaghetti and wouldn't be too bad with pizza covered with pepperoni and sausage.

Bottle: \$13.95

Merlot (mehr-low)

Merlot's popularity is not quite as harsh as other reds. It has less tannin, softer, fruitier, earlier-maturing than cabernet sauvignon, yet displays many of the same aromas and flavors – black cherry, currant, cedar, and green olive – along with mint, tobacco and tea-leaf tones. It is a perfect match for beef, medium-heavy dishes also with a rich, red pasta dish, or even a heavy chicken dish. Merlot is excellent compliment to chocolate.

Bottle: \$13.95

Pinot Noir (pee-no nwahr)

This great wine of France's Burgundy region has a thin-skinned grape that ripens early. Pinot Noir is a grape that makes marvelously aromatic, flavorful wines boasting a seductive perfume of strawberry, raspberry, black cherry, tea, mint, violets, oriental spices, and silky, flavors. The best pinot noirs benefit from aging and go well with seasoned salmon, chicken, ham, and lamb dishes.

Bottle: \$14.25

Vieux Chateau du Roi (VCR) (v'yuh) (shah-toe)

A classic, full-bodied, rich, tannic red wine is made from a complex blend of grapes. This is a smooth robust wine with a bouquet of ripe berries and flavors of plum, that will age well. Definitely, a wine you'll want to oak. Try it with braised short ribs, peppered steak, duck/goose, ripe cheese with walnuts.

Bottle: \$14.25