



## ***Dry Wines***

### **Vidal Blanc**

All stainless steel fermented and aged. Fruit forward of pears and apricots. Welcoming front with a crisp finish. Our answer to the Pinot Grigio and Sauvignon Blanc passion of today.

### **Chardonel**

Hybrid of chardonnay and seyval. Fermented and aged in French Oak barrels. Full bodied oak, butter and citrus tones. Chardonnay parentage dominates its flavor profile. Estate grown and bottled.

### **Chambourcin**

Dry red aged in American Oak. Soft red with bright forward fruit flavors of Cherry Lifesaver. Finished with a smooth taste of cherry pie baked in an oak oven. Estate grown and bottled.

### **Cynthiana**

Native American dry red wine aged in American Oak. AKA Norton. Well rounded with hints of plum, raisin, and black cherry flavors. Finishes well with its on tannins.

### **Michael's Signature Red**

Full bodied dry red blend of 70% Cynthiana and 30% Chambourcin. Most similar to Tuscan red, with chocolate and cherry tones.

## ***Semi-Dry Wines***

### **La Rustica White**

Friendly blend of Vidal/Chardonel grapes, fermented in stainless steel. Slightly sweet and fruity start with a dry finish.

### **Birdlegs Blush**

Chambourcin grapes fermented in stainless steel. Skins of grapes are removed with the juice becomes a pretty ruby color. Light citrus tones with a lively finish.

### **Sunset Red**

Chambourcin, Cynthiana, and Noiret blend, fermented in stainless steel, sometimes oak chips. Smooth blend, plum in color with spicy berry or cherry lifesaver flavors.

## ***Semi-Sweet Wines***

### **Boone Country White**

A blend of Delaware and Chardonel grapes, fermented in stainless steel. Refreshing crisp start with floral aroma and melon tones on the palate.

### **LaRustica Red**

A medley of grapes makes this sweet wine full of cherry and berry flavors.

## ***Sweet Wines***

### **Peach Hollow**

Sweet white made from grapes in our vineyard plus local Missouri grapes. Light in texture, like biting into a fresh peach.

### **Raspberry Patch**

Sweet red, Chambourcin and Noiret grapes with raspberry concentrate.

### **Blackberry Thicket**

Sweet red, Chambourcin and Noiret grapes with blackberry concentrate.

## ***Dessert Wines***

### **Signature Port**

Cynthiana grape with a select brandy added during fermentation. Perfect after dinner or serve with salty nuts, chocolate or Stilton cheese.