

# WINE LIST

## CROSSKEYS VINEYARDS

### WHITES

BOTTLE PRICE KEYCLUB PRICE

 2022 CHARDONNAY \$25 | \$22.50

The 2022 Chardonnay was fermented in barrel where it remained on lees for 9 months, allowing the flavors to integrate and its structure to become complete. The citrus dominated flavor profile shows Meyer lemon on the nose and palate before transforming into pink grapefruit in the finish that's buoyed by a healthy acidity and a little nutmeg spice.

 2022 JOY WHITE \$21.50 | \$19.35

A refreshing blend of Vidal Blanc and Traminette with elegant aromas of peaches and pears. This white is fermented in stainless steel until the perfect balance of sweetness and acidity is achieved, yielding a lively wine with a juicy finish. Perfect for hot summer days or paired with spicy Asian or Middle Eastern dishes.

 2022 FIORE \$24 | \$21.60

A lustrous pink rosé of Cabernet Franc and Chambourcin. An intense nose of strawberries and raspberries glide into a rich and creamy palate that finishes with a mouthwatering acidity. This award-winning rosé can be enjoyed with a holiday turkey, parmesan risotto, or by itself on a summer day!

 2022 VIOGNIER \$26 | \$23.40

Our gorgeous 2022 Viognier has perfumed aromas of fresh nectarine and pear. Aging for 9 months on lees in the stainless steel barrels in which it was fermented has created a palate with creamy notes, a thick texture and a long clean finish with just a touch of nutmeg that brings it all together.

### REDS

BOTTLE PRICE KEYCLUB PRICE

 2022 PINOT NOIR \$32 | \$28.80

Our 2022 Pinot Noir has a great integration of bright fruit, spice and complexities with a refreshingly lean body. The nose is dominated by aromas of macerated cherry and cinnamon with an edge of forest floor. The palate shows fresh cherry with a lingering swirl of orange peel and cardamom.

 2022 CABERNET FRANC \$28 | \$25.20

Our 2022 Cab Franc has a powerful bouquet of ripe raspberry and nutmeg. Blackberry, cassis and black olive on the palate are buoyed by beautifully integrated oak that lifts the fruit and a lively acidity that lingers with the clean fruit characters.

 2021 PETIT VERDOT \$26 | \$23.40

Deep inky purple color with a similarly dark personality. Graphite, violet, and toasted vanilla aroma. A 60% new French oak barrel allows velvety tannins that jump to every corner of the palate creating a weighty mouthful, while the lush acidity hides until the finish. Its complexity and sweetness provides notes of cedar and dried flowers linger along with brandied blackberry.

 2022 TOURIGA \$24 | \$21.60

The 2022 Touriga has an attractive purple-red color with big lifted aromatics of spicy red fruit and a hint of tobacco leaf. The luscious palate is all about texture with layers of cherry and plum and a long soft finish.

 2022 JOY RED \$21.50 | \$19.35

A blend of our smoothest barrels, Joy Red is richly aromatic with notes of cranberry, cherry pie, and vanilla. The luxurious palate erupts with decadent fruit and finishes with an inviting warmth. The wine can be enjoyed chilled on a hot day, showing off its red berry flavors, or at room temperature where complex and nutmeg stand out.



### BOTTLE QUANTITY DISCOUNTS

12+ BOTTLES = 10% OFF  
6+ BOTTLES = 5% OFF

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## FRUITS

BOTTLE PRICE | KEYCLUB PRICE

 **APPLE D'VINE** \$18.50 | \$16.65

A refreshing blend of Vidal Blanc and Traminette, with notes of juicy green apple throughout. A crisp, but sweet finish makes this fruit wine a crowd pleaser.

 **PEACH D'VINE** \$18.50 | \$16.65

Slightly sweet and a peach lover's dream, this blend of Vidal Blanc and Traminette makes for an excellent companion for summer get-togethers. Works well in barbeque recipes or vinaigrettes.

 **HOPS** \$18.50 | \$16.65

Our take on beer/wine hybrid, comparable to a cider in both aroma and taste. Viognier based which is then dry hopped with Citra, Cascade, and Ahtanum provides powerful grapefruit and white passionfruit, while Cascade adds deep notes of fresh grass and lime peel.

 **SCARLETT** \$18.50 | \$16.65

This sweet, velvety combination of Merlot, Cabernet Franc and Chambourcin brings about bold spicy notes with hints of strawberry. This light-bodied wine is best enjoyed chilled.

## RESERVES

BOTTLE PRICE | KEYCLUB PRICE

BOTTLE PURCHASE ONLY

 **LE NOUVELLE** \$24 | \$21.60

Contrary to our traditionally-made Blanc de Noirs, this Charmat-style sparkling wine is not carbonated in its bottle. Nouvelle, a Vidal Blanc and Traminette combination gives way for fruity, acidic notes of pineapple and peach. This slightly sweet wine is similar to a dry champagne or prosecco.

 **BLANC DE NOIR** \$38 | \$34.20

This sparkling Pinot Noir is produced using the traditional method. Hints of almond, passionfruit and raspberry facilitate a lively, acidic feel on the palate that is reminiscent of candied lemon and is backed by a pleasant finish of toasted gingerbread notes.

 **LETIZIA** \$28 | \$25.20

Letizia is made from 100% Chambourcin which was picked, processed and fermented specifically for sparkling wine. The riper fruit yields bright raspberry aromas along with notes of pineapple and guava. Refreshing acidity is balanced by natural residual sugar, which further contributes to tropical fruits flavors; vividly pink, vigorously bubbly.

## DESSERTS

 **2021 TAVERN** \$30 | \$27

Our Tavern presents an elegant Ruby Port-style wine, crafted solely from the Portuguese grape - Touriga Nacional. The wine is a symphony of vibrant red and intense dark berries, with initial aromatic notes of blended cherries, orange zest, and potpourri that make way for a dark berry bouquet. On the palate, this wine unravels the deep flavor of dark cherries and a hint of dark chocolate, culminating in a trail of cardamom on the finish.

 **2019 ALI D'ORO** \$28 | \$25.20

Made in the traditional Eiswein style, the Ali is a blend of Vidal Blanc and Traminette grapes and aged for one year in neutral French oak barrels. With intense notes of honey and candied lemon peel, this wine pairs best with dessert.



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