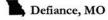
SUGAR CREEK WINERY





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 Savignon Blanc passion of today.

Chardonel

Hybrid of chardonnay and seyval. Vermented 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 stell. 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 stell, 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.

125 Boone Country Lane Defiance, MO 63341 Phone (636) 987-2400 Discounts offered in quantity purchases
Terrace price (before tax) effective 3/19/2010
Price subject to change without notice