

Welcome to Grace Winery

Wine

Dragonfly Red Blend (glass \$10, Bottle \$34)

1734 Red Blend (glass \$12, bottle \$35)

Cabernet Franc (glass \$12 bottle \$38)

Vintners Reserve (glass \$15 bottle \$55)

Rosé (Glass \$9, bottle \$28)

Cuvée (bottle only \$28)

Pinot Gris (glass \$8, bottle \$22)

Chardonnay (glass \$8, bottle \$25)

Self-Guided Flights \$15 per person

Beer and Drinks

Assorted Pennsylvania Beers \$8

Sprite, Diet Coke, Coke \$3

From the Kitchen

Boards

Cheese and Meat Board \$30

selection of Doe Run Farm cheese, various charcuteries, house made jams, fresh fruits, mustard, and pickles

Small Cheeseboard \$15

selection of Doe Run Farm cheese, house made jams, fresh fruits, mustard and pickles

Garlic Hummus Board \$20

House made garlic hummus; Mediterranean style spread

Small Bites

Spinach Artichoke Dip \$10

Pita and rice crackers

Buffalo Cauliflower Bites \$12

House made blue cheese

Charred Balsamic Brussel sprout \$12

Almond, fig vincotto, tartufo

Grace Burger \$22

PA Pride 8oz burger, smokey chipotle aioli, fried onion, bacon jam, brioche bun served with fries

Sunday Special

Chicken and Waffle \$16

Half breast and thigh "Green Circle" Chicken, brined and fried, waffle, "Louisiana hot sauce" Maple syrup

Add a mimosa for \$8

Winemakers' Flight

2019 Pinot Gris

Our blend of estate and locally sourced Pinot Gris is delicate and refreshing with notes of peaches and lemon-lime. With a light tang it's a perfect pair with your favorite seafood and salad. What's surprising is that this grayish-purple grape is also a mutation of Pinot Noir. Pinot Gris is famous for its refreshing citrus flavor and zesty acidity. Is there a difference between Pinot Grigio and Pinot Gris? No, not technically speaking. They are the same. *Since the grape has had cultural significance in both Italy and France, we use the words 'Pinot Gris' and 'Pinot Grigio' interchangeably*

Chardonnay 2017

Unique to our vintage, we allowed our reserve to rest in older. Barrels for longer giving us the benefits of aging without imparting too much oak. This allows the unique characteristics of our vineyard to come through. Tropical fruits such as lemon and melon are first notices, followed by a touch of oak. The palate is rounded out by and earthy minerality, a true expression of terroir.

2019 Rose

This vintage is a refreshingly balanced display of lemon zest. Fuji apple, and oranges. The granite soil on our Estate lends an inherent minerality to the body and palate our vineyard is known for. Enjoy the natural acidity with an array of foods and seasons.

Rosé happens when the skins of red grapes touch wine for only a short time. Where some red wines ferment for weeks at a time on red grape skins, rosé wines are stained red for just a few hours. The winemaker has complete control over the color of the wine and removes the red grape skins (the source of the red pigment) when the wine reaches the perfect color. As you can imagine, nearly any red wine grape (from Cabernet Sauvignon to Syrah) can be used to make rosé wine, however there are several common styles and grapes that are preferred for rosé. Our is made with a Pinot Noir blend.

2018 1734

1734 is the anchor to our lineup. With aromas of toasted almond and delicate hibiscus, alongside accents of dried fig and cherry liqueur, this blend lends itself to smoked meats and your favorite mystery novel

Our original Quaker farmhouse dates to 1734 and the Hemphill family added a magnificent Georgian addition in 1815. The Inn housed the British after the battle of the Brandywine in 1777, was a safe house for the underground railroad and the farmhouse's third floor was a civil war infirmary. The estate vineyard is just off the Manor House.