



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, full-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, semi-sweet, 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.



SOUTH DOMINION
VINEYARD & WINERY
- EST. 2016 -



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.



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, 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.



Waite's Gamble

A rich, full-bodied port-style wine made from Frontenac and estate brandy, aged in Hungarian oak. Bold fruit, spice, and dark chocolate notes pair with barbecue, blue cheese, or chocolate desserts.



Cuvee 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.