

# TASTING MENU & NOTES

| <b>BOE WINES</b>  | <b>Taste / Glass</b> | <b>Bottle To-Go</b>      |
|---|----------------------|--------------------------|
| <b>2012 Social Club White</b> <i>New York State</i><br>A finger lakes / Long Island blend of 60% stainless steel fermented Chardonnay, and 40% Pinot Blanc, Sauvignon Blanc, Riesling, Vidal Blanc, Gewürztraminer, and Pinot Gris. Lively flavors of citrus, nectarine, pear, and white flowers with a nice minerality.                                  | <b>\$ 3.5 / \$7</b>  | <b>\$16 2013 Vintage</b> |
| <b>2010 Chardonnay</b> <i>North Fork of Long Island</i><br>This beautiful Chardonnay was gently aged in French oak for a lively mouthfeel and a smooth finish with hints of vanilla. On the palate: gentle flavors of Honeysuckle, quince, pear, mandarin, and coconut.   | <b>\$3.5 / \$9</b>   | <b>\$19</b>              |
| <b>2012 Shindig White</b> <i>Finger Lakes</i><br>This vintage of Shindig is 90% Vidal Blanc and 10% Riesling, and just the right amount of green apple flavor. Flavors of citrus, stone fruit, lemon zest, slate and ginger, and a touch of sweetness mingles with refreshing minerality on the finish and a vibrant acidity.                             | <b>\$3.5 / \$7</b>   | <b>\$16 2013 Vintage</b> |
| <b>2013 Pinot Gris</b> <i>Finger Lakes</i><br>Our first ever single vineyard, single varietal Pinot Gris! Full bodied and rich, this aromatic white displays a distinct Alsatian golden color and round flavors. Flavors of ripe pear, key lime, plantain, cantaloupe, almond, cinnamon and a hint of honeysuckle.  | <b>\$4 / \$10</b>    | <b>\$22</b>              |
| <b>2013 "Friend" Riesling</b> <i>Finger Lakes</i><br>Another great vintage of Finger Lakes Riesling! A delightful nose of lemon lime, and fresh pear, and flavors of stone fruit, meyer lemon, golden delicious apples, and white tea lead to a harmoniously balanced finish.   | <b>\$4 / \$10</b>    | <b>\$20</b>              |
| <b>2012 Gewurztraminer</b> <i>Finger Lakes</i><br>Our newest orange wine! Single vineyard Finger Lakes Gewurztraminer fermented on its skins and aged for 9 months in neutral oak barrels. A beautiful golden color with flavors of orange, ginger root, lychee, and apricot lead to a smooth finish with a hint of vanilla.                              | <b>\$4 / \$11</b>    | <b>\$26</b>              |
| <b>2013 Cabernet Franc Rosé</b> <i>Finger Lakes</i><br>Liquid summer! Lively flavors of bing cherry, watermelon, berry sorbet, lime, white flowers and grapefruit. The finish is complex and layered, with a lively acidic punch. Its mouthwatering yet equally classic and feisty.   | <b>\$4 / \$9</b>     | <b>\$18</b>              |
| <b>2010 Merlot</b> <i>North Fork of Long Island</i><br>Complex, with lively flavors of dark currant and blackberry, with highlights of chocolate, savory spices, and black pepper, finishing with a subtle touch of vanilla. A blend of 96% Merlot and 4% Petit Verdot, it's a deep, rich, dimensional wine that's great with food.                       | <b>\$4 / \$10</b>    | <b>\$22</b>              |
| <b>2008 Motley Cru</b> <i>North Fork of Long Island</i><br>This silky, velvety red exhibits a savory nose with hints of olive, and juicy cherry fruit and spice on the palate. Round and soft with great acidity and fine tannins, with a medium body and the texture of a robust Pinot Noir.   | <b>\$4 / \$11</b>    | <b>\$25</b>              |
| <b>2012 Social Club Red</b> <i>North Fork of Long Island</i><br>Our newest release! This years SCR is a bold, fun table wine with lively flavors of dark cherry, blackberry, and spice. The blend is made up of 77% Merlot, 18% Cabernet Sauvignon, 5% Corot Noir. This medium-bodied red finishes smooth with excellent structure.                       | <b>\$4 / \$10</b>    | <b>\$20</b>              |
| <b>OTHER NY WINE</b>  | <b>Taste / Glass</b> | <b>Bottle To-Go</b>      |
| <b>2010 Sparkling Pointe Brut</b> <i>North Fork of Long Island</i><br>Pale golden color, aromas of ripe pears and delicious apples enlighten its fresh brioche scent. Tiny bubbles, and delicate oak flavors are present in this toasty and creamy wine.  | <b>\$4.5 / \$12</b>  | <b>\$30</b>              |
| <b>2010 Sparkling Pointe "Topaz Imperial"</b> <i>North Fork of Long Island</i><br>A beautiful sparkling rose with aromas of strawberry and sour cherry. Delicate and persistent with fine, dry bubbles.   | <b>\$5 / \$13</b>    | <b>\$38</b>              |
