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CICCONE

VINEYARD & WINERY

Welcome to Ciccone Vineyard & Winery's Tasting Room! Please choose a flight below. It consists of four pre-selected tastes and the fifth taste is your pick off of our full winelist. This is only \$5.00 and includes a Ciccone Signature wine glass for you to keep. *Come back next time with your glass and taste for free!*

Wine by the glass \$8 Premium Reds \$10.00

Feel free to have a glass of wine on our outdoor pergola.

Please note a glass of wine must be purchased 30 minutes prior to closing.

Join our Wine Club today and enjoy immediate discounts of 15% to 20%

Flights for Tasting

As Sweet as it Gets *Our best shot*

Eve 2015 | \$18

100% Apple blend from a reclaimed orchard in Leelanau County. Light apple aroma with flavors of ripe apple.

Possible pairings: Vermont Sharp-Cheddar cheese and Herb Crackers or Feta and Strawberry Salad.

Nectar 2013 | \$21

Chardonnay and Pinot Grigio blend
2016 Tasters Guild Bronze Medal

Sweet aromas of a ripe pear and oak make this subtle, melon and buttery blend easy to like.

Possible pairings: Chicken Pot Pie, Seared Scallops, or Tomato Soup

Vino di Oro 2014 | \$22

Cayuga White, Moscato, Pinot Blanc & Gewürztraminer blend
This unique blend has a lovely, sweet grapefruit and honey aroma and citrus flavors have a meringue-like feel in the mouth.

Possible pairings: Chicken Alfredo, Spinach Salad, or French Onion Soup.

Riesling 2015 | \$25

Champagne in color, this wine displays hints of ripe pineapple in the aroma and nut, honey and pear flavors.

Possible Pairings: Twice-baked potato bites or a Blackberry Truffle.

Simply Whites *Semi-Dry*

Pinot Grigio 2016 | \$25

2017 INDY International Bronze Medal

This estate white has pleasant aromas of citrus and pineapple with light pear flavors on the palate. Dry with a light finish.

Possible pairings: seafood, pork tenderloin or salads.

Chardonnay 2015 | \$23

2016 San Francisco International Competition Bronze

This balanced, off-dry wine has a hint of oak and tropical fruit in the aroma. Enjoy it's creamy rich feel, hint of pear flavor and smooth finish.

Possible pairings: Seafood Linguine, Lemon Pepper Chicken, or Crab Legs.

Gewürztraminer 2015 | \$23

2016 Mid-American Wine Competition Bronze Medal

Hints of floral and grapefruit in the aroma precede a sweet melon flavor and light finish in this dry white.

Possible pairings: Pork Pad Thai, Smoked Salmon, Sesame Chicken and Crab Wontons.

Pinot Blanc 2016 | \$26

Light and refreshing, this semi-sweet wine has soft, round citrus fruit flavors that linger on the finish.

Possible Pairings: Tumeric marinated chicken with spicy muhammara pomegranate dip.

Reds *Dry*

Lee La Tage 2016 | \$34

Cabernet Franc, Cabernet Sauvignon, Merlot & Malbec
2017 INDY International Bronze Medal

This 100% Estate ruby gem is dry and balanced. Hints of oak and strawberry, berry and plum are present in aroma and flavor .

Possible pairings: Spaghetti Marinara, Stuffed Eggplant or Rack of Lamb .

Vortex Red | \$22

Cabernet Franc and Pinot Noir

This wine exhibits berry aromas with mild berry and honey flavors with a slight pepper finish.

Possible pairings: Grilled Burgers or Fresh Mozzarella Pizza

Rose 2014 | \$23

Cabernet Franc

This delicate off-dry wine exhibits a strawberry aroma and finish.

Possible pairings: Fresh fish, shrimp, or grilled vegetables.

Due Rossi 2016 | \$28

Marechal Foch and DeChaunac

Fresh and fruity, this semi-dry wine has aromas of plum, butter and oak with smoke and berry in flavor.

Possible pairing: Savory Italian meatballs with smoked tomato sauce .

5% off 3 bottle purchase - 10% off 6 bottle purchase - 15% off 12+ bottle purchase

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