



WINE TASTING OPTIONS

Tastings: 4 - 1 oz pours \$10
(Souvenir Glass Included)

Flights: 4 - 2 oz pours \$14

By the glass: 5 oz pour \$10

SPECIAL PRICING

Half Case - 5% discount

Full Case - 10% discount

SPARKLING

Tiara - Crown Winery - \$25

This award-winning sparkling wine took the Gold Medal at the Indy 500 International wine competition at Purdue. Traminette based with spritz of mango juice make this the perfect choice for any special occasion toast.

WHITES

Chardonnay - The Polk Collection - \$25

Stainless steel fermented to bring out the fresh fruit, citrus and acidity. Depending on your palate you may notice tropical fruit or melons as well.

Cayuga White - Crown Winery - \$21

If you like Pinot Grigio this is the wine for you! Hybrid of Schuyler and Seyval Blanc. An off-dry with hints of honey, green apple, and citrus. Pairs well with many hors d'oeuvres, pork, ham, chicken, Asian cuisine, Asiago, and Colby Cheese.

Traminette - Crown Winery - \$21

Our choice for a white sangria. Hybrid of Joannes Seyve & Gewurztraminer. An off-dry wine, with hints of citrus and floral tones.

Lodi Symphony - The Polk Collection - \$25

This hybrid varietal of Grenache Gris and Muscat of Alexandria is very aromatic with hints of pineapple, peach and apricot. This wine pairs especially well with spicy foods such as Thai.

Farmstead White - Pullen Mill Farm & Vineyard - \$22

Barrel aged, 2014. A hybrid of Chardonnay and Seyval Blanc, this Chardonal is a dry botanical wine with a toasty flavor and hints of herbal pear and apple. Pairs well with pork tenderloin, Gouda Cheese, seafood, pasta, and chicken.

ROSÉ & BLUSH

Farmstead Rosé - Pullen Mill Farm & Vineyard - \$24

This crisp, dry Rose' from Sangiovese vines features notes of strawberry and rose petal. Pairs well with light salads, light pasta, seafood, shellfish, and goat cheeses.

Sole Mio - Crown Winery - \$21

This delightful blend of Chambourcin and Cayuga is a gorgeous semi-sweet blush that engages both the eye and the palate. Serve chilled with Parmesan cheese.

REDS

Sangiovese - Crown Winery - \$24

****Wines of the South Medal Winner**** Vitis Vinifera grape originally from the hills of Tuscany, grown in our vineyard. This is rich & complex, medium-body wine with a touch of tartness, blackberry, and black cherry. Perfect pairing with all Italian food.

The Farmhouse - Pullen Mill Farm & Vineyard - \$26

Our estate grown Norton grape, aged in TN Whiskey barrels imparting nuanced layers of caramel, vanilla, charred oak and intense dark berry character.

Forgotten Five - Crown Winery - \$29

Rows of 2018 Chambourcin picked later (by accident) has become an annual special reserve. Hints of black cherry & blackberry with a peppery finish. Pairs with red meat and hearty cheddar cheese.

Vintage Red - Pullen Mill Farm & Vineyard - \$22

Noiret is a distinctive off-dry red wine often compared to Cabernet Franc. A richly colored wine, it has aromas of green and black pepper, with raspberry and mint.

REDS CONTINUED

California Red Blend - The Polk Collection - \$25

A California red blend of 70% Cabernet Sauvignon, 20% Old Vine Zinfandel and 10% Syrah sweetened to about 1%. This is a fruit forward blend with hints of berry and spice.

Lodi Cabernet Sauvignon - The Polk Collection - \$25

A fruit forward Cabernet with lower tannins aged in oak barrels for 12 months with hints of berry and spice and satisfying finish.

Lodi Old Vine Zinfandel - The Polk Collection - \$25

A full bodied Zinfandel with a nice tannic structure with hints of raspberry, blackberry, tobacco and leather.

Chambourcin Special Reserve 2014 - Crown Winery - \$24

A full-bodied barrel aged red wine with aromas of coffee, black cherry, & blackberry with a peppery finish on the palate. Pairs with red meat and hearty cheddar cheese.

Farmstead Red - Pullen Mill Farm & Vineyard - \$22

A bold blend of our estate-grown Chambourcin and Norton grapes. It's a perfectly balanced farm wine with rich raspberry, cherry and hints of plum. Pairs with red meat and hearty cheddar cheese.

Lynnville 327 - Pullen Mill Farm & Vineyard - \$22

In honor of Lynnville's Annual Blackberry Festival and Trail, an off-dry blackberry infused wine reminiscent of all the summer goodness without the thorns!

SEMI - SWEET

White Muscadine - Crown Winery - \$21

A Southern specialty with aromas of banana. A delicate semi-sweet wine that is well known in the South.

SWEET

Scarlet's Swing - Pullen Mill Farm & Vineyard - \$22

A sweet red made with our Chambourcin grapes (5% residual sugar). It's the perfect amount of sweetness for those perfect Tennessee summer nights.

Peach Moscato - Crown Winery - \$21

For Moscato lovers, a sweet juicy wine infused with fresh peach and hints of honey.

Blackberry Moscato - Crown Winery - \$21

A sweet Moscato wine infused with just a touch of fresh blackberry.

Cranberry Rosé - Crown Winery - \$21

A winery favorite! Rose' style wine made with our Sangiovese grapes and flavored with Cranberry.

Cherry Jubilee Rosé - Crown Winery - \$21

The newest addition to our Rosé family with the sweet flavor of ripe cherries.

Strawberry Strut- Crown Winery - \$21

Wine made from the sweetest Gibson County strawberries. A sweet, crisp tribute to the Strawberry Festival.

Sangria - Crown Winery - \$22

This beautiful blend of Strawberry and Peach Moscato and a spritz of Mango juice make this a must have for any Sangria Sunday.

Farmstead Dessert Wine - Pullen Mill Farm & Vineyard - \$32

A "Tawny Port" style wine (19.5% alcohol) made with the Norton grape, a North American Native, with aromas of raspberry and plum. Fortified with TN moonshine. Great with Stilton cheese! (750mL)