



Vision

Dry Red \$18/Bottle | \$5 Glass

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



Sweet Inspiration

Semi Dry White \$15/Bottle | \$5 Glass

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



Vin Rouge

Dry Red \$18/Bottle | \$5 Glass

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



Riesling LMS

Semi Dry White \$18/Bottle | \$6 Glass

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



Merlot

Dry Red \$20/Bottle | \$6 Glass

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. We will continue to source the grape for a couple more years 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



North Beach

Sweet White \$12/Bottle | \$4 Glass

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, Niagra, Cayuga @ 8.0% r.s.

Pairs w/ Spicy/Salty Dishes, Fruit & Vanilla Desserts



Cabernet Franc

Dry Red \$24/Bottle | \$6 Glass

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. Cab Franc is a sibling of the Cab Sav and is traditionally blended with Merlot and Cab Sav in the Bordeaux style. 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



South Beach

Sweet Red \$12/Bottle | \$4 Glass

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



VPS (Vision Private Selection)

Dry Red \$24/Bottle | \$6 Glass

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



Maple

Sweet \$12 Bottle (375ml) | \$6 Glass

Unique, elegant & rich, with aromas of caramel and butterscotch on the nose, and a sweet, nutty mouth coating finish. This collaboration with Ridley's Sugarhouse uses Maple syrup made from the maple trees on the property. The resulting wine is distinct and not overly sweet. Made with Maple syrup @ 3.5% r.s.

Pairs as an Aperitif (Salty Cheese, Olives, Nuts) or a Dessert (Flavors of Vanilla, Caramel, Butterscotch, Nuts)