



## TASTINGS

- 3 Sampler Bottles** (5.1 oz.) \$10
- 5 Sampler Bottles** (8.5 oz.) \$15

## CIDER

- |   | WINE CLUB PRICE | REGULAR PRICE |
|---|-----------------|---------------|
| <input type="checkbox"/> <b>2018 Hard Cider</b> | \$9.60          | \$12          |

*Fruity, light, refreshing. RS <2%*

## WHITE WINES & ROSÉS

- |  |         |      |
|--|---------|------|
| <input type="checkbox"/> <b>2017 Pinot Gris</b>                      | \$14.40 | \$18 |
| <i>Rich, smooth, notes of lemon &amp; grapefruit</i>                 |         |      |
| <input type="checkbox"/> <b>2020 Sauvignon Blanc</b>                 | \$16    | \$20 |
| <i>Dry &amp; polished. Citrus &amp; melon with a smooth finish</i>   |         |      |
| <input type="checkbox"/> <b>2018 Chardonnay</b>                      | \$16    | \$20 |
| <i>Medium body, juicy acidity &amp; very mild oak</i>                |         |      |
| <input type="checkbox"/> <b>2019 Dry Riesling</b>                    | \$14.40 | \$18 |
| <i>Full body, generous flavor, refreshing finish</i>                 |         |      |
| <input type="checkbox"/> <b>2019 Rosé</b>                            | \$9.60  | \$12 |
| <i>Pleasant, dry, hints of strawberry &amp; tangerine</i>            |         |      |
| <input type="checkbox"/> <b>2018 Wavelength White</b>                | \$12    | \$15 |
| <i>Aromas of flowers, dried fruits &amp; pineapple. RS 1.75%</i>     |         |      |
| <input type="checkbox"/> <b>2019 Riesling</b>                        | \$14.40 | \$18 |
| <i>Sweet &amp; balanced, candied fruit &amp; floral notes. RS 3%</i> |         |      |
| <input type="checkbox"/> <b>2016 Vin Doux</b>                        | \$14.40 | \$18 |
| <i>Fortified dessert wine, notes of peach &amp; honey. RS 5%</i>     |         |      |

## RED WINES

- |  |         |      |
|--|---------|------|
| <input type="checkbox"/> <b>2018 Merlot</b>                            | \$21.60 | \$27 |
| <i>Notes of plum, berry, vanilla &amp; sweet tobacco</i>               |         |      |
| <input type="checkbox"/> <b>2018 Waters Edge</b>                       | \$19.20 | \$24 |
| <i>60% Merlot, 22% Cab. Sauv., 18% Cab. Franc</i>                      |         |      |
| <input type="checkbox"/> <b>2018 Cabernet Sauvignon</b>                | \$24    | \$30 |
| <i>Aromatic &amp; fruity, roasted coffee &amp; black currant notes</i> |         |      |
| <input type="checkbox"/> <b>2017 Pinot Noir</b>                        | \$19.20 | \$24 |
| <i>Maple &amp; cedar aromas, generous mouthfeel, rich tannin</i>       |         |      |
| <input type="checkbox"/> <b>2019 Marquette</b>                         | \$12    | \$15 |
| <i>Herbal, dark fruit aromas &amp; a citrus-spice finish</i>           |         |      |
| <input type="checkbox"/> <b>2016 Red Hawk Red</b>                      | \$9.60  | \$12 |
| <i>Cherry &amp; strawberry notes with very light oak. RS 1.75%</i>     |         |      |

Ask about joining our Wine Club for special deals & discounts!

This wine was produced by the students of Lake Michigan College's Wine & Viticulture Technology program.

## LAKE MICHIGAN VINTNERS

2774 East Empire Avenue, Benton Harbor, MI 49022  
www.LakeMichiganVintners.com  
www.LakeMichiganCollege.edu/wine



## FRIDAY ONLY SPECIALS

**Any cheese + any meat + crackers** \$15.99

**OR 10% off any cheese**

## EVERY DAY SPECIALS

**Fulvi Pecorino + Pinot Gris** \$18.99

**Weis Cheddar + Wavelength White** \$17.99

**Weis Cheddar + Vin Doux** \$19.99

## CHEESE

**Red Barn Monterey Jack** \$4.99  
*Melt-in-your-mouth texture that brings out the best fruit notes in oaked wines & flavor that will get you hooked. 6 oz.*

Pairings: Chardonnay, Waters Edge, Cabernet Sauvignon, Red Hawk Red

**Red Barn Weis Three-Year Cheddar** \$6.99  
*Dense, nutty, with a slightly sweet finish. Deliciously aged. 6 oz.*

Pairings: Wavelength White, Rosé, Vin Doux, Red Hawk Red

**Carr Valley Boozin' Ewe** \$6.49  
*Sheep milk cheese. Fruity, slightly sweet. Beautiful soft texture & finish. 5 oz.*

Very wine-friendly cheese, pair with anything

**Carr Valley Cardona** \$6.49  
*Goat milk cheese. Soft & mostly mild, with just a touch of funk. 5 oz.*

Pairings: Chardonnay, Dry Riesling, Rosé, Wavelength White, Riesling

**Fulvi Pecorino** \$6.49  
*100% sheep milk cheese. Similar to parmesan, but softer & richer. 7 oz.*

Pairings: Pinot Gris, Dry Riesling, Rosé, Riesling

## MEATS, OLIVES, CRACKERS

**Brooklyn Cured Sliced Beef Salami** \$6.25

**Red Bear Salami Sticks**  
Sacre Bleu: traditional pork salami \$6.25  
Diablo: slightly spicy, slightly sweet \$6.25

**Village Batch Olives: Green or Kalamata** \$6.25

**Brewers Sea Salt Crackers** \$4.99

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