

Premium Wines *

Tastes : \$2.00 each, 3 for \$5

Big Tastes: (5 oz) \$9



Regular Wine and Cider

Tastes: \$1.25 ea, 6 for \$6

Big Tastes: (5 oz) \$6

Premium Wines*

2018 Fusion (*) - Aged in used bourbon barrels for 22 months. A field blend of Petite Pearl and Norton. Remarkably similar to Farrago without the added complexity and unique contribution of the Frontenac. Some say they can "sense" the bourbon. The Wine Curmudgeon thinks it adds to the complexity without the bourbon being distinctive. You decide. Price \$32. 42 cases bottled.

2017 Farrago (*) - Aged in oak barrels 29 months. A blend of Petite Pearl (21%), Frontenac (34%), and Norton (45%). The definition of farrago is "a confused mixture". This mixture is not confused at all but rather brings out the best of these northern and native American grape varieties. With subtle tannin and bold flavor, this wine is ready to drink now or could be aged to improve even more. Price: \$32. Only 21 cases bottled.

2017 Frontenac (*) - Aged in oak barrels for 30 months. An excellent example of the potential of northern climate varieties. Has that distinctive Frontenac flavor profile with rich, ripe, dark berry flavors. Price \$30. 42 cases bottled.

Dry Wines

Curmudgeon's White – An off-dry white wine made with LaCrosse, LaCrescent, and Frontenac Blanc grapes. (\$18.95) RS 1.0, Alc 12.5

Dry Marquette Rosé - Not your typical rosé. Made by whole cluster pressing to preserve Marquette's natural fruitiness. (\$16.00) RS 0 Alc 14.1

Chancellor - This dry red has plum and berry flavors with a hint of caramel. A favorite with red meats and tomato based pastas. (\$10.95) RS 0, Alc 10.0

Marquette – An un-oaked dry red made from our own Marquette grapes. Marquette is a cold climate hardy relative of Pinot Noir, and features dark cherry, berry, and spice aromas and flavors. (\$16.95) RS 0, Alc 13.6

Curmudgeon's Red (2016) A blend of Frontenac, Petite Pearl, and Norton, lightly oaked. Mid-palette cherry fruitiness with a dark red cherry and date fruit finish. (\$18.95) RS 0, Alc 12.8

Rachis Ruckus -Lightly oaked with a hint of sweetness to bring out the fruity Marquette flavor. Very nice to balance full flavor foods like pastas with red sauces. (\$16.95) RS 0.7 Alc 13.6

Semi-Sweet Wines

Wild Thing – A semi-sweet white wine made from Frontenac Gris and Frontenac Blanc. It was fermented with indigenous yeasts. ALL Flying Otter; yeasts, grapes, everything. (\$12.95) RS 1.6, Alc 13.1

Northern Lights - Made from Chardonnay and Traminette grapes grown here in Michigan, this semi-sweet blend is a crisp, aromatic complement to any meal, or to sip and savor on a warm afternoon. (\$15.95) RS 1.8, Alc 11.6

Intrigue – A blend of Marquette Rosé and Curmudgeon's White with natural fruit flavors added. (\$16.00) RS 2.0 Alc 12.9

Riesling (2016)– Our medium-sweet Riesling is a great representation of this popular German white wine made from Lake Michigan Shore grapes. Presenting a pleasant floral nose with a bold varietal flavor and a wonderful citrus finish, this wine is sure to be a crowd favorite at your next gathering. (\$14.95) RS 2.0, Alc 11.2

Frontenac Gris (2018) Flying Otter's "orange" wine. An orange wine is the result of fermenting white grapes using a red wine making process. Fermentation occurs with the skins and seeds. The result is a beautiful orange tinted wine with notable tannins and acidity, balanced by a pleasant sweetness. The crispness and sweetness should pair well with most foods. (\$18.95) RS 6.0, Alc 11.8

Sweet Wines

Bazinga –Sweet red wine, made from our estate grown Marquette grapes. We like it chilled, but it could also be served at room temperature. Great with spicy foods, or to sip all by itself. Also a good starter for a wine cooler. (\$15.95) RS 4.0, Alc 13.6

Sexy Devil – A diabolical blend of red and white, seductively sweet. Serve cold to bring out the white side, and warm to bring out the red. Pairs well with spicy foods, naturally. (\$16.95) RS 4.0, Alc 12.2

St. Pepin – From grapes grown here in the Flying Otter Vineyard, this sweet white wine has a rich aroma favoring fruits like apples and pears, and muscat-like floral characteristics. (\$18.95) RS 5.0, Alc 11.8

Brianna – A sweet white wine made from our estate grown grapes. Brianna is a cold climate hardy grape with some native American grapes in its parentage. The wine offers fruit forward flavor with tropical notes of grapefruit, pineapple, and even banana. (\$15.95) RS 5.5, Alc 11.0

Whimsy – A sweet, fruit infused wine reminiscent of white sangria with prominent berry and peach flavors. This wine was developed by our tasting room manager, Allyssa. (\$18.95) RS 5.5, Alc 11.

Sweet Marquette Rosé - Made from our dry rosé – but made luxuriously sweet. (\$16.00) RS 5.58 Alc 14.1

Hard Cider

Barnstormer Hop – A dry hopped hard apple cider

Raucus Raspberry - Sweet, refreshing, raspberry flavored apple hard cider

Slushies \$9

A variety of wine slushies in various flavors

Take advantage of our discounts

2\$ off each take home bottle

Quantity Discounts

4-7 bottles 10%

8-11 bottles 15%

12+ bottles 20%