

## DRY WHITES

BOTTLE

### 2016 UNOAKED CHARDONNAY

\$16.95

A classic nose of Acacia, orange peel, and citrus starts this crisp beauty. Light on the palate, this easy-drinking white showcases the pure fruit characteristics of Chardonnay with flavors of apple, lemon, and tangerine unobstructed by age or oak. A refreshing effervescence and relaxed but bright acidity finishes the wine, making it a perfect pairing for flaky white fish or Pasta Aglio e Olio.

100% Chardonnay 12.6% alc

Stainless Steel Aged

### 2016 FOX CHARDONNAY

\$16.95

A blend of Chardonnay from 3 of our estate vineyards. Orange blossom and fennel on the nose, with a bright, fruity entry reminiscent of crisp Granny Smith Apples. Front-palate acidity slowly fades to a mellow, creamy finish with just a hint of toastiness. Delicious and easy, this medium-bodied Chardonnay pairs beautifully with creamy seafood Alfredo, coconut shrimp, or an oven-roasted, lemon-rosemary chicken.

100% Chardonnay 12.6% alc

Barrel Aged

### 2013 PHEASANT HILL VINEYARD CHARDONNAY

\$42.95

This Burgundy-style Chardonnay from our Mercer County estate vineyard showcases Meyer lemon all the way through the palate. It shows aromas of lemon meringue pie, hints of jasmine around the edge; ethereal structure with a sweet entry that expands into a crisp finish with mouth cleansing acidity. This wine will improve for years to come. Baked oysters, breaded pork chops, chicken francaise and fettuccine alfredo are just a few of many perfect pairings.

100% Chardonnay 13.4% alc

Barrel Aged

### 2015 HUNTERDON MISTRAL BLANC

\$24.95

Our Rhone-inspired white, grown exclusively from our Amwell Ridge Vineyard. A perfumed nose of Orange blossom and White Peach showcases the Viognier-majority of this blend, with subtle nuances of wet stone and citrus rounding out its lively expression. Juicy and plush, the broad, full-palate acidity coaxes out flavors of bright lemon syrup, white melon, and raw honey. The wine finishes with a closing bow from the Marsanne and Roussanne, each presenting subtler flavors of creamy almond and apple-y acidity respectively. A punchy and flavorful blend, this wine pairs well with similarly full foods such as Chicken Marsala, spicy Drunken Noodles, Green Vegetable Curry, or a Fried Oyster Po' Boy with fresh-cut French Fries.

70% Viognier, 15% Marsanne, 15% Roussanne 13.6% alc

Barrel Aged

## OFF-DRY & BLUSH

BOTTLE

### 2014 EUREKA

\$19.95

A nicely nuanced white blend with a lovely range of flavors. Incredible aromatics of citrus, nectarine, jasmine, and thyme with hints of petrol. Fruit sweetness and acidity are in perfect balance with flowers of tangerine that give way to a long finish of Granny Smith apples. Enjoy with bacon-wrapped sea scallops, chicken wings, Pad Thai, shrimp cocktail or completely on its own.

87% Riesling, 9% Gewürztraminer, 4% Pinot Grigio 12.9% alc Stainless Steel Aged

### FIELDS OF FIRE

\$14.95

A not-too-sweet blush wine. Ripe raspberry, strawberry, sour cherry, carnations, and red roses. So bright, the glass is hard to put down! Burgers, Chicken or just a chair in the sun, it's summer in a glass!

91% Cayuga, 9% Chambourcin 12.5% alc

Stainless Steel Aged

## DRY REDS

BOTTLE

### REVOLUTIONARY RED

\$14.95

The perfect red for dinner or lunch on any day of the week. A deliciously smooth blend with bright red fruit flavors which pairs perfectly with anything from the grill such as steaks, burgers, chops, ribs or chicken. Also a great spaghetti and meatballs red. Pairs fabulously with macaroni and cheese too!

51% Pinot Noir, 25% Syrah, 12% Cabernet Sauvignon, 12% Cabernet Franc 13.3% alc

Barrel Aged

### 2015 PHEASANT HILL PINOT NOIR

\$30.95

Single vineyard Pinot Noir from our Pheasant Hill Vineyard. 15% new French oak gives this Old-World wine a little New-World flare. A savory nose of smoke and graphite complement and rounded by notes of Bing cherry and orange zest support a plush and supple mouthfeel with rounded woody edges. Flavor and acidity bloom on the palette with different layers begging to be pondered sip by sip. Enjoy with a sautéed mushroom and leek crepe with Gruyere cheese or Herb Crusted rack of lamb with potato gratin. *89 points, The Wine Advocate.*

100% Pinot Noir 13.7% alc

Barrel Aged

### 2013 PHEASANT HILL VINEYARD SYRAH

\$32.95

Produced in a traditional Northern Rhone style, the Syrah was fermented with the white variety Viognier, then aged in neutral French oak barrels for 18 months. Red and black fruits on the nose as well as on the palate. Lamb is a perfect match for this as well as pepper crusted steak and Indian spices. *88 points, The Wine Advocate.*

95% Syrah, 5% Viognier 13.6% alc

Barrel Aged

### 2013 THE BIG O

\$29.95

A true Bordeaux style blend. Shows garnet in the glass with perfumed nose of blue fruit and marjoram. On the palate it expresses dark red fruit with cocoa and Christmas spice finishing with a smooth caress of leather. Pair with Prime Rib, Porterhouse steak or a perfectly marbled ribeye. Roasted root vegetables and the deep dark earthy flavors of roasted mushrooms, brussel sprouts, grilled radicchio, eggplant or dark beans also call for The Big O. Steak au Poivre, Eggplant Parmesan, pasta Bolognese and Steak Frites are just a few more perfect pairings. *87 points, The Wine Advocate.*

64% Cabernet Sauvignon, 32% Cabernet Franc, 4% Merlot 13.6% alc Barrel Aged

## DESSERT WINE

BOTTLE

### 2016 COOL FOXY LADY

\$29.95

Our Icewine-style dessert wine. This deliciously decadent wine is pure wildflower honey on the nose, with flavors of fresh honeycomb, Golden Delicious Apples, and candied ginger flooding the palate in a sweet, but non-cloying fashion. Playful acidity elevates the ripe fruit flavors, while also cleansing the palate for the next sip. Try this wine with fresh-cut melon, lemon meringue pie, a sugary berry tart, duck foie gras, or the stinkiest of cheeses.

67% Vidal Blanc, 33% Riesling 12.8% alc

Stainless Steel Aged

### VAT #23 PORT

\$31.95

A carefully crafted blend of Port from nine vintages stretching from 2016 all the way back to 2001. Bright raspberry entry rapidly evolves into sinful notes of warm blueberry compote and creamy milk chocolate. As the senses adjust, the layered nature of this complex blend begins to take form, with flavors of crème brulee, dark chocolate, coffee liqueur, and amaretto flooding the mid-palate. Smooth, velvety mouthfeel with supple tannic structure accentuates these layers as the finish unfolds into deep notes of toffee and hazelnut that last long after you swallow. It's a perfect journey through 15 years of Port production at Unionville Vineyards.

100% Chambourcin 18.5% alc

Barrel Aged

UNIONVILLE  
★ VINEYARDS ★  
NEW JERSEY