

# Welcome to Grace Winery

## Wine

**Dragonfly** \$10/\$34

**1734 Red Blend** \$10/\$35

**Cabernet Franc** \$12/\$38

**Vintner's Reserve** \$15/\$55

**Rosé** \$9/\$28

**Sauvignon Blanc** \$8/\$24

**Pinot Gris** \$8/\$22

**Cuvée** \$28

**Self-Guided Flights** \$15

**Chef Paired Wine Flight & Cheeseboard** \$50

## Beer & Drinks

**Assorted Pennsylvania Beers** \$8

**Seasonal Housemade Cider** \$8

**Sprite, Diet Coke, Coke** \$3

**Sunday Mimosa** \$8

## From the Kitchen

### Boards

**Cheese and Meat Board** \$30

*selection of Doe Run Farm cheese, various charcuteries, housemade jams, fresh fruit, mustard and pickles*

**Small Cheeseboard** \$15

*selection of Doe Run Farm cheese, housemade jams, fresh fruit, mustard and pickles*

**Garlic Hummus Board** \$20

*Housemade garlic hummus, Mediterranean style spread*

### Small Bites

**Spinach Artichoke Dip** *Pita and rice crackers* \$10

**Pizza Dip** *garlic pita bread* \$10

**Buffalo Cauliflower Bites:** *Housemade blue cheese* \$12

**Lemon Pepper Chicken Bites** \$14

### Grace Winery Classics

**Grace Burger** \$22

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

**Caribbean Chicken Wrap** \$17

*"Lost in Sauce" pineapple-mango hot sauce, grilled chicken breast, baby arugula, chopped tomato, cilantro-lime aioli (served with fries) make it Gluten Free +\$2*

**Peri Peri Wings** \$14

*Blue cheese*

**Smoked Salmon Toast** \$14

*dill creme fraiche, everything spice, fried capers on sourdough*

**Vegetarian Flatbread** \$12

*squash puree, seasonal veggies, Humboldt fog goat cheese*

**Charred Balsamic Brussel Sprouts** \$10

*lemon yogurt, truffle cheese, marcona almonds & fig vincotto*

**Falafel Burger** \$16

*tzatziki, arugula, tomato, truffle cheese, brioche bun (served with fries)*

# Winemakers' Flight

§15

## 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*

## 2019 Cuvée

Our unique Pennsylvania cuvee is a true expression of the terroir. It's strong aromas of tropical fruits is the foundation of this stainless-steel fermented sauvignon blanc. Kiwi, guava and grapefruit jump out of the glass with a crisp effervesces on the finish.

Fun Facts: French term that wine makers use the term *cuvée* with several different meanings, more or less based on the concept of a tank of wine put to some purpose. When speaking about sparkling wine, this means the traditional method.

## 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.

## 2019 Dragonfly Red Blend

Our 2019 Dragonfly red blend is 64% Syrah and 36% Cabernet Sauvignon. With aromas of blackberries your plate will be awakened with the defined tannins and elevated acidity.

Lingering notes of coffee are balanced with the sweet fruit in the vintage. A dragonfly is a symbol of change, transformation and self-realization. It teaches us to love life, to rejoice and have faith even amidst difficulties. The flight of a Dragonfly can be seen in our famous "g" logo

## Executive Chef's Flight

*A perfectly paired wine flight & cheeseboard experience*

\$50

### 2020 Sauvignon Blanc & Balsamic Cippolini Onions

These tiny, sweet Italian onions are the best add to any cheeseboard. By roasting them the caramelizes the sugars makes them even more sweet! The balsamic liquid in pan reduces to a syrupy glaze that's a little bit sweet and a little bit sour. The result is a little nugget that is tender, savory and perfectly balanced with tangy sweetness. Now try our young and earthy Sauvignon Blanc. Its earthy palate and citrus undertones complement the onions flavors without growing overpowering. This first vintage's grapes were harvest right down the road in West Chester, PA. The Sauvignon Blanc grows well in sandy, gravelly, and clay-composed soils alike with various mineral compositions. The flavors lent from its soil affect the final flavors in our bottle of sauvignon blanc.

### 2019 Rose & The Farm at Doe Run's Seven Sister

Seven Sisters is a walk-through of local farmstead flavor. Begin by wading through a river of milk and honey, relax and feel the smooth paste float on your tongue before diving into the savory melted toffee and butterscotch, dotted with almonds and hazelnuts. This is a cheese that likes to drink, so go for our 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 this cheese's

### 2019 Cabernet Franc & Candied Walnuts

Our 2019 was an exceptional harvest here at Grace Winery. The rich limestone in the soil in our estate vineyard helped produce this smooth drinking vintage. Cabernet Franc is the parent grape of both Merlot, Cabernet Sauvignon and Sauvignon Blanc, and while it has thinner skin and lower acidity, it is also known for its hardiness making it a perfect east coast grape.

The crunchy caramelized nuts on this cheese board go hand in hand with the smooth tannins and clean finish of this wine. And as it turns out, the lighter "candy" coating allows you to better taste the toasted walnuts themselves

### 2019 1734 & Venison, Pork & Cherry Sausage

This blend sporting 51% Cabernet Sauvignon from the award-winning organic Mettler Vineyards of Lodi, California with 28% Merlot and 21% Cabernet Franc from our very own estate vineyard. The blend of East Coast grapes with the ripe California fruit creates a great balance that allows this red to be drank with a range of fantastic. foods. When tasting the charcuterie on our board, the juicy pork adds rich texture to the venison, and a sweet-sour note comes from dried cherries, along with a mild hint of spicy chile pepper. This bold bodied blend goes very well this lean and lush wild game.