

## Thank You For Respecting Our Five Taste Limit

SWEETNESS SCALE - RESIDUAL SUGAR			
1 DRY 0% - .7%	2 OFF-DRY .8% - 1.5%	3 SEMI-SWEET 1.5% - 3%	4 SWEET 3% or More

### White Wines

**1 Pinot Grigio** \$12.99 (750ml) -----  
**In The Glass:** Made in the Italian style, capturing crisp fruit flavors and fresh acidity, the aroma is filled with citrus fruits such as pink grapefruit and lemon. On the palate you will find citrus flavors in addition to floral flavors.  
**On The Table:** Pinot Grigio is a classic pairing with shellfish and light, whitefish. Some of our favorites are steamed mussels or clams.  
**Around The Neck:** Silver medal winner of the 2008 PA Farm Show Wine Competition. Bronze medal winner of the 2008 International Eastern Wine Competition, 2008 Keystone Wine Competition, and the 2008 Finger Lakes International Wine Competition.

**1 2006 Chardonnay** \$15.99 (750ml) -----  
**In The Glass:** This is a wine that expresses both the flavor of the fruit and the characteristics of the oak barrels. Initially you will notice strong aromas of toasty oak. On the palate there is a tickle of pear and apple. The finish is lingering with a persistent buttery flavor.  
**On The Table:** Our Chardonnay is bold enough to stand up to heavy cream and butter sauces, yet delicate enough to pair nicely with simple whitefish with lemon butter.  
**Around The Neck:** Silver medal winner in the 2007 Keystone Wine Competition. Bronze medal winner in the 2007 PA Farm Show Wine Competition.

**1 2006 Oak Vidal Blanc** \$12.99 (750ml) -----  
**In The Glass:** Note the strong flavor of spice and toast from the oak, mingling with lemon and caramel flavors. Your mouth will experience a wide array of flavors ranging from toast, lemon, and caramel with a mineral, acidic finish.  
**On The Table:** Pair this big, bold white wine with rich cream sauces, broiled scallops, shrimp wrapped in bacon, or with a local favorite, chicken pot pie! Ask about our Oak Vidal chicken recipe (*recipe available upon request*).

**2 Vidal Blanc** \$10.99 (750ml) -----  
**In The Glass:** This wine is a haven of fruit and tropical flavors such as lemon, melon, and pineapple. The slight bit of natural sweetness left behind is in perfect balance with the drying and persistent acidity.  
**On The Table:** This light and zesty wine is perfect for a warm evening paired with light salads, chicken pineapple kabobs on the grill, or orange roughy in a wine butter sauce.  
**Around The Neck:** Bronze medal winner in the 2008 PA Farm Show Wine Competition. Silver medal winner in the 2007 Finger Lakes International Wine Competition and the 2007 International Eastern Wine Competition. Bronze medal winner in the 2007 LA County Fair Wines of the World Competition, and the 2007 Keystone Wine Competition.

**3 Cayuga White** \$9.99 (750ml) \$5.49 (375ml)  
**In The Glass:** Soft, mellow aromas and flavors of this wine will leave your mouth coated with tastes of ripe melon, mango, and ruby grapefruit.  
**On The Table:** Enjoy with foods that may also have tropical flavors in the ingredient list. Clover Hill favorites are grilled chicken breast with peach salsa and shrimp and rice with Cayuga White wine butter sauce.  
**Around The Neck:** Silver medal winner in the 2008 Finger Lakes International Wine Competition. Bronze medal winner in the 2008 Keystone Wine Competition and the 2007 Finger Lakes International Wine Competition.

**3 Riesling** \$10.99 (750ml) -----  
**In The Glass:** Rieslings are typically strong flavored wines and this one is no exception. Your glass will be filled with aromas and flavors of peach, apricot, and minerals. The wine also provides a delicate balance of sweetness and acidity.  
**On The Table:** Strong acidic wines, such as this one, make it very easy to pair with both spicy and salty foods. Strong flavored Thai curries, spicy Mexican dishes, Cajun shrimp, or even a turkey chili with hot peppers are great accompaniments to this wine.  
**Around The Neck:** Silver medal winner in the 2007 Keystone Wine Competition.

**4 Vignoles** \$10.99 (750ml) -----  
**In The Glass:** Both intense yet delicate flavors of honey, rose, and orange blossom mingle in the wine glass. This wine is perfectly balanced with sweet rich flavors and striking acidity.  
**On The Table:** Pair and serve this wine with a rich, creamy cheesecake; if you feel daring, try an opposite pairing of Vignoles with a pungent blue cheese. Either way, we are certain you will be wowed!  
**Around The Neck:** Bronze medal winner in the 2008 PA Farm Show Wine Competition, the 2008 International Eastern Wine Competition, the 2008 Fingerlakes International Wine Competition and the 2007 Keystone Wine Competition.

