



# VIN DU LAC

VINEYARD, FARM, BISTRO, WINERY

## OUR WINES

|   | Glass | Bottle |
|---|-------|--------|
| <b>GOLD-LABEL WHITE WINES</b>                                       |       |        |
| 2014 Chardonnay GOLD-LABEL – <i>rich, oaky, intense</i> –           | 9     | 29.95  |
| <b>WHITE WINES</b>  |       |        |
| 2013 Riesling – <i>off-dry; classic aromatics; crisp finish</i> –   | 7     | 19.95  |
| 2014 Cuvee Blanc – <i>honeysuckle, lychee, mango; off-dry</i> –     | 7     | 19.95  |
| 2016 Vie! Viognier – <i>peach, figs, apricots; flinty finish</i> –  | 7     | 19.95  |
| 2015 Pinot Gris – <i>off-dry; classic aromatics; crisp finish</i> – | 7     | 19.95  |
| 2016 Rosé – <i>dry; floral; good fruit/earth balance</i> –          | 7     | 19.95  |
| 2012 Gewurztraminer – <i>dry; classic aromas; crisp finish</i> –    | NA    | 11.95  |
| <b>SILVER AND GOLD-LABEL RED WINES</b>                              |       |        |
| 2014 Cuvée Rouge – <i>red blend; Merlot/Cab Franc; bright</i> –     | 8     | 24.95  |
| 2014 Cabernet Sauv – <i>black cherry, cassis, anise, vanilla</i> –  | 11    | 39.95  |
| 2013 Cabernet Franc – <i>ripe plums, herbs, licorice; plush</i> –   | 11    | 39.95  |
| 2014 Pinot Noir – <i>berries, toasty oak, smoke; full bodied</i> –  | 11    | 39.95  |
| 2014 Syrah – <i>22% Mourvedre; plums, currants, pepper</i> –        | 11    | 39.95  |
| <b>PRIOR VINTAGE RED WINES</b>                                      |       |        |
| 2010 Brl. Sel. Cab Franc – <i>vanilla, rasp., herb, brambles</i> –  | 7     | 21.95  |
| 2011 Chelan Rge. – <i>50Cab/50Merlot; Estate; dark, spicy</i> –     | 7     | 24.95  |
| 2011 Pinot Noir – <i>Cortelli Vyd; Red cherry, earthy, silky</i> –  | 7     | 21.95  |
| 2011 Pinot Noir – <i>ESTATE Michaela's Vineyard</i>                 | 7     | 24.95  |
| 2011 Cab. Franc – <i>Bacchus Vyd; - dark, blackberry, cola</i> –    | 9     | 29.95  |

"Check out our tasting room for additional sale wines!"



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## WINE TASTING FLIGHTS – 3 Wines, 2 oz. ea. (6 Oz. total per flight)

### WHITE FLIGHT - \$9

|                                       |   |
|---------------------------------------|---|
| <b>2015 Pinot Gris</b><br>Chelan AVA  | Pear & white peach aromatics; Classic earthiness; aged on lees for creaminess & complexity. Medium body; clean, crisp finish. |
| <b>2016 Viognier</b><br>Chelan AVA    | 100% SS. Ripe peach, figs, and candied apricot. Medium bodied with a crisp, flinty finish.                                    |
| <b>2014 Cuvee Blanc</b><br>Chelan AVA | 30% ea. Viognier/Riesling; 15% ea. Muscat/Gewurz; 10% Sauv. Blanc. Honeysuckle, lychee, mango; lively, crisp, dry finish.     |

### GOLD LABEL FLIGHT - \$12

Choose any three for your flight

**\*\*Join the wine club today, and receive this flight complimentary\*\***

|   |  |
|---|--|
| <b>2014 Chardonnay</b><br>Lk. Chelan AVA  | 25% SS/75% French Oak (50% new). Concentrated fruit & oak, with lemony, buttered brioche aromas. Full bodied, lingering finish.          |
| <b>2014 Pinot Noir</b><br>Lk. Chelan AVA  | Wild berries, toasty oak spice, smoky hints. Full-bodied with great intensity, sweet tannins, and balanced acidity.                      |
| <b>2014 Cab. Sauv</b><br>Col. Valley AVA  | Black cherry, cassis and black licorice. Full and bright with soft tannins on the palate with vanilla and anise on the lingering finish. |
| <b>2013 Cab. Franc</b><br>Col. Valley AVA | Ripe plums, crushed herbs and black licorice. Full on the palate with firm yet balanced tannins and a sustained, savory finish.          |
| <b>2014 Syrah</b><br>Col. Valley AVA      | 78% Syrah/22% Mourvedre. Ripe plums, black currants and black pepper. Big fruit, earthy notes. Full, plush mouthfeel. Long finish.       |

### LARGE GROUP TASTINGS (8+ guests)

\$5/person

4 half ounce pours

\$10/person

4 one ounce pours

\$15/person

4 one ounce pours with cheese/meat plate to share

*"Please note, VDL staff will select the four varietals for your group to taste"*

**Wine Club Members** - Upon request, we will provide complimentary tasting for yourself and up to four friends!