

TASTINGS FLIGHT:
\$10 (6 TASTES); \$5 (3 TASTES)
(1 OZ POURS, ADD'L TASTES \$2)

UPCOMING EVENTS
>RELEASE PARTY APR 29
>WED NIGHT MUSIC SERIES
JUN 14 - AUG 30
6PM - 8PM
(FOOD TRUCKS @ 5PM)



ACCOMPANIMENTS:
\$6 GOAT CHEESE
\$12 BOARD
\$5 CHOCOLATE PAIRING
\$1 WATER/POP

BOTTLE DISCOUNTS:
1-5 = 10%; 6 = 15%
12 = 20% 24+ = 30%

Dry White

\$17
\$5
Whitecap: Crisp and light with a melon nose, delicate hints of honey and abundant apple and citrus fruit notes. This wine reminds you of your favorite Pinot Grigio. Whitecaps are when Lake Michigan waves increase in size and start breaking and cresting. The label picture was taken in an area called Pier Cove, about 5 miles north of the vineyard. Made with Cayuga, Seyval Blanc, and Riesling @ 0.3% r.s. **Pairs w/ Seafood, Pasta, Chicken**

\$17
\$5
Charlie's Choice: Floral and spice nose, soft grapefruit flavors, and a delightfully crisp finish. Charlie was our beloved family dog who instantly became the favorite greeter when the winery opened. We captured this label picture when Charlie took over a photo shoot we were doing for the local wine trail. Made with Traminette, Vignoles, Vidal, and Riesling @ 0.5% r.s. **Pairs w/ Asian, Thai, Fish, Seafood**

\$18
\$5
Charlie's Bad Choice: This special bourbon barrel aging of Charlie's Choice softens the fruitiness of regular Charlie's and pleasantly coats your mouth with flavors of rye and toast. The bourbon barrel aging process also creates an exciting finish of lingering warmth. Charlie provided the customers with companionship and their "pet fix" while at the winery. The devil horns appeared after Charlie's bad choice - bourbon. **Pairs w/ Fish, Spicy Sauces, BBQS Pairs w/ Fish, Spicy Sauces, BBQ**

\$20
\$5
Dry Riesling: With aromas of mild citrus and green apple, this wine softly coats your mouth and finishes with notes of honey. This was the first grape we planted in 2008. The flavor of our dry Riesling is reminiscent of its German heritage, yet unique to our area next to Lake Michigan. Made with Riesling @ 0.5% r.s. **Pairs w/ Asian, Chicken, Mexican, Fish**

\$18
\$5
Vin Blanc: Crisp and refreshing, this wine starts with green apple flavors and finishes with a pleasant burst of citrus notes on the palate. The Vin Blanc label showcases white wines that sparkle in any given year. Vin Blanc is a single varietal wine. This year it is made with Vignoles @ 0.5% r.s. **Pairs w/ Pasta, Seafood & Chicken Dishes, Creamy Cheeses**

Dry Rose

\$19
\$5
Nana's Kiss: Vivid rose gold in color, this wine presents flavors of sweet fresh strawberries on the palate, followed by a long tangy fruit finish. To celebrate our fourth grandchild we created a label for the newest "Little Man" with his Nana Deb. The relationship between Nanas and their grandchildren is very special and unique. Made with Marquette and Chambourcin @ 0.3% r.s. **Pairs w/ Summer Salads, Seafood, Fish, Pasta, Chicken**

Dry Red

\$18
\$5
Big Lake: A smooth, oaked wine filled with flavors of dried cherry, raspberry, and blackberry. The finish holds just a touch of spice. Our love for Lake Michigan, or "The Big Lake", encompasses its sandy beaches, fresh water, boating and picturesque sunsets. Our respect comes from the unpredictable winds, waves, and danger. That is why it is called the "Big Lake" to both locals and visitors. Made with Marquette, Chancellor, Cab Franc, Foch @ 0.8% r.s. **Pairs w/ Pizza, BBQ, Stews**

\$17
\$5
Vin Rouge: Scents and tastes of juicy red and blue fruits are plentiful in this easy drinking wine with a velvety smooth finish. This zesty wine is a wonderful addition to our dry red line up. The grape used in our Vin Rouge originated in Austria and Germany and is called Lemberger and Blaufrankisch. Made with Lemberger @ 0.2% r.s. **Pairs w/ Pork, Beef, Cheese, Chocolate**

\$18
\$5
Vision: A deep crimson wine with a distinct blackberry jam flavor and a silky, lingering, plum finish. Our first red blend required a label to celebrate our winery vision: robust and drinkable dry reds, importance of family, and assimilation into the South Haven lifestyle. Made with Chambourcin, Cab Franc, Merlot, and Foch @ 0.5% r.s. **Pairs w/ Salmon, Beef, Turkey, Chicken**

