



VIN DU LAC

VINEYARD, FARM, BISTRO, WINERY

OUR WINES

WHITE WINES

	Glass	Bottle
2014 Chardonnay GOLD-LABEL – rich, oaky, intense –	10.50	29.95
2012 Gewurztraminer – dry; classic aromas; crisp finish –	7.00	19.95
2013 Riesling – off-dry; classic aromatics; crisp finish –	8.50	24.95
2014 Cuvee Blanc – off dry; honeysuckle, lychee, mango –	8.50	24.95
2016 Viognier – dry, peach, figs, apricots; flinty finish –	8.50	24.95
2015 Pinot Gris – off-dry; classic aromatics; crisp finish –	8.50	24.95
2017 Sauvignon Blanc – dry; tart citrus	8.50	24.95

RED WINES

SILVER AND GOLD-LABEL

2014 Cuvée Rouge – red blend; Merlot/Cab Franc; bright –	10.50	29.95
2014 Cab. Sauvignon – black cherry, cassis, anise, vanilla –	12.50	44.95
2013 Cabernet Franc – ripe plums, herbs, licorice; plush –	12.50	44.95
2014 Pinot Noir – berries, toasty oak, smoke; full bodied –	12.50	44.95
2014 Syrah – 22% Mourvedre; plums, currants, pepper –	12.50	44.95

PRIOR VINTAGE RED WINES

2010 Brl. Sel. Cab Franc – vanilla, rasp., herb, brambles –	8.50	24.95
2011 Chelan Rge. – 50Cab/50Merlot; Estate; dark, spicy –	8.50	24.95
2011 Pinot Noir – Cortelli Vyd; Red cherry, earthy, silky –	8.50	24.95

WINE FLIGHTS

Pick a minimum of 3 wines - see board for daily selection – each pour is 2 oz.

RED WINES - \$5.00 per pour

WHITE WINES \$3.75 per pour

Wine Club Members - Upon request, we will provide complimentary light tasting of 4 wines for yourself and up to four friends! (Does not include flight pours.)

Large Group Tasting (8+ guests)

\$10.00 per person; includes four 1 ounce pours chosen by staff

\$15.00 per person; add cheese/meat platter to share to the 4 pours