



# Welcome to Cogdal Vineyards, Home of Little Man Winery Tasting Menu

**TASTING FEE: 3 FOR \$5, 6 FOR \$10, OR \$2 EACH. SERVED AS A FLIGHT.**

**To Enjoy with your Tasting: Goat Cheese @ \$6 Board @ \$12 Water/Pop @\$1  
Chocolate Pairing @ \$5 Chocolate MI Bar @ \$4**

*Our Bottle Discounts are:: 4 = 10% 6 = 15% 12 = 20% 24+ = 30%*

## DRY WHITES

### Whitecap

\$17 | \$5



Crisp and light with a melon nose, hints of honey & abundant apple and citrus fruits. Reminds you of your favorite Pinot Grigio. When Lake Michigan waves increase in size and start breaking we call them whitecaps. This picture was taken in an area called Pier Cove about 5 miles north. Made with Cayuga, Seyval Blanc, & Riesling @ 0.3 r.s. **Pairs w/ Seafood, Pasta, Chicken**

### Charlie's

### Choice

\$17 | \$5



Floral and spice nose with soft grapefruit flavors that finishes crisply. Charlie was our beloved family dog who instantly became the favorite greeter when the winery opened. This picture occurred when Charlie took over a photo shoot for the wine trail. Made with Traminette, Vignoles, Vidal, & Riesling @ 0.5% r.s. **Pairs w/ Asian, Thai, Fish, Seafood**

### Charlie's Bad

### Choice

\$19 | \$5



Special bourbon barrel aging of Charlie's Choice softened the fruitiness, while pleasantly coating your mouth with flavors of rye and toast, leading into an exciting finish with 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, BBQ**

### Dry Riesling

\$20 | \$5



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. Our location next to Lake Michigan produces dry Riesling flavors that remind you of it's German heritage, but is unique to our area. Made with Riesling @ 0.5% r.s. **Pairs w/ Asian, Chicken, Mexican, Fish**

### Vin Blanc

\$19 | \$5



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

### Nana's Kiss

\$20 | \$5



Rose gold in color, this wine presents flavors of sweet fresh strawberries on the palate, with a long tangy fruit finish. To celebrate our fourth grandchild we created a label for the newest "Little Man" with his Nana. The relationship between Nanas and their grandchildren are very special. Made with Marquette & Chambourcin @ 0.3% r.s. **Pairs w/ Summer Salads, Seafood, Fish, Pasta, Chicken**

## DRY REDS

### Big Lake

\$18 | \$5



A smooth and oaked wine with flavors of dried cherry, raspberry, and blackberry with a touch of spice. Our love for Lake Michigan, or Big Lake, starts with its beaches, fresh water, boating and sunsets. Our respect comes from the unpredictable winds, waves, and danger. That is why it is called the "Big Lake". Made with Marquette, Chancellor, Cab Franc, Foch @ 0.8% r.s. **Pairs w/ Pizza, BBQ, Stews**

### Vin Rouge

\$18 | \$5



Scents and tastes of juicy red and blue fruits are plentiful in this easy drinking wine with a velvety smooth finish. This is a nice addition to our dry red wine line up. This grape originated in Austria and Germany and is called Lembergen and Blaufrankisch. Made with Lemberger @ 0.2% r.s. **Pairs w/ Pork, Beef, Cheese, Chocolate**

## Vision

\$18 | \$5



A dark 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 life. Made with Chambourcin, Cab Franc, Merlot, & Foch @ 0.5 r.s. **Pairs w/ Salmon, Beef, Turkey, Chicken**

## Reflection

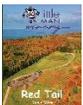
\$18 | \$5



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. 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**

## Red Tail

\$19 | \$5



This unique wine starts out smooth with red fruity flavors and ends dry, with a hint of the bourbon barrel bringing out cedar and spice on the palette. The red tail hawks have been here since the 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**

## Merlot

\$22 | \$6



Notes of ripe cherry & strawberry are found in this fruity and spicy wine, with a tasty black pepper finish. This is our newest planting in the vineyard. Current sourcing will continue for Merlot until our vines are ready. Our Merlots consistently bring out vibrant fruits in a lighter wine where pepper replaces the typically dry finish. Made with Merlot @ .5% r.s. **Pairs w/ Salmon, Turkey, Beef, Pork**

## Cabernet

\$22 | \$6



A dark cherry and strawberry nose filled with abundant spice that continues on the palate creates this medium bodied oaked wine. The first red 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**

## V.P.S (Vision

Private Selection)

\$24 | \$6

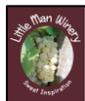


This complex, medium bodied wine offers a cedar and spice nose, complimented with dark red fruit rounded by a touch of oak. This label extends our "vision" of dry reds with a version of a classic blend of old world grapes. Made with Cab Franc, Merlot, & Cab Sav @ 0.4% r.s. **Pairs w/ Steak, Hearty Pasta, Cheese, Dark Chocolate**

## SEMI DRY WHITES

### Inspiration

\$15 | \$5



Aromas of tropical fruit on the nose followed by flavors of apple, pear and sweet pineapple on the palate. The picture shows the spectacular white wine grapes we grow in Michigan, juicy and delicious fruit that leads to great wine, both sweet and dry. Made with Vidal, Vignoles, Seyval Blanc @ 1.0% r.s. **Pairs w/ Fruity Desserts, Salty Cheeses, Spicy Dishes**

### Riesling LMS

\$17 | \$5



Aromas of pear & apple on the nose followed by sweet tropical fruit flavors are present in this refreshing wine. This has the flavors you think of when you think of Riesling with just a little sweetness to enhance the fruit flavors. 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**

## SWEET WHITE AND RED

### North Beach

\$12 | \$4



Intense peach and citrus nose that pairs well with friends, family and fun. Our sweet wine blend creates a bounty of fruit flavors that is perfect for one of those great South Haven summer days. North Beach is a great Lake Michigan beach. Made with Vidal, Vignoles, Riesling, Seyval Blanc, Traminette, Niagara, Cayuga @ 8.0% r.s. **Pairs w/ Spicy/Salty Dishes, Fruit & Vanilla Desserts**

### South Beach

\$12 | \$4



Black cherry, big grape flavor, enjoy the South Beach vibe 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 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

### Lake Breeze

\$4.50 | \$2.50



A semi-dry hard apple cider with a bushel full of apple flavors followed by a crisp finish. This label shows the South Haven lighthouse absorbing a large wave as only Lake Michigan can create.