



## SOUTH DOMINION VINEYARD & WINERY

- EST. 2016 -

### Frontenac

Dry, full bodied, complex red aged in Hungarian oak, full of aromas of chocolate, cherry & black currant. Pairs well with a hearty pasta sauce, barbecue fare, or spicy curry.



### St. Croix

Dry, med-bodied red aged in Hungarian oak with tayberry, currant, pepper, and smoke notes. Best with grilled meats, tomato-based sauces, and dark chocolate.



### Marquette

Off dry, full-bodied red, oaked in Hungarian oak to enhance the flavors of cherries & black currants. Ideal for pairing with short ribs, grilled steak, and roast lamb.



### Petite Marquette

Off-dry, medium-bodied smooth red with dark cherry and blueberry notes, similar to Pinot Noir. Pairs well with pizza, sharp cheeses, and roast chicken.



### Dionne

Dry, full-bodied fruit-forward red blend with blackberry, smoke, and earthy taste notes. A great match for hearty stews, roasts, and meat dishes.



### Cuvée Rouge

Off dry, medium bodied field blend uniting the fruity and floral notes of white grapes with the body and color of red grapes to produce a soft smooth finish.



### La Porte

Sweet red blend of St. Croix and Concord grapes, producing a smooth, medium-bodied wine. Enjoy alone, chilled in a spritzer, or with sharp cheddar, roasted nuts, spicy seafood, and barbecue.





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**La Crescent**

Light-bodied, tart dry white with citrus notes and a crisp, refreshing finish. Pairs well with salads, chicken, seafood, and light pasta dishes.



**Itasca**

A medium-bodied, off-dry white with pear, melon, quince, and subtle honey flavors, with underlying nutty, yeasty tones. Lightly crisp yet smooth, Itasca nicely pairs with rich seafoods, cream based soups and pastas.



**Dionne Blanc**

Medium-bodied off-dry white with aromas of pear, apricot, and vanilla, plus hints of caramel. A delicious pairing with charcuterie, seafood, salads, or desserts.



**Souris**

A medium-bodied, light and delicate off-dry white with citrus, pear, peach notes, & a hint of honeysuckle. Crisp and refreshing, pairs well with seafood, creamy sauces, chicken, & Asian dishes.



**Seyval Blanc**

Semi-sweet, crisp white with citrus, green apple, and honeydew flavors. Complements summer salads, chicken, and spicy Thai seafood dishes.



**Cuvée Blanc**

Sweet, slightly effervescent white bursting with peach and tropical fruit aromas. Pairs beautifully with spicy, salty dishes and brunch favorites.



**Cuvée Rosé**

Light-bodied, semi-sweet rare rosé blend combines fruitiness of black currant and cherry with floral, melon, citrus notes for summer sipping; pairs with spicy dishes, grilled meats, pasta salads, fruit dessert.