

# *Inn at Churon Winery*

**Last Tasting 5:30** Winery Hours: Daily 10am-6pm **Last Call 5:45**

## *Red Wines*

### **2014 Pinot Noir**

Easy drinking with herb and red berries. Try with all types' food.

\$32.99 (WC: \$26.39)

### **2014 Syrah Mourvedre**

Two Rhone Varietals that are meant to be together. Syrah lends the blend the back bone and tannic structure while the Mourvedre offers up the fruit and youthful acidity for a perfect balanced blend.

\$41.99 (WC: \$33.59)

### **2012 Cabernet Sauvignon**

Smooth & jammy with vanilla and dark red flavors.

\$34.99 (WC: \$27.99)

### **2015 Barbera**

Blackberry, blueberry, and cherry flavors call this varietal home. Hints of mulling spices and pepper marry together to offer a rich approachable wine giving the palate fruit on the front and dry on the finish.

\$39.99(WC: \$31.99)

### **2015 Zinfandel**

Velvety soft tannins with dark berry and jam flavors.

\$38.99(WC: \$31.19)

### **2014 Tempranillo**

Estate grown, this is Spain's #1 wine grape. Rich cherry and juicy fruit flavors make this a versatile food wine. Try with hearty pastas & Mexican food.

\$38.99(WC: \$31.19)

### **🍷 2013 Syrah**

This signature Estate wine greets you with dark fruit flavors and a punch of flavors that taper off and finish with a spicy peppery note.

\$38.99 (WC: \$31.19)

### **Amoroso**

**Sweet** red wine with red fruit flavors makes great Sangria.

\$32.99 (WC: \$26.39)

## *Dessert Wines*

### **Port**

Rich and sweet. Enjoy after a heavy meal drizzled over pears.

\$32.99 (WC: \$26.39)

### **Chocolate Bliss**

Creamy milk chocolate flavors. Delicious served over French vanilla ice cream.

\$33.99 (WC: \$27.19)

### **Tawny Port**

Flavors of cream and vanilla with the sweetness of almonds, makes a dessert wine like no other.

Paired with chocolate and decadent desserts is where the Tawny style flourishes.

\$35.99 (WC: \$28.79)

# *Inn at Churon Winery*

Wine Tasting: \$15 includes any 5 tastes, \$18 with souvenir logo glass

Last Tasting 5:30

Winery Hours: Daily 10am-6pm

Last Call 5:45

*Get Connected!*



@InnatChuronWinery



@ChuronWinery

Wine by the Glass:

Red: \$12.00

White: \$10.00

## Sparkling Wines

### Cuvec

Fine bubbles with notes of honeysuckle and nectarine.

\$22.99 (WC: \$18.39)

### Passionate Peach

A member favorite! A mix of bubbles and sweet peaches.

\$21.99 (WC: \$17.59)

### Mazing Mango

Smell the fresh picked aromas of mango and taste the smooth and sweet flavors of mango & peaches.

\$23.99 (WC: \$19.19)

## White Wines

### 2016 Albarino

Dry with tart green apple flavors. Pairs great with seafood

\$23.99 (WC: \$19.19)

### 2016 Sauvignon Blanc

Crisp citrus flavors with hints of grapefruit.

\$24.99 (WC: \$19.99)

### 2017 Chardonnay

One of the most popular white wines of all time, this year offers up apple, melon and some hints of vanilla coming from the Oak Barrels. Has a smooth dry finish to please any palate.

\$27.99 (WC: \$22.39)

### 2018 Viognier

Pear, apple and hints of honeydew melon pair up with the tropical floral notes to offer the palate a crisp, refreshing taste. Light acidity and brightness lend a helping hand to balance this wonderful wine.

\$29.99 (WC: \$23.99)

### 2016 Rose' of Mourvedre

Enjoy the flavors of cherry and plum. Serve well chilled, great with a holiday ham or turkey dinner.

\$23.99 (WC: \$19.19)

### Gold Nectar

Floral aromas and sweet taste goes great with fruit or a light salad.

\$23.99 (WC: \$19.19)

### 2017 Gewurztraminer

Aromas of rose and honey with apricot and orange flavors. Enjoy with chicken, shrimp, or spicy dishes.

\$25.99 (WC: \$20.79)