



# Cogdal Vineyards Tasting Menu

TASTE \$2, 3 FOR \$5, 5 FOR \$7. TASTES SERVED AS A FLIGHT.



## Whitecap

**Dry White \$17/Bottle | \$5 Glass**

Crisp and light with a melon nose, hints of honey & abundant apple and citrus fruits. Reminds you of your favorite Pinot Grigio. We spent a lot of time swimming in Lake Michigan. When the waves increase in size and start breaking we said the lake now had 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

**Dry White \$17/Bottle | \$5 Glass**

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 the 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

**Dry White \$20/Bottle | \$6 Glass**

Special barrel aging (wine/bourbon barrel) of Charlie's Choice has softened the fruitiness of Charlie's Choice, but pleasantly coats your mouth with flavors of rye and toast, while leading into an exciting finish with lingering warmth. Besides being our greeter, Charlie provided the customers with companionship and their "pet fix" while at the winery. A bad choice for Charlie was bourbon. After this indiscretion he sprouted devil horns.

*Pairs w/ Fish, Spicy Sauces, BBQ*



## Dry Riesling

**Dry White \$20/Bottle | \$6 Glass**

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

**Dry White \$20/Bottle | \$6 Glass**

Crisp and refreshing, this wine starts with green apple flavors and finishes with a pleasant burst of citrus notes on the palate. We wanted to create a label that would showcase white wines that sparkle in any given year. Vin Blanc is a single varietal wine. This year is made with Vignoles @ 0.5% r.s.

*Pairs w/ Pasta, Seafood & Chicken Dishes, Creamy Cheeses*



## Nana's Kiss

**Dry Rose \$20/Bottle | \$6 Glass**

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 is very special. Made with Marquette & Chambourcin @ 0.3% r.s.

*Pairs w/ Summer Salads, Seafood, Fish, Pasta, Chicken*



## Reflection

**Dry Red \$16/Bottle | \$5 Glass**

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. This image of the sun bursting through the dark cloud was definitely a unique moment. We felt reflection was a good reaction to this picture when drinking the wine. Picture was taken through the car window with a cell phone while driving on vacation. Made with Chambourcin @ 0.5% r.s.

*Pairs w/ Spicy Dishes, Pasta, Pizza*



## Big Lake

**Dry Red \$17/Bottle | \$5 Glass**

A smooth and oaked wine with flavors of dried cherry, raspberry, and blackberry with a touch of spice. Growing up in West Michigan you learn to appreciate and respect Lake Michigan. This great expanse of water provides beaches, fresh water, boating and sunsets, but also shows it's unpredictability with brutal winds, waves, and danger. It is more than a lake, it is the "Big Lake". Made with Marquette, Chancellor, Cab Franc, Foch @ 0.8% r.s.

*Pairs w/ Pizza, BBQ, Stews*