

SWEET WINE



NIAGARA

This wine showcases the bold aromatic character and low acidity of the Niagara grape with its sweet presentation. The flavor has elements of floral, stone fruit, grape, and Labrusca musk. This will make the perfect summer sangria with fresh fruits. (Residual Sugar 7%)

FOXY WHITE

This wine is made from a blend of grapes grown in the Lake Erie Region most notably Diamond. This wine shows some earthiness but has a light ripe fruit muskiness, making for a refreshing white wine that will pair with anything that has a little spice. (Residual Sugar 6%)



FOXY BLUSH

This Catawba wine is a wonderfully versatile sweet blush. It has a strong grapeforward flavor and a musky nose. For many, this wine is very nostalgic and is great for holidays, beaches, bonfires, and vacations. (Residual Sugar 7%)



FOXY RED

This lovely bright ruby red Concord wine is an area classic, with a smooth grape forward flavor and a very grape-like nose. This adult grape juice pairs well with barbeque beef. (Residual Sugar 10%)



ZOMBIE WHITE

This tropical fruit-flavored white wine is a perfect blend to take anywhere. (Residual Sugar 10%)



ZOMBIE BLUSH

This sweet strawberry kiwi-flavored blush wine can be taken anywhere for an easy-drinking wine. (Residual Sugar 10%)



ZOMBIE RED

This Cherry flavored red wine is perfect for the sweet and fruit wine drinker that is looking for a go-to that is to die for. (Residual Sugar 10%)



PUMPKIN PIE

The taste of pumpkin pie will jump out at you as you taste this sweet red wine. The flavors of pumpkin and various spices make for an enjoyable fall treat! (Residual Sugar 8%)

PEANUT BUTTER CUP TOP SELLER



The irresistible taste of peanut butter and chocolate mixed with the rich taste of Concord grapes make this wine an absolute hit at home or at a party. Definitely a wine you don't want to miss out on!! (Residual Sugar 10%)

BLUE RASPBERRY - Lake Erie's Original Blue Raspberry Wine! TOP SELLER

This wine showcases the different side of wines. With its blue color and distinct Blue Raspberry flavor, your taste buds will have flashbacks of your childhood. (Residual Sugar 10%)

FRUIT WINE



APPLE

Made with a 50/50 blend of Macintosh and Granny Smith apples this apple wine makes an excellent fall drink. Other ways to enjoy our Apple wine include adding a shot of either cinnamon whiskey or caramel vodka to a glass for a fall cocktail. (Residual Sugar 10%)



CRANBERRY

Made with 100% fresh Cranberries this wine is sweet with a nice tart finish. Drink on its own or mixed in your favorite cocktail. The perfect wine to pair with Thanksgiving dinner. (Residual Sugar 9%)



RASPBERRY

Made with 100% fresh Raspberries this wine is bursting with enticing aromas of freshly crushed raspberries pair with any kind of chocolate for a fun delicious flavor. (Residual Sugar 8%)









DRY, SEMI DRY, SEMI SWEET WINE

REDS



CABERNET FRANC

An elegant young wine with lively fruit aromas, silky well-balanced tannins, and a smooth finish. This 2019 Cabernet Francis standing well on its own already but will age particularly well over the next 5 years. Pair this wine with beef, veal, or bold cheeses. (Residual Sugar 0%)



MALBEC UNAVAILABLE

MARQUETTE UNAVAILABLE



SEAPORT RED

Our house red blend of Chambourcin, Chancellor, and Foch. An easy-drinking red wine with hints of bright fruits and cherry that will pair well with spaghetti dinners. (Residual Sugar 0%)





FOCH

This jammy semi-sweet take on Marachel Foch is sure to please. With tastes of plum, ripe berries, and jam with a smooth finish this semi-sweet red wine is a must-have for any occasion. (Residual Sugar 5%)

WHITE AND BLUSH

CHARDONNAY (Oak Aged) UNAVAILABLE



PINOT GRIS

This pale gold Pinot Gris features apricot, minerality, and green apple. The bright acidity balances its elegant sweetness to create an approachable semi-dry white wine. Enjoy with Chicken Alfredo! (Residual Sugar 0.3%)





SEAPORT WHITE

Our house white blend of Chardonnay Vidal and Cayuga grapes. A nice balanced



wine tasting of pear and tropical fruits that is sure to pair well with grilled salmon (Residual Sugar 1%)



RIESLING

This 2019 Riesling is a light crisp semi-dry style Riesling. This Riesling is nicely balanced, and features notes of lemon zest and pear on the nose with flavors of citrus and apple. This wine pairs beautifully with chicken or seafood. (Residual Sugar 1.25%)



CAYUGA WHITE

A light refreshing white wine. This wine features flavors of tart apple with a distinctive grape flavor. It is an easy-drinking wine that is great for all occasions. (Residual Sugar 3.5%)



TARMINETTE

This Semi-Sweet white wine is sure to impress at any gathering. With a taste and nose of citrus fruits, this wine is easy to enjoy take on Traminette. Pair this wine with smoked seafood. (Residual Sugar 4.25%)



CRANBERRY RIESLING

A delightful semi-sweet blend of our 100% Cranberry Wine blended with our locally sourced Riesling. This semi-sweet wine shines with a great bright acidity with flavors of cranberry mixed with the apple and minerality of the Riesling. It makes for an easy-drinking blend great for all occasions! (Residual Sugar 4.25%)



SEAPORT BLUSH

Our house blush blend of Delaware and Chancellor. This wine is made in a similar style to White Zinfandel and can be paired with Shrimp Alfredo. (Residual Sugar 3%)



