



Wine Summary

-- Dry Whites

Chardonel (Sur Lie) – This dry white wine is barrel fermented in medium toast French oak, using the traditional method Sur Lie (on lees). This Seyval Blanc / Chardonnay hybrid yields a delicate and subtle wine that serves as a perfect companion to chicken and seafood cuisine. **\$14**

----- Dry Reds

Cynthiana – (a.k.a Norton) Is the state grape of Missouri. This wine is barrel aged in French oak casks to develop its classic inky purple color and rich body. Hints of black cherry and pecan are notable in this full-bodied dry red. This wine pairs well with red meats, pork and lamb. **\$14**

Chambourcin – This dry red French-American hybrid, also known as Joannes Seyve. Aged in French oak casks, our Chambourcin produces a medium bodied dry red, moderate hints of berry and nut throughout with a slight herbaceous aroma on the nose. This wine pairs well with red meats, pork, and lamb. **\$12**

----- Semi Sweet Whites

Vidal Blanc – This French hybrid was created from Ungi Blanc and Seibel. This wine produces a wonderful nose with apricot and tangerine flavors throughout. Perfect for pairing with Poultry, Asian or Seafood Cuisine. **\$12**

Vignole – A hybrid of Pinot De Corton and Seibel 8665. This Reisling-like grape produces a zesty, semi-sweet wine rich with citrus and tropical flavors including apricot, pear, and pineapple. This wine pairs well with Poultry, Asian or Seafood Cuisine. **\$14**

Traminette – A Gewurztraminer hybrid, this grape is cold fermented to enhance its distinct floral character. Elements of honeysuckle and clover on the nose merge with a palette rich with pear and honey to produce a semi-sweet wine. Perfect for pairing with Poultry, Asian or Seafood Cuisine **\$12**

----- Sweet Red Wine

Rose Red - This wine has a perfect spot on your patio! A blended wine comprising of St. Vincent, Marechal Foch and Chambourcin. This wine is cold fermented to produce is wonderful Melon and Apricot flavors. An Excellent choice for picnics, back yard events, or any other special occasion. **\$12**

----- Fruit Wine

Apple Cranberry – This festive semi-sweet wine has been a long time favorite at the winery. Its balance of select apples and cranberries provides an enchanting, brisk wine that will not soon be forgotten. Try as a mulled wine for your family’s special seasonal gatherings. This wine pairs well with crème brulee and vanilla ice cream. **\$ 10**

----- Dessert Wines

Topaz – Fermented with fresh Tahitian and Madagascar vanilla beans using Traditional Port methods. This Aperitif has an elegant, tropical flavor with a lingering, creamy finish. **\$22**

Port – This dessert wine is always a favorite, produced using our estate grown Cynthiana, then fortified with select wine brandy. Aged in medium char whiskey barrels, you will enjoy its complex yet fruitful body. This wine pairs well with crème brulee and vanilla ice cream. **\$22**

816.554.8800

www.stonehausfarms.com

Face Book - Stonehaus Farms Winery