

WYCOMBE *Vineyards*

WINE LIST

Wine Tasting / \$10

Any 6 wines / 1 oz pour each

Wine Flights / \$16

Any 4 wines/ 3 oz pour each
Includes tasting sheet

Dry Whites

Traminette 2021 \$8 / \$18

Dry, floral aroma and pink grapefruit finish

Riesling 2020 \$8 / \$18

Dry, Alsatian style, crisp with lemon/lime finish

Pinot Grigio 2021 \$8 / \$18

Dry, peach or apricot nose with grassy finish

Naked Chardonnay 2021 \$8 / \$20

Dry, not “dressed” in oak, crisp green apple with a bright finish

Chardonnay 2021 \$8 / \$22

Semi-dry, Burgundy Style finished with medium toast French Oak, apple with hints of vanilla

Dry Reds

Chambourcin 2021 \$8 / \$20

Semi-dry, full-body, red berry with an earthy finish

Smokehouse Red \$8 / \$22

Chambourcin/Cab Franc blend

Dry, medium body, raspberry with a hint of black pepper finish

Cabernet Sauvignon 2021 \$8 / \$25

Dry, full bodied, fruit forward with plum and blackberry

Ruby Port (20%ABV) 750ml \$35

Sweet, robust cherry, warming mouth feel

Sweet

Sangria \$8 / \$18

Chambourcin Rosé slightly sweet with cinnamon.
(slushies \$10)

Dandelion 350ml \$8 / \$15

Very sweet prohibition era family recipe made with dandelion blossoms.
Lemon honey finish dessert wine

SATOR SQUARE

DISTILLERY

American Dry Gin

Made with local grapes. Incredibly smooth.

\$45/fifth

Ultraviolet Gin

Gin infused with butterfly peaflower, presenting with a violet color and floral aromas.

\$45/fifth

Barrel Aged Gin

Finished in Rakia Brandy barrels for 7 months

\$50/fifth

American Rye Whiskey

Barrel aged 2 years on American Oak

\$25/fifth

Rice Whiskey

Japanese style rice whiskey, light and notes of sweetness

\$35/fifth

Aquavit

Scandinavian Taffel style, caraway, dill and citrus

\$30/fifth

Vodka

\$20/fifth

Cocktails \$12

Old Fashioned

Gin & Tonic

Vodka Cranberry

Neat or Rocks