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Description automatically generated Flying Otter Winery**

**Wine and Tasting List**

**Premium Flight – Dry (5) - $12.50, Glass- $12, Single Taste- $3**

**2018 Fusion-** Aged in used bourbon barrels for 22 months, a field blend of Petite Pearl and Norton. Some say they can “sense” the bourbon; the Wine Curmudgeon thinks it adds to the complexity without the bourbon being distinctive. $32 bottle price

**2017 Farrago-** Aged in oak barrels for 29 months. A blend of Petite Pearl, Frontenac, and Norton. The definition of farrago is “a confused mixture”- but this mixture is not confused at all but rather brings out the best of these northern and native American grape varieties. $32 bottle price

**2017 Frontenac-** Aged in oak barrels for 30 months. An excellent example of the potential of northern climate varieties, this wine has the distinctive Frontenac flavor profile with rich, ripe, dark berry flavors. $28 bottle price

**2017 Marquette Proprietor’s Reserve** – Estate grown and bottled, aged over 4 years in oak barrels. The lengthy aging rounded the fruit and added some very nice tannin from the barrels. Well balanced. A great example of the Marquette cool climate variety. RS 0, ABV 12.8, only 33 cases bottled, $36 bottle price

**2016 Marquette Proprietor’s Reserve** - Estate grown and bottled, aged over 4 years in oak barrels. Excellent structure and well balanced with that nuanced fruit we love in Marquette. A superb example of what can be achieved with the Marquette cool climate variety. RS 0, ABV 13.6, only 40 cases bottled, $39 bottle price

**Dry Flight- $8, Glass- $7, Single Taste- $1.50**

**Curmudgeon’s White-** An off-dry white wine made with LaCrosse, LaCrescent, and Frontenac Blanc grapes. Crisp and refreshing. RS 1.0, Alc 12.5, $19 bottle price

**Marquette Rosé-** Not your typical rosé, made by whole cluster pressing to preserve Marquette’s natural fruitiness. RS 0, Alc 14.1, $17 bottle price

**Curmudgeon’s Red (2016)-** A blend of Frontenac, Petite Pearl, and Norton, lightly oaked. Mid palette cherry fruitiness with a dark cherry and date fruit finish. RS 0, Alc 12.8, $19 bottle price

**Rachis Ruckus-** Lightly oaked with a hint of sweetness to bring out the fruit Marquette flavor. Very nice to balance with full flavor foods like pasta with red sauces. RS 0.7, Alc 13.6, $16 bottle price

**Wild Thing-** A blend of Frontenac Gris, Frontenac Blanc, and LaCrosse, this white was fermented with indigenous yeast, making it truly ALL Flying Otter. RS 1.6, Alc 11.0, $20 bottle price

**Pizzaz-** A blend of St.Pepin, LaCrosse, and LaCrescent, this tart and refreshing wine has a touch of sweetness to bring out the fruity flavors and aromas. RS 1.75, Alc 11.4, $19 bottle price

**Discounts**

**$2 off any to-go bottles**

**12 bottles or more- 10% off**

**Join our Loyalty Club at Checkout to earn points on purchases**

**Happy Hour is Wed and Thurs, 5-6 pm, all glasses are 50% off!**

**Semi Sweet Flight- $8, Glass- $7, Single Taste- $1.50**

**Intrigue-** This wine lures you in with its blend of Curmudgeon’s White, Marquette Rosé, and natural fruit flavor additions. RS 2.0, Alc 12.9, $16 bottle price

**Riesling (2016)**- Made from grapes from Lake Michigan shore, this wine presents a pleasant floral nose with a wonderful citrus finish. This wine is sure to be a crowd favorite, and pairs well with poultry or fish. RS 2.0, Alc 11.2, $15 bottle price

**Flirtation-** A blend of LaCrosse, LaCrescent, St. Pepin, and Brianna, with a touch of red mystery added to make the wine blush. RS 4.0, Alc 11.4, $19 bottle price

**Frontenac Gris-** The Flying Otter “orange” wine, which is the result of fermenting white grapes using a red winemaking process. By fermenting on the skins and seeds, the result is a beautiful orange tinted wine with notable tannins and acidity, balanced by a pleasant sweetness. RS 6.0, Alc 11.8, $19 bottle price

**Sangria-** A grape wine with natural flavors adding subtle spice and fruitiness. Delicious at room temperature for full fruitiness and refreshing when chilled or over ice for hot summer cooling. RS 5.0, Alc 12.0, $17 bottle price

**Bazinga-** Red wine made from our estate grown Marquette grapes. Great with spicy foods, or to sip all by itself, also a great starter for a wine cooler. RS 4.0, Alc 13.6, $16 bottle price

**Sweet Flight- $8, Glass- $7, Single Taste $1.50**

**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. RS 4.0, Alc 12.2, $17 bottle price

**St. Pepin-** Made from grapes grown here at Flying Otter, this white wine has a rich aroma favoring fruits like apples and pears, and muscat-like floral characteristics. RS 5.0, Alc 11.8, $19 bottle price

**Cherry Pie-** A sweet white wine infused with Montmorency cherry juice and spices, it’s literally dessert in a bottle. RS 5.7, Alc 10.5, $16 bottle price

**Brianna-** A white wine made from estate grown grapes, Brianna is a cold climate hardy variety with native American grapes in its parentage. This wine offers fruit forward flavor with tropical notes of grapefruit, pineapple, and even banana. RS 5.5, Alc 11.0, $15 bottle price

**Whimsy-** A fruit infused wine reminiscent of white sangria with prominent berry and peach flavors. This wine was developed by our tasting room manager, Allyssa. RS 5.5, Alc 11.0, $16 bottle price

**Sweet Marquette Rosé-** Made from our dry rosé, but made luxuriously sweet. RS 5.6, Alc 14.1, $17 bottle price

**Other**

**Let’s Stay in Touch** Qr code

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**Hard Ciders-** Single taste $1.50, 12 oz glass $7, Growler fill $20

**Slushies-** 10 oz glass $10

9/1/22