

Sweetness Scale

1

Dry
0% - .7%

2

Off-Dry
.8% - 1.5%

3

Semi-Sweet
1.5% - 3%

4

Sweet
3% or More

white wines



Pinot Grigio 1

\$12.99

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.



2008 Chardonnay 1

\$15.99

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.



2007 Oak Vidal Blanc 1

\$12.99

Strong flavors of spice and toast from the oak, mingling with lemon and caramel. Your mouth will experience flavors ranging from toast, lemon, and caramel with a mineral, lemon finish.



Vidal Blanc 2

\$10.99

A haven of fruit and tropical flavors such as lemon, melon, and pineapple. The slight bit of natural sweetness left behind from fermentation is a perfect balance to the drying and persistent acidity.



Cayuga White 3

\$9.99

Soft, mellow aromas and flavors of this wine will leave your mouth coated with tastes of ripe melon, mango, and ruby grapefruit.



Riesling 3

\$10.99

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.



Vignoles 4

\$10.99

Both intense and 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.



Niagara 4

\$8.99

An awesome smell and taste like the fresh grapes just popped out of their skin into the wine glass.

red wines



2006 Pinot Noir 1

\$15.99

For a lighter bodied wine, this Pinot Noir is full on flavors of strawberry, leather, and violets. The finish has firm upfront tannins.



2008 Sangiovese 1

\$15.99

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.



2008 Chambourcin 1

\$14.99

The grape of the Lehigh Valley, Chambourcin, is an alternative to a Merlot or Pinot Noir. Big American oak flavors of spice and forest floor. Berry and ripe cherry flavors coat your mouth with medium tannins.



2007 Merlot 1

\$14.99

Aged in Pennsylvania oak barrels for 9 months to create a complex wine. Dry in the finish and medium in body with aromas and flavors of blackberry, black raspberry, plum and caramel.



2008 Cabernet Sauvignon 1

\$16.99

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.



Turtle Rock Red 2

\$12.99

The deep purple color and fresh berry flavors, hint of sweetness and touch of acidity are all characteristics of Turtle Rock Red. Made from 100% Chambourcin, Turtle Rock Red, has quickly become the flagship of Clover Hill wines.



DeChaunac 3

\$10.99

The grape displays berry flavors with an earthy component. The slight sweetness and a warm soothing finish are best enjoyed slightly chilled.



Concord 4

\$8.99

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.

rosé wines



Dolcetto 1

\$12.99

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.



Catawba 4

\$8.99

Sip on the sweet, grapey, and candied flavors of this wine. Don't forget to sniff first to best enjoy the sweet aromas of grapes in the glass!



Clover Hill Rosé 4

\$9.99

A soft, mild taste with floral and fruity flavors. The sweetness is rich and mouth coating.

non-traditional wines



Spiced Apple 4

\$9.99

A sweet apple wine that is spiced with cinnamon and a hint of clove. Try it cold in the summer or warmed in the fall.



Holiday 4

\$9.99

A sweet rosé that is jazzed up with cinnamon, cloves, and citrus. Try it warm in the winter to celebrate the holidays.

Try these wines chilled during the summer heat and warmed through winter cold.

bubbly



Brut 2

Produced in the traditional method of making sparkling wine, Méthode Champenoise, our Brut has no perceivable sweetness, showcasing yeasty and fruity flavors. \$15.99



Clover Hill Cuvée 3

Produced using Méthode Champenoise, Cuvée is effervescent, light and semi-sweet. \$15.99



Blackberry Sparkler 4

Wine is meant to be enjoyed and how can you resist this one? A sweet, sparkling wine made with blackberry that is sure to be enjoyed by all. \$19.99