**4 Niagara** \$8.99 (750ml) \$4.99 (375ml)  
**In The Glass:** This wine smells and tastes like the fresh grapes that just popped out of their skins into the wine glass.  
**On The Table:** Serve well chilled with good friends and family.  
**Around The Neck:** Bronze medal winner in the 2008 Keystone Wine Competition and the 2007 Finger Lakes International Wine Competition.

### Rosé Wines

**1 Dolcetto** \$12.99 (750ml) -----  
**In The Glass:** Don't be fooled by the pink color - this is a completely dry rosé. Enjoy the light, fresh, fruity taste with a tart green apple finish.  
**On The Table:** Try this dry rosé with a quiche for Sunday brunch or to enjoy with summer fruits & vegetables on the grill.

**4 Catawba** \$8.99 (750ml) -----  
**In The Glass:** Sip on the sweet, grapey, and candied flavors of this wine. Don't forget to sniff this wine first to best enjoy the sweet aromas of grapes in the glass!  
**On The Table:** Best to serve well chilled with good friends and family!  
**Around The Neck:** Silver medal winner in the 2008 Finger Lakes International Wine Competition. Bronze medal winner in the 2008 PA Farm Show Wine Competition, the 2008 Keystone Wine Competition, and the 2007 International Eastern Wine Competition. Silver medal winner in the 2007 Keystone Wine Competition.

**4 Clover Hill Rosé** \$9.99 (750ml) \$5.49 (375ml)  
**In The Glass:** A soft, mild taste with floral and fruity flavors. The sweetness is rich and mouth coating.  
**On The Table:** Pair with fruit salads and mild cheeses.

### Specialty Wines

**4 Peach** ----- \$10.99 (375ml)  
**In The Glass:** Peach carries an intense aroma and flavor of fresh ripe peaches as it is made from 100% fresh ripe peaches. Sweet in the finish, Peach makes a wonderful dessert wine and acts as the perfect accompaniment to other desserts especially peach cobbler.

**4 Spiced Apple** \$9.99 (750ml) \$5.49 (375ml)  
**In The Glass:** A sweet apple wine that is spiced with cinnamon and a hint of clove.  
**On The Table:** Try it warmed in the fall. Mix with equal parts of cranberry juice and lemon soda for a summertime punch or add it to pork and sauerkraut for a wonderful meal.  
**Around The Neck:** Silver medal winner in the 2008 Finger Lakes International Wine Competition. Bronze medal winner of the 2008 PA Farm Show Wine Competition and the 2008 Keystone Wine Competition. Gold medal winner in the 2007 Finger Lakes International Wine Competition. Silver medal winner in the 2007 PA Farm Show Wine Competition, and 2007 International Eastern Wine Competition.

**4 Holiday** \$9.99 (750ml) \$5.49 (375ml)  
**In The Glass:** A sweet rosé that is jazzed up with cinnamon, cloves, and citrus.  
**On The Table:** Heat it in the wintertime! To warm, place the uncorked bottle in a crock pot & heat until bottle is warm to touch, or pour into a mug and warm it in the microwave. A Clover Hill favorite is to mix with brown sugar for a ham glaze.

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### Red Wines

**1 2005 Chambourcin** \$14.99 (750ml) -----  
**In The Glass:** Chambourcin, the grape of the Lehigh Valley, is a wonderful alternative to a Merlot or Pinot Noir. It shows strong American oak flavors of spice and forest floor. Berry and ripe cherry flavors will coat your mouth along with medium tannins.  
**On The Table:** The tannins and oak in this wine are hearty enough to stand up to big meals like steaks on the grill or hearty stews.  
**Around The Neck:** Gold medal winner in the 2008 PA Farm Show Wine Competition. Bronze medal winner in the 2008 International Eastern Wine Competition. Gold medal winner the 2007 Keystone Wine Competition.

**1 2005 Pinot Noir** \$15.99 (750ml) -----  
**In The Glass:** For a lighter bodied wine, this Pinot Noir is full on flavors of strawberry, leather, and violets. The finish has firm upfront tannins.  
**On The Table:** The classic pairing for Pinot Noir is salmon or tuna. You won't be disappointed.  
**Around The Neck:** Silver medal winner in the 2007 Keystone Wine Competition.

**1 2006 Sangiovese** \$15.99 (750ml) -----  
**In The Glass:** A medium-bodied dry red wine, Sangiovese shows classic flavors of cherry and plum with toasty American oak undertones. The finish has soft supple tannins with biting acidity.  
**On The Table:** Sangiovese is traditionally high in acidity making it a perfect red wine to stand up to high acid foods. You will be pleasantly surprised when you serve this wine with dishes that include tomatoes.  
**Around The Neck:** Silver medal winner in the 2008 Keystone Wine Competition.

