** Flying Otter Winery**

**Wine and Tasting List**

**Premium Flight – Dry (4) - $11.00, Glass- $12, Single Taste- $3**

**2017 Marquette Proprietor’s Reserve** – Estate grown and bottled, aged over 4 years in oak barrels. The lengthy aging rounded the fruit and added some very nice tannin from the barrels. Well balanced. A great example of the Marquette cool climate variety. RS 0, ABV 12.8, only 33 cases bottled, $30 bottle price

**2016 Marquette Proprietor’s Reserve** - Estate grown and bottled, aged over 4 years in oak barrels. Excellent structure and well balanced with that nuanced fruit we love in Marquette. A superb example of what can be achieved with the Marquette cool climate variety. RS 0, ABV 13.6, only 40 cases bottled, $39 bottle price

**2017 Wingwalker** - Named for the brave souls that used to climb out onto the wings of a flying airplane to thrill the audience back in the Barnstorming era. This is a wonderful big, bold, dry, red wine made from estate grown Marquette grapes harvested late in 2017 resulting in well-rounded fruit flavors, higher than normal sugar content, and lower than normal acids levels. It was fermented in a rosé style then aged for 4 ½ years in American Oak barrels. RS 0, ABV 15.4, 58 cases bottled, $38 bottle price

**2018 Wingman-** A blend of Frontenac and Marquette wines, this wine shows how two bold reds work together to make a great wine. It has been barrel aged in American Oak for over 3 years, uniting the fruitiness of Marquette and the darker flavors of Frontenac. Only 59 cases bottled. RS 0, ABV 13.9%, $36 bottle price

**Dry Flight (6)- $8, Glass- $7, Single Taste- $1.50**

**Curmudgeon’s White-** An off-dry white wine made with LaCrosse, LaCrescent, and Frontenac Blanc grapes. Crisp and refreshing. RS 1.0, Alc 12.5, $19 bottle price

**Marquette (2022)**- An un-oaked dry red made from our own Marquette grapes. Marquette is a cold climate hardy relative of Pinot Noir, and features dark cherry, berry, and spice aromas and flavors. RS 0, Alc 13.4, $17 bottle price

**Curmudgeon’s Red (2016)-** A blend of Frontenac, Petite Pearl, and Norton, lightly oaked. Mid palette cherry fruitiness with a dark cherry and date fruit finish. RS 0, Alc 12.8, $19 bottle price

**Rachis Ruckus-** Lightly oaked with a hint of sweetness to bring out the fruity Marquette flavor. Very nice to balance with full flavor foods like pasta with red sauces. RS 0.7, Alc 13.6, $16 bottle price

**Wild Thing-** A blend of Frontenac Gris, Frontenac Blanc, and LaCrosse, this white was fermented with indigenous yeast, making it truly ALL Flying Otter. RS 1.6, Alc 11.0, $16 bottle price

**Pizzaz-** A blend of St.Pepin, LaCrosse, and LaCrescent, this tart and refreshing wine has a touch of sweetness to bring out the fruity flavors and aromas. RS 1.75, Alc 11.4, $15 bottle price

**Discounts**

**$2 off any to-go bottles**

**12 bottles or more – 10% off**

**Semi-Sweet to Sweet Flight (Pick 6)- $8, Glass- $7, Single Taste- $1.50**

**Intrigue-** This wine lures you in with its blend of Curmudgeon’s White, Marquette Rosé, and natural fruit flavor additions. RS 2.0, Alc 12.9, $15 bottle price

**Flirtation-** A blend of LaCrosse, LaCrescent, St. Pepin, and Brianna, with a touch of red mystery added to make the wine blush. RS 4.0, Alc 11.4, $18 bottle price

**Frontenac Gris-** The Flying Otter “orange” wine, which is the result of fermenting white grapes using a red winemaking process. By fermenting on the skins and seeds, the result is a beautiful orange tinted wine with notable tannins and acidity, balanced by a pleasant sweetness. RS 6.0, Alc 11.8, $18 bottle price

**Sangria-** A grape wine with natural flavors adding subtle spice and fruitiness. Delicious at room temperature for full fruitiness and refreshing when chilled or over ice for hot summer cooling. RS 5.0, Alc 12.0, $15 bottle price

**Bazinga-** Red wine made from our estate grown Marquette grapes. Great with spicy foods, or to sip all by itself, also a great starter for a wine cooler. RS 4.0, Alc 13.6, $14 bottle price

**Sexy Devil-** A diabolical blend of red and white, seductively sweet. Serve cold to bring out the white side, and warm to bring out the red. Pairs well with spicy foods, naturally. RS 4.0, Alc 12.2, $17 bottle price

**St. Pepin-** Made from grapes grown here at Flying Otter, this white wine has a rich aroma favoring fruits like apples and pears, and muscat-like floral characteristics. RS 5.0, Alc 11.8, $16 bottle price

**Brianna-** A white wine made from estate grown grapes, Brianna is a cold climate hardy variety with native American grapes in its parentage. This wine offers fruit forward flavor with tropical notes of grapefruit, pineapple, and even banana. RS 5.5, Alc 11.0, $15 bottle price

**Whimsy-** A fruit infused wine reminiscent of white sangria with prominent berry and peach flavors. This wine was developed by our tasting room manager, Allyssa. RS 5.5, Alc 11.0, $16 bottle price

**Sweet Marquette Rosé-** Made from our dry rosé, but made luxuriously sweet. RS 5.6, Alc 14.1, $14 bottle price

**Dessert “Snuggle” Wines - Glass $12 (3 oz) Single Taste $3,**

**Glass paired with a chocolate truffle $15**

**Amoré**- Dessert wine made from LaCrosse grapes, sweetened with honey aged 10 years, and fortified with grape spirits. The added flavor of almonds nicely compliments the natural honey flavor. Pair it with a milk chocolate/peanut butter truffle and prepare to snuggle. RS 15, ABV 20%, $20 bottle price (375 ml)

**Passion**-Dessert wine made from Frontenac grapes, with added flavors of chocolate fudge and raspberry. Pair it with a chocolate filled dark chocolate truffle and prepare to snuggle. RS 15, ABV 20%, $24 bottle price (375 ml)

**Celebrate (2022)-** A lightly oaked port-style wine made with Frontenac grapes with notable dark berry flavors. Pair it with a dark chocolate truffle and get ready to snuggle. RS 15, ABV 20%, $16 bottle price (500 mL)

**Other Beverages- Check whiteboard for current flavors**

**Hard Ciders-** Single taste $1.50, 12 oz glass $7, Growler fill $18

**Slushies-** 10 oz glass $10