

Twisted Vine Family Vineyard



MUSIC AND FOOD
TRUCKS EVERY
FRIDAY & SATURDAY
1:00 - 9:00 pm

A P P E T I Z E R S

CHARCUTERIE BOARD	\$29
Three cured meats, Aphrocheesiac, one hard cheese, one flavored cheese curd, crackers, grapes, trail mix, dried fruit, olives, bread	
CHEESE TRAY	\$21
Two hard cheeses, one flavored cheese curd, Aphrocheesiac, crackers, grapes, bread	
VEGGIE TRAY	\$16
Hummus, ranch dip, tomatoes, peppers, carrots, cucumbers, pita chips Vegan (except ranch)	
CURD PLATE	\$14
Four different flavors of cheese curds, crackers	

D R I N K S

WINE SLUSHY	\$8
Kick back and chill out with a frozen beverage, mixing slushy flavors with our own wines. Flavors change on a weekly basis.	
COKE/PEPSI/SPRITE	\$1
Chilled cans	
DIET COKE/DIET PEPSI	\$1
Chilled cans	
BOTTLED WATER	\$1
Chilled bottle of spring water	

BOTTLE PRICES LISTED ON BACK

FLIGHT BOARDS	\$8
SINGLE GLASS	\$7
GLASS OF CABARET	\$9

A B O U T U S

WHAT BEGAN AS A GESTURE OF LOVE WITH THE PLANTING OF A FEW GRAPEVINES HAS LED US HERE, TO A FAMILY VINEYARD BUILT UPON FOUR GENERATIONS OF LAND STEWARDSHIP.

We are an entirely family-owned and operated business. Everyone from grandparents to grandchildren take part in the day-to-day operations at Twisted Vine. We couldn't imagine spending our weekends any other way than serving our customers and our friends the best wine we can produce.



V I S I T U S

FACEBOOK

<https://www.facebook.com/TwistedVineFamilyVineyard>



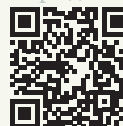
INSTAGRAM

<https://www.instagram.com/twistedvinewine/>



WEBSITE

<https://www.twistedvine.wine/>





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SINGLE GLASS	\$7
GLASS OF CABARET	\$9

SWEET WINE

- DESIRE** \$14
CATAWBA
 Medium-bodied sweet wine with primary flavors of strawberry jam, grape, watermelon candy, and violet. Anything you pair with a Coke, you can pair with an ice-cold Catawba! Try it with hamburgers and fries, southern BBQ, or even pizza.
- RACCOON CREEK RED** \$15
ESTATE GROWN CONCORD
 It's like drinking grape juice, just with an adult twist.
- RACCOON CREEK ROSÉ** \$16
ESTATE GROWN ROSÉ | SEMI-SWEET
 Our Rosé is light and effervescent. With the flavors of red fruit, flowers, citrus, and melon, this wine would pair well with salmon and soft cheeses.
- FIREFLY** \$16
ESTATE GROWN NIAGARA
 Medium-bodied sweet wine described by some as "foxy". Giving off aromas of candied lemon and floral jasmine, your palate can expect to be met