**1 2006 Merlot** \$14.99 (750ml) -----  
**In The Glass:** Aged in Pennsylvania American Oak barrels for 9 months to create a complex wine. This Merlot is dry in the finish and medium in body. The wine expresses intense aromas and flavors of blackberry, black raspberry, plum and caramel. Enjoy now or age 3-5 years. \*\*this wine is made in the same style as Clover Hill Red\*\*  
**On The Table:** Great with light pasta, salmon steaks, marinated pork loin, or potato-crustured fish.

**1 2005 Cabernet Sauvignon** \$16.99 (750ml) -----  
**In The Glass:** Our Cabernet is big, flavorful and ready to knock your socks off! Rich oak flavors of vanilla and spice mingle with ripe fruit flavors of raspberry, blackberry, and cherry.  
**On The Table:** Full bodied wine means full bodied foods. Our favorites include grilled steaks with gorgonzola or grilled portabella mushrooms.  
**Around The Neck:** Gold medal winner in the 2008 International Eastern Wine Competition. Bronze medal winner of the 2008 Finger Lakes International Wine Competition. Gold medal winner in the 2007 PA Farm Show Wine Competition. Silver medal winner in the 2007 Keystone Wine Competition and 2007 Finger Lakes International Wine Competition.

**2 Turtle Rock Red** \$12.99 (750ml) -----  
**In The Glass:** The deep purple color, beautiful fresh berry flavors, hint of sweetness, and touch of acidity are all characteristics of this wine. Turtle Rock Red has quickly become a flagship of Clover Hill wines.  
**On The Table:** Grilled salmon, pork loin, or Thanksgiving Day turkey are perfect foods to serve with this wine.  
**Around The Neck:** Silver medal winner in the 2008 Finger Lakes International Wine Competition and the 2008 International Eastern Wine Competition.

**3 DeChaunac** \$10.99 (750ml) \$5.99 (375ml)  
**In The Glass:** The unique taste of the DeChaunac grape has become a Clover Hill favorite. The grape displays berry flavors with earthy components. The slight sweetness and a warm soothing finish are best enjoyed slightly chilled.  
**On The Table:** Try with chili, hearty winter stew, or mushroom burgers on the grill.

**4 Concord** \$8.99 (750ml) \$4.99 (375ml)  
**In The Glass:** Close your eyes and sniff this wine. Your glass will be full of grapey (*better known as "foxy"*) flavors that will take you back to eating grapes from the arbor.  
**On The Table:** Concordian meatballs (*recipe available upon request*), summertime fruit salads, spicy chili, and simple citrus sangria are just a few of our favorite pairings with this wine.  
**Around The Neck:** Gold medal winner in the 2008 PA Farm Show Wine Competition. Silver Medal Winner in the 2008 Finger Lakes International Wine Competition. Double Gold medal winner in the 2007 Keystone Wine Competition. Bronze medal winner in the 2007 Finger Lakes International Wine Competition.

### Sparkling Wines

Not available for tasting.

**1 Sparkling Pinot Noir** \$20.00 (750ml)  
**In The Glass:** Sparkling Pinot Noir is a dry sparkling wine made solely from the Pinot Noir grape. Made using the Méthode Champenoise technique, Sparkling Pinot Noir is light and crisp with a bright pink color and light strawberry aroma.  
**On The Table:** Enjoy at celebrations, with strawberries, or seafood (especially sushi).

**2 Brut** \$15.99 (750ml)  
**In The Glass:** Produced in the traditional method of making sparkling wine, Méthode Champenoise, our Brut has no perceivable sweetness, showcasing an elegant combination of yeasty and fruity flavors.  
**On The Table:** Sparkling wine is best noted as the quintessential aperitif, but do not disregard it for use with a main course. Try with smoked salmon, steamed mussels, or raw oysters.

**3 Clover Hill Cuvée** \$15.99 (750ml)  
**In The Glass:** Produced using Méthode Champenoise, Cuvée is effervescent, light and semi-sweet.  
**On The Table:** Serve well chilled for celebrations or try with sushi, a Sunday brunch quiche, or lobster.

**4 Blackberry Sparkler** \$19.99 (750ml)  
**In The Glass:** Wine is meant to be enjoyed and how can you resist this one? A sweet, sparkling wine made with blackberry is sure to be enjoyed by all.  
**On The Table:** Great for celebrations, with Cape Cod clam chowder, or after dinner as the perfect dessert.