| <b>NV Swedish Hill Riesling Cuvée</b> <i>Finger Lakes</i><br>Loaded with fresh floral and fruity aromas and flavors, this Riesling Sparkling wine is deliciously refreshing, complex and pleasing to both dry and sweet wine drinkers. Finished with just a bit of sweetness, this sparkling wine is an elegant addition to special occasions.            | <b>\$4 / \$9</b>     | <b>\$20</b>              |
| <b>2011 Millbrook Tocai Friuliano</b> <i>Hudson Valley</i><br>Dry yet fruity with inviting flavors of kiwi, pear, and citrus. This wine has a charged acidity and a juicy mouthfeel and a clean finish.   | <b>\$4 / \$10</b>    | <b>\$20</b>              |
| <b>2012 Glenora Riesling</b> <i>Finger Lakes</i><br>Glenora's Riesling grapes are harvested early in the season to capture their crisp fruit flavors. A long, cool fermentation is arrested just shy of bone dry leaving a dry wine balanced with pleasant, fruity, classic characteristics.  | <b>\$4 / \$9</b>     | <b>\$17</b>              |
| <b>2013 Paumanok Vineyards Chenin Blanc</b> <i>North Fork of Long Island</i><br>Fresh, crisp, racy, and bracing Chenin that is redolent of grapefruit and pineapple, with subtle notes of melon, apple and guava. It makes an excellent companion to various white meat fish dishes, such as sea bass, flounder, cod and lobsters and especially oysters. | <b>\$4.5 / \$12</b>  | <b>\$29</b>              |
| <b>2012 Osprey's Dominion Fumé Blanc</b> <i>North Fork of Long Island</i><br>Barrel Fermented Sauvignon Blanc with flavors of ripe melon and citrus. The extended lees contact time adds a creamy yet bright finish.  | <b>\$3.5 / \$8</b>   | <b>\$16</b>              |
| <b>2013 Bedell Cellars Viognier</b> <i>North Fork of Long Island</i><br>Stainless steel fermented, fragrant and fruit forward with a flinty minerality. Clean and fresh with notes of tangerine and white peach, with an electric, bright finish.   | <b>\$4.5 / \$12</b>  | <b>\$36</b>              |
| <b>2013 Bellwether Pinot Noir Dry Rosé</b> <i>Finger Lakes</i><br>This wine was bottled shortly after fermentation to preserve the natural spritz produced from fermentation. Aromas and flavors of Bing cherry and wild strawberry are complemented by a lively balanced acidity.  | <b>\$4 / \$10</b>    | <b>\$21</b>              |
| <b>2012 Nappa "Anomaly" Pinot Noir Rosé</b> <i>North Fork of Long Island</i><br>This 100% Pinot Noir is a white wine made from red grapes. Challenging your perceptions, it displays a rich, full body in an unoaked style, showing white cherry and strawberry fruit aromas and flavors, leaving you with a long dry finish and a zing of acidity.       | <b>\$4 / \$10</b>    | <b>\$20</b>              |
| <b>2011 Channing Daughter's "Ramato" Orange Wine</b> <i>The Hamptons</i><br>Aromas and flavors of honey, brown spices, dried apricots, pear skin, tropical citrus, baked apples, coriander and peaches. The wine has balanced acidity, only 12% alcohol, medium-plus body and great persistence of flavor on the finish.                                  | <b>\$4 / \$11</b>    | <b>\$26</b>              |
| <b>2011 Sheldrake Point Gamay Noir</b> <i>Finger Lakes</i><br>96% Gamay Noir and 4% Syrah, this beautiful oak aged wine is light, and bright with a ruby red color. The red fruit melds sweet strawberry and cherry fruit with a floral flourish. In the mouth its supple with light, round tannins, lively red fruit and a fresh finish.                 | <b>\$4 / \$11</b>    | <b>\$23</b>              |
| <b>2012 Bedell Cellars Malbec</b> <i>North Fork of Long Island</i><br>A benchmark for East Coast Malbec. A single vineyard, wild ferment, hand harvested gem from the exceptional 2012 vintage. Aged 8 months in neutral French oak barrels and stainless steel.  | <b>\$6 / \$15</b>    | <b>\$50</b>              |
| <b>2010 Roanoke Vineyards Cabernet Franc</b> <i>North Fork of Long Island</i><br>A wonderful expression of North Fork Cab Franc! Full bodied and spicy, with lasting tannins and an elegant finish. Deep, dark fruit in the mouth with a touch of espresso on the finish.   | <b>\$5 / \$13</b>    | <b>\$40</b>              |
| <b>2012 Suhru Shiraz</b> <i>North Fork of Long Island</i><br>This wine has a deep vibrant hue, red and violet purple in color. The aroma is bursting with some raspberry, with hints of cardamon and earl grey tea leaf. The soft subtle tannins define this wine. It has a long lingering finish.  | <b>\$4 / \$10</b>    | <b>\$23</b>              |
| <b>2011 Thirsty Owl Pinot Noir</b> <i>Finger Lakes</i><br>A rusted light color in the glass, this bone-dry, light bodied Pinot has flavors of rich plum, subtle strawberry, vanilla, and spice. The finish is elegant with a splash of oak and polished tannins.  | <b>\$4 / \$11</b>    | <b>\$23</b>              |