

LEELANAU CELLARS

A TASTE OF NORTHERN MICHIGAN

At Leelanau Cellars we create a wide range of wines that are sure to suit every palate as well as every budget. We produce several dry white and red table wines, premium Estate-grown selections, fruit wines, dessert wines, ports, and many others. Our knowledgeable staff is always eager to share our wines with you and answer any questions that you may have. The wines that are highlighted with a check mark on the price list (opposite) are our current featured seasonal wine selections. These wines are suggested for you to try because they are an excellent representation of the various kinds of quality wines that we produce. They are, however, by no means the only wines that we recommend you try. Once you taste a few, our trained tasting staff will be able to guide you toward those wines that are sure to suit your palate best. The marked selections are explained in greater detail below. Please note the awards for each wine and suggested food- wine pairing ideas. Enjoy!

-- Carrie Hanson, Tasting Room Manager

FEATURED WINE SELECTIONS FOR THIS AUTUMN SEASON

2007 LEELANAU CHARDONNAY (\$12.00 PER BOTTLE) • This barrel-aged chardonnay is subtle with caramel and vanilla notes both in the bouquet and on the palate. This extremely flavorful chardonnay has a nice balance of acidity which makes it particularly food friendly. Try it with lighter proteins such as shellfish, grilled salmon, chicken, or veal scaloppini. This wine has an exceptionally long finish which will linger well beyond your last sip. It is a perfect accompaniment to grilled chicken breasts, cheesy polenta, ham, or any type of creamy alfredo sauce.

2009 BACO NOIR ROSÉ (\$14.00 PER BOTTLE) • The Baco Noir grapes in this wine went through minimal processing giving the resulting wine its unique hue and delicate flavors. This slightly off-dry wine is full of the aromas of kiwi, lime, plums, and green apples. There is even a slight resemblance of ripe melon and honeysuckle present on the nose. Flavors of fresh nectarines, plums, and pears are abundant on the palate. This wine's vibrant acidity and plush middle make for a clean and refreshing finish. This wine is a perfect accompaniment to grilled Ahi tuna, sautéed crab cakes, shrimp cocktail, grilled chicken, and fresh grilled vegetables. This lighter style wine is sure to be perfect for entertainment especially when served chilled with appetizers and lighter meals! This wine recently earned gold medal awards at the *Taster's Guild International Wine Competition* and *Great Lakes Wine Competition*, and a silver medal at the *Indy International Wine Competition*.

2007 SEMI-DRY RIESLING (\$12.00 PER BOTTLE) • Our award-winning 2007 Semi-Dry Riesling begins slightly sweet on the palate yet finishes relatively dry. Stainless steel fermentation allows the delicate characteristics of the Riesling grape to exist unadulterated. The varietal characteristics present in this wine include aromas of fresh pineapple and lilac flowers as well as flavors of crisp star fruit citrus, honeydew melon, and grapefruit. Enjoy this wine paired with seafood, mild fish dishes, and artisan cheeses. A refreshingly crisp Riesling, it is an exceptional palate cleanser when paired with spicy Asian-style cuisine. This wine won a **GOLD Medal** at the *2009 Indy International Wine Competition*.

AUTUMN HARVEST (\$6.99 PER BOTTLE) • A light to medium-bodied blended table wine that is full of fresh red berry flavors which include red raspberry, tart cherry and red currant. The slightly earthy finish lingers on the palate. This wine is great paired with tomato based pasta sauces, duck, beef, and pork dishes.

RED SANGRIA (\$12.99 PER 1.5L BOTTLE) • Our Sangria is a semi-sweet wine that is blended with premium red grapes, spices, and fruit juice. The Red Sangria has a hint of cinnamon, clove, and fresh lemon citrus. This Red Sangria is a refreshing drink especially when paired along side of slightly spicy foods such as Mexican and Spanish cuisine.

WITCHES BREW / LEELANAU SPICED (\$5.99 PER BOTTLE) • This spiced wine is a favorite for many. It is our secret wine blend that is enhanced with cinnamon, cloves, nutmeg, and other natural spices. Perfect for entertaining, this wine will explode with intense flavor when served warm, but can also be served chilled as an ingredient in sangria. This wine is perfect for campfires, tailgating, or gathering around the fireplace on chilly evenings.