

CROWN WINERY

VINEYARD · WINERY · BREWERY

Elegant White Wines

- Chardonal (barrel aged)** \$24
A hybrid of Chardonnay and Seyval Blanc is a dry wine with a toasty oak flavor with hints of pine and apple. Reminiscent of its cousin, the Chardonnay grape, and will remind you of a French Chablis. Pairs well with Pork tenderloin and Gouda Cheese, seafood, pasta, or chicken.
- Cayuga White** \$15
Hybrid of Schuyler and Seyval Blanc. An off-dry with hints of honey, green apple, citrus, and floral aromas. Cayuga White pairs well with many hors d'oeuvres as well as with pork, ham, chicken with cream sauce, fusion cuisine, Asiago, and Colby Cheese. If you like Pinot Grigio this is the wine for you.
- Traminette** \$16
Hybrid of Joannes Seyve & Gewurztraminer. An off-dry wine, with hints of citrus and floral tones. Pairs well with Duck, Chicken, Pork, Bacon, Shrimp and Crab, parmesan and asiago cheese. If you like Riesling, you will love Traminette!
- Tiara** \$20
Indy International Wine Competition Gold Medal Winner! A sparkling addition to our semi-dry wines with hints of lemon, lime, orange, and honeysuckle. Pairs well with salads, cream cheeses, seafood, raw and lightly cooked shellfish, grilled fish, and goat cheeses. Makes excellent Mimosas!
- Rosé** \$18
Wines of the South Medal Winner off-dry Rose' approaches the taste of a light red wine yet has many qualities of a white wine. Pairs well with light salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish, grilled fish, and goat cheeses.

Rich Red Wines

- Fifty 50** \$16
A fruity blend of our estate-grown Chambourcin and Norton grapes. You will experience rich raspberry and hints of plum. Pairs with red meat and hearty cheddar cheese.
- Chambourcin Special Reserve** \$19
A full-bodied barrel aged red wine with aromas of coffee, black cherry, & blackberry with a peppery finish on the palate. Pairs with red meat and hearty cheddar cheese.
- Sanglovese** \$20
Wines of the South Medal Winner, Vitis Vinifera grape originally from the hills of Tuscany, grown in our 27-acre vineyard. This is rich & complex, medium-body wine with a touch of tartness, blackberry, and black cherry. Perfect pairing with all Italian food.

Ask Me about Our Wine Club

Specialty Wines

- Sole Mio** \$16
This is a blend of Chambourcin & Cayuga is a blush wine whose name pays homage to our solar power.
- White Muscadine** \$17
A Southern specialty with aromas of banana. A delicate sweet wine that is well known in the south.
- Peach Moscato** \$16
For Moscato lovers, a sweet juicy wine infused with fresh peach and hints of honey.

- Cranberry Rosé** \$17
A new favorite! Rose style wine made with our Sanglovese grapes flavored with Cranberry.
- Cherry Jubilee** \$17
The newest addition to our Rosé family with the sweet flavor of ripe cherries.
- Strawberry Strut** \$20
Wine made from the sweetest Gibson County strawberries. A sweet, crisp tribute to the Strawberry Festival & Rita Howard.
- Toast of Kings** \$32
A "Port" style wine (19 1/2 % alcohol) made with the Norton grape, a North American Native, with aromas of raspberry and plum. Great with Stilton cheese!

Pizza Menu – Pizza is available Saturday, Sunday, and during special events.

- The Fredo \$16**
Our secret Alfredo sauce topped with spinach, grilled chicken, cherry tomatoes, parmesan cheese, & mozzarella cheese.
- The Momma Mia \$16**
Our secret alfredo sauce topped with Italian sausage, mushrooms, black olives, & mozzarella cheese.
- The Umberto \$16**
Our famous Red sauce topped with Sausage, Bacon, Pepperoni, and mozzarella cheese.
- The Veggie \$16**
Mushroom, onions, green peppers, green and black olives, jalapenos, red sauce, and mozzarella cheese.
- Build Your Own \$16**
Choose up to 3 of the toppings listed above.

Call Crown Winery @ 731-784-8100 to place orders for Curbside Pickup!