



Welcome to Cogdal Vineyards, Home of Little Man Winery. You will experience a wide variety of wines made from 100% Michigan grapes grown in both the Fennville AVA and Lake Michigan Shore AVA. We grow approximately 50% of the grapes we need. We use a mixture of cold tolerant grapes (hybrids) and Vinifera varietals with origins in Germany and France. We focus on dry wines, but also offer delicious semi-dry and sweet wines. We are family owned and driven by our wine family to create a relaxing, laid back experience serving innovative, award winning wines. You can drink your wine tasting, glass or bottle inside or outside. Enjoy your day!

Tasting Flights:

- Five samples \$10 (\$12 w/ take home logo glass)
- Samples are 1 oz pours
- We are using compostable cups to pour your flight. You are welcome to use a tasting glass with your flight.

Bottle Discounts:

4 = 10% | 6 = 15%
12 = 20% | 24+ = 30%

Food Menu

- *Goat Cheese (Herb or Tomato Garlic) - \$7
- *Board (Summer Sausage, Cheese, Cherries, Cashews, Choc) - \$12
- *Summer Sausage - \$5
- *Cheese - \$4
- * items include crackers

Crackers - \$1

Chocolate Pairings (w/ red, white, or any wine) - \$7

Chocolate Bar - \$5

Water/Pop - \$1

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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. Made with Cayuga, Seyval Blanc, and Riesling @ 0.3% r.s. **Pairs w/ Seafood, Pasta, Chicken**

Charlie's Choice: Floral and spice nose, soft grapefruit flavors, and a delightfully crisp finish. Charlie was the original wine dog and greeter. Made with Traminette, Vignoles, and Riesling @ 0.5% r.s. **Pairs w/ Asian, Thai, Fish, Seafood**

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. Pairs w/ Fish, Spicy Sauces, BBQs **Pairs w/ Fish, Spicy Sauces, BBQ**

Dry Riesling: With aromas of mild citrus and green apple, this wine softly coats your mouth and finishes with notes of honey. Riesling @ 0.5% r.s. **Pairs w/ Asian, Chicken, Mexican, Fish**

Vin Blanc: Crisp and refreshing, this wine starts with green apple flavors and finishes with a pleasant burst of citrus notes on the palate. This is made with Vignoles @ 0.5% r.s. **Pairs w/ Pasta, Seafood & Chicken Dishes, Creamy Cheeses**

Nana's Kiss: Vivid rose gold in color, sweet fresh strawberries on the palate, followed by a long tangy fruit finish. This label has our 4th grandson and his Nana. Made with Marquette and Chambourcin @ 0.3% r.s. **Pairs w/ Summer Salads, Seafood, Fish, Pasta, Chicken**

Big Lake: A smooth, oaked wine filled with flavors of dried cherry, raspberry, and blackberry. The finish holds just a touch of spice. Lake Michigan has always been 'The Big Lake' for us. Made with Marquette, Chancellor, Cab Franc, Foch @ 0.8% r.s. **Pairs w/ Pizza, BBQ, Stews**

Vision: A deep crimson wine with a distinct blackberry jam flavor and a silky, lingering, plum finish. This label shows our 1st three grandsons when we started. Made with Chambourcin, Cab Franc, Merlot, and Foch @ 0.5% r.s. **Pairs w/ Salmon, Beef, Turkey, Chicken**

Red Tail: This unique wine starts out smooth with red fruity flavors and ends dry, with a hint of the bourbon barrel. A family of red tail hawks have been here since the beginning. Made with Marquette, Chambourcin, Foch @ 0.5% r.s. **Pairs w/ Meats, Cheeses, Chocolate Desserts**

D r y R e d	\$24 \$9	Merlot: This approachable fruity and spicy wine has notes of ripe cherry and strawberry and a tasty black pepper finish. Made with Merlot @ 0.5% r.s. Pairs w/ Salmon, Turkey, Beef, Pork
	\$26 \$9	Cabernet Franc: This medium bodied wine has a dark cherry and strawberry nose, abundant spice, and a long finish that lingers on the palate. Made with Cabernet Franc @ 0.5% r.s. Pairs w/ Pasta, Steak, Cheesburger
	\$26 \$9	Harvest Reserve: The rich aroma and color is followed by an earthy mid palate with notes of cherry and spice. The finish brings out the complex tannin structure and a long dry finish. Made with a 50/50 blend of Cabernet Franc and Merlot @ 0.3% r.s. Pairs w/ Pasta, Steak, Cheesburger
	\$26 \$9	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. Made with Cab Franc, Merlot, and Cab Sav @ 0.4% r.s. Pairs w/ Steak, Hearty Pasta, Cheese, Dark Chocolate
S e m i D r y	\$18 \$8	Reflection (red): An easy drinking, dry red wine that is perfect for summer sipping. It is light bodied and smooth with dark red and blue fruit notes of cherry, blackberry and plum on the palate. Made with Marquette @ 0.9% r.s. Pairs w/ Spicy Dishes, Pasta, Pizza
	\$18 \$8	Mitten Glass Red: A classic Nouveau profile that is fruity, jammy and easy drinking. Michigan beach glass is highlighted inside a Michigan outline. Made with Chambourcin @ 0.5% r.s.
	\$17 \$7	Riesling LMS: This variety boasts aromas of tropical fruit on the nose followed by flavors of pear and sweet pineapple on the palate. Made with Riesling @ 1.9% r.s. Pairs w/ Sweet Desserts, Salty Cheeses, Spicy Dishes
	\$17 \$7	Mitten Glass White: Pear on the nose, followed by a hint of floral with a crisp, mouth watering finish. Michigan beach glass is highlighted inside a Michigan outline. Made with 100% Estate Grown Traminette @ 0.7% r.s.
	\$17 \$7	Haven Kiss (Rose w/bubbles): This blush colored slightly effervescent wine is bursting with fresh, bright strawberry flavors. Made with Chambourcin, Marquette, and Riesling @ 4.0% r.s. Pairs w/ Soft Cheese, Fruit Salads, Desserts, Seafood
S w e e t	\$17 \$7	Sunset Kiss (Rose): This blush colored wine is bursting with fresh, bright strawberry flavors. Made with Chambourcin, Marquette, and Riesling @ 5.5% r.s. Pairs w/ Soft Cheese, Fruit Salads, Desserts, Seafood
	\$15 \$6	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. Made with Vidal, Vignoles, Riesling, Seyval Blanc, Traminette, Niagra, Cayuga @ 8.0% r.s. Pairs w/ Spicy/Salty Dishes, Fruit & Vanilla Desserts
	\$15 \$6	South Beach (red): Our sweet red wine is served chilled and chock-full of big grape and blackberry flavor. Made with Concord, Foch, Chambourcin @ 6.0% r.s. Pairs w/ Savory Cheeses, Caramel & Chocolate Desserts
0 .3	\$5 Can \$16-4pk \$3	Lake Breeze Cider: A semi-dry hard apple cider with a bushel full of apple flavors and a refreshingly crisp finish.

Tasting Room Wi-Fi
LMWGuest
password: 7143107th

Thanks for Visiting
Jack and Deb

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