



VIN DU LAC

VINEYARD, FARM, BISTRO, WINERY

OUR WINES

	Glass	Bottle
GOLD-LABEL WHITE WINES		
2014 Chardonnay GOLD-LABEL – <i>rich, oaky, intense</i> –	10.50	29.95
WHITE WINES		
2012 Gewurztraminer – <i>dry; classic aromas; crisp finish</i> –	7.00	19.95
2013 Riesling – <i>off-dry; classic aromatics; crisp finish</i> –	8.50	24.95
2014 Cuvee Blanc – <i>honeysuckle, lychee, mango; off-dry</i> –	8.50	24.95
2016 Viognier – <i>peach, figs, apricots; flinty finish</i> –	8.50	24.95
2015 Pinot Gris – <i>off-dry; classic aromatics; crisp finish</i> –	8.50	24.95
2016 Rosé – <i>dry; floral; good fruit/earth balance</i> –	8.50	24.95
2015 Sauvignon Blanc – <i>dry; tart citrus</i>	8.50	24.95
SILVER AND GOLD-LABEL RED WINES		
2014 Cuvée Rouge – <i>red blend; Merlot/Cab Franc; bright</i> –	10.50	29.95
2014 Cabernet Sauv – <i>black cherry, cassis, anise, vanilla</i> –	12.50	44.95
2013 Cabernet Franc – <i>ripe plums, herbs, licorice; plush</i> –	12.50	44.95
2014 Pinot Noir – <i>berries, toasty oak, smoke; full bodied</i> –	12.50	44.95
2014 Syrah – <i>22% Mourvedre; plums, currants, pepper</i> –	12.50	44.95
PRIOR VINTAGE RED WINES		
2010 Brl. Sel. Cab Franc – <i>vanilla, rasp., herb, brambles</i> –	8.50	24.95
2011 Chelan Rge. – <i>50Cab/50Merlot; Estate; dark, spicy</i> –	8.50	24.95
2011 Pinot Noir – <i>Cortelli Vyd; Red cherry, earthy, silky</i> –	8.50	24.95
2011 Pinot Noir – <i>ESTATE Michaela's Vineyard</i>	10.50	29.95
2011 Cab. Franc – <i>Bacchus Vyd; - dark, blackberry, cola</i> –	10.50	29.95

"Check out our tasting room for additional sale wines!"



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WINE TASTING FLIGHTS – Pick 3 Wines, 2 oz. ea. (6 Oz. total per flight)

WHITE FLIGHT - \$11

2012 Gewurztraminer Chelan AVA	Dry, 30% barrel aged. Floral aromas, grapefruit & tropical fruit, subtle minerality and a lingering finish.
2013 Riesling Chelan AVA	Off-dry, SS. Possesses old world richness & depth, with the bright, aromatic style typical of Lake Chelan Valley whites.
2014 Cuvee Blanc Chelan AVA	Off-Dry 30% ea. Viognier/Riesling; 15% ea. Muscat/Gewurz; 10% Sauv. Blanc. Honeysuckle, lychee, mango, with a lively, crisp, dry finish.
2015 Pinot Gris Chelan AVA	Off-dry; Pear & white peach aromatics; Classic earthiness; aged on lees for creaminess & complexity. Medium body; clean, crisp finish.
2016 Rose Chelan AVA	Dry. 100% aged sur lees/24% barrel fermented. This Cab. Franc Rose has pear, white peach, lemon zest & flint aromatics.
2016 Viognier Chelan AVA	100% SS. Ripe peach, figs, and candied apricot. Medium bodied with a crisp, flinty finish.
2017 Sauvignon Blanc Columbia Valley	Dry, 100% SS, crisp, tart, yet fruity Sauvignon Blanc.

GOLD LABEL FLIGHT - \$15

****Join the wine club today, and receive this flight complimentary****

2014 Chardonnay Lk. Chelan AVA	25% SS/75% French Oak (50% new). Concentrated fruit & oak, with lemony, buttered brioche aromas. Full bodied, lingering finish.
2014 Pinot Noir Lk. Chelan AVA	Wild berries, toasty oak spice, smoky hints. Full-bodied with great intensity, sweet tannins, and balanced acidity.
2014 Cab. Sauv Col. Valley AVA	Black cherry, cassis and black licorice. Full and bright with soft tannins on the palate with vanilla and anise on the lingering finish.
2013 Cab. Franc Col. Valley AVA	Ripe plums, crushed herbs and black licorice. Full on the palate with firm yet balanced tannins and a sustained, savory finish.
2014 Syrah Col. Valley AVA	78% Syrah/22% Mourvedre. Ripe plums, black currants and black pepper. Big fruit, earthy notes. Full, plush mouthfeel. Long finish.

LARGE GROUP TASTINGS (8+ guests)

\$5/person	4 half ounce pours
\$10/person	4 one ounce pours
\$15/person	4 one ounce pours with cheese/meat plate to share

"Please note, VDL staff will select the four varietals for your group to taste"

Wine Club Members - Upon request, we will provide complimentary tasting for yourself and up to four friends!