\$17
\$5
Reflection: This dark red wine begins with hints of cedar on the nose, followed by a unique balance of jammy blue fruits and spice on the palate. The sun's bursting radiance through dark clouds defined the moment and brings reflection when drinking the wine. The label photo is a cell phone picture taken through the car window while driving on vacation. Made with Chambourcin @ 0.5% r.s. **Pairs w/ Spicy Dishes, Pasta, Pizza**

\$20
\$5 **Red Tail:** This unique wine starts out smooth with red fruity flavors and ends dry, with a hint of the bourbon barrel. Additionally, the bourbon barrel brings out notes of cedar and spice on the palette. The red tail hawks have been here since the very beginning, perching on the top of the winery while it was being built. Made with Chambourcin @ 0.5% r.s.
Pairs w/ Meats, Cheeses, Chocolate Desserts

\$22
\$6 **Merlot:** This approachable fruity and spicy wine has notes of ripe cherry and strawberry and a tasty black pepper finish. We are excited to share that Merlot grapes are our newest planting in the vineyard. Current outsourcing will continue for Merlot until our vines are ready. The regional climate produces merlot grapes that consistently bring out vibrant fruits in a lighter wine where pepper replaces the typically dry finish. Made with Merlot @ 0.5% r.s. **Pairs w/ Salmon, Turkey, Beef, Pork**

\$22
\$6 **Cabernet Franc:** This medium bodied oaked wine has a dark cherry and strawberry nose, abundant spice, and a long finish that lingers on the palate. The first red grape we planted has responded favorably to our location. We love the Cab Franc as a single varietal as well as with our many blends. Made with Cabernet Franc @ 0.5% r.s.
Pairs w/ Pasta, Steak, Cheeseburger

\$24
\$8 **V.P.S. (Vision Private Selection):** This complex, medium bodied wine offers a cedar and spice nose, complemented with dark red fruit notes, and rounded out with a touch of oak. This label extends our "vision" of dry reds with a version of a classic blend of old world grapes. Made with Cab Franc, Merlot, and Cab Sav @ 0.4% r.s.
Pairs w/ Steak, Hearty Pasta, Cheese, Dark Chocolate

Semi Dry White

\$17
\$5 **Riesling LMS:** Aromas of pear and apple on the nose are followed by the presence of stone fruit flavors in this refreshing wine. This wine has the flavors you think of when you think of Riesling with just a touch of sweetness to enhance the fruit notes. Both dry and sweet drinkers can agree on this wine for that special occasion. Made with Riesling @ 1.5% r.s.
Pairs w/ Spicy Dishes, Pork, Seafood

\$17
\$5 **Riesling Estate:** This variety boasts aromas of tropical fruit on the nose followed by flavors of pear and sweet pineapple on the palate. This Riesling is estate grown and bottled at our vineyard located in the Fennville AVA (3rd oldest AVA in the country). Made with Riesling @ 2.0% r.s. **Pairs w/ Sweet Desserts, Salty Cheeses, Spicy Dishes**

Sweet White and Red

\$14
\$4 **North Beach (white):** This sweet, easy on the palate, wine has an intense peach and citrus nose and pairs perfectly with friends, family and fun. Our sweet wine blend is filled with a bounty of fruit flavors that is perfect for one of those great South Haven summer days. North Beach is a large, popular Lake Michigan beach located on the north side of the Black River. Made with Vidal, Vignoles, Riesling, Seyval Blanc, Traminette, Niagra, Cayuga @ 8.0% r.s.
Pairs w/ Spicy/Salty Dishes, Fruit & Vanilla Desserts

\$14
\$4 **South Beach (red):** Our sweet red wine is served chilled and chock-full of big grape and blackberry flavor. Perfect for those just dipping their toes into red wines or sweet lovers looking for a new favorite to enjoy in a beach chair at sunset. South Haven's South Beach may not be as famous as Miami's, but with it's access to downtown, docks, festivals, beach, and memorable sunsets South Beach is always part of the scene. Made with Concord, Foch, Chambourcin @ 6.0% r.s.
Pairs w/ Savory Cheeses, Caramel & Chocolate Desserts

Cider

\$4.50
\$2.50 **Lake Breeze Cider:** A semi-dry hard apple cider with a bushel full of apple flavors and a refreshingly crisp finish. This label shows the South Beach lighthouse engulfed by a large wave that only Lake Michigan can create.

Specialty (limited availability)

\$18
NA **Vin Blanc (Estate Traminette):** This dry, medium bodied wine starts by softly coating your mouth while finishing with plentiful notes of green apple, citrus and pineapple on the palate. Estate grown and naturally filtered.
Pairs w/ Salty Snacks & Cheeses, Creamy Pasta Dishes, Seafood, Chicken, & Pork

\$12
NA **Maple:** Unique, elegant & rich, with aromas of caramel and butterscotch on the nose, and a sweet, nutty mouth coating finish
(Aperitif: Salty Cheese, Olives, Nut / Dessert: With Flavors of Vanilla, Caramel, Butterscotch, Nuts)



Thanks for Visiting
Jack and Deb

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