

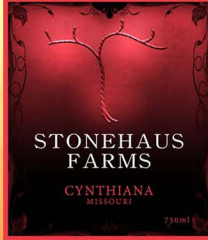
# STONEHAUS FARMS

VINEYARD & WINERY

EST - 1996

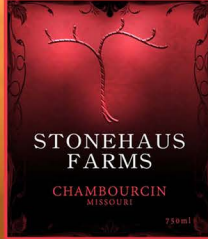
CELEBRATING  
**20**  
years

## Dry Reds



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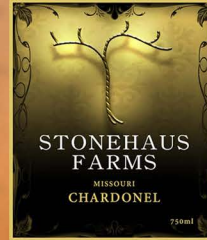
**Cynthiana** (a.k.a Norton)  
Norton is the state grape of Missouri. This wine is barrel aged in French oak casks to develop its classic inky purple color and rich body. Hints of black cherry and pecan are notable in this full-bodied dry red. This wine pairs well with red meats, pork and lamb.



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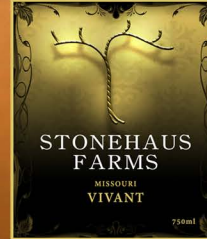
**Chambourcin**  
This French-American hybrid, also known as Joannes Seyve 26205, aged in French oak casks, our Chambourcin produces a medium bodied off-dry red. Moderate hints of berry and nut though ought, finishing with a slight herbaceous aroma on the nose. This wine pairs well with red meats, pork, and lamb.

## Dry Whites



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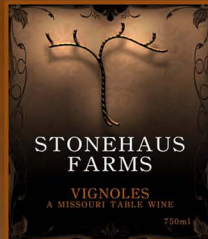
**Chardonee** (Sur Lie)  
This dry white wine is barrel fermented in a medium toast French oak, using the traditional method Sur Lie (on lees). This Seyval Blanc / Chardonnay hybrid yields a delicate and subtle wine that serves as a perfect companion to chicken and seafood cuisine.



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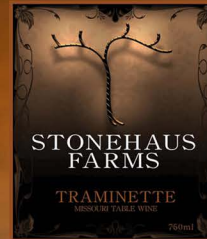
**Vivant**  
Vivant is very similar to the Chardonnay and Riesling Grape, introduced originally in Canada, it is now becoming a popular as a wine grape in New York and Missouri. This dry white wine is cold fermented to produce a fantastic buttery pallet, aged with French oak. This wine pairs as a perfect companion with chicken or seafood cuisine.

## Semi-Sweet



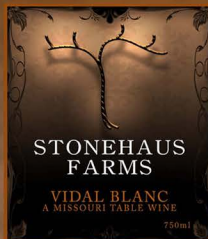
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**Vignoles**  
A hybrid of Pinot De Corton and Seibel 8665. This Reisling-like grape produces a zesty, semi-sweet wine rich with citrus and tropical flavors including apricot, pear, and pineapple. This wine pairs well with Poultry, Asian or Seafood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



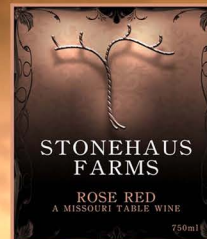
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**TRAMINETTE**  
A Gewurztraminer hybrid, this grape is cold fermented to enhance its distinct floral character, elements of honeysuckle and clover on the nose merge with a pallet rich with pear and honey to produce a semi-sweet wine perfect for pairing with Asian, poultry or seafood cuisine. Serve Chilled



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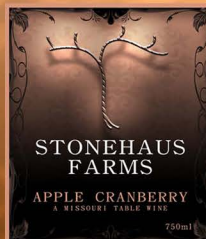
**Vidal Blanc**  
This French hybrid was created from Ungl Blanc and Seibel. This wine produces a wonderful nose with apricot and tangerine flavors though out. Perfect for pairing with Poultry, Asian or Seafood cuisine.



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**Rose Red**  
This semi-sweet red wine has a place on your patio. Cold fermented and blended using St. Vincent, Marechal Foch, and Chambourcin. This wine produces a wonderful Melon and Apricot flavor. An excellent choice for picnics, backyard events, or any other special occasion.

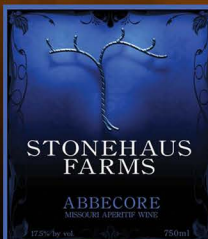
## Fruit



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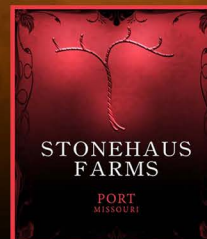
**Apple Cranberry**  
This festive, semi-sweet wine has been a long time favorite at the winery. It's balance of select apples and cranberries provides an enchanting, brisk wine that will not soon be forgotten. Try as a mulled wine for your family's special seasonal gatherings. This wine pairs well with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

## Dessert



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**ABBECCORE**  
Abbecore is made from the Vignoles grape, fermented in traditional style, this white Aperitif Dessert Wine Has wonderful hints of Apricot and Plum, along with a tropical flavor with a lingering creamy finish. This wine pairs well with fresh whipped cream and strawberries. Serve cold.



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**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 crême brûlée and vanilla ice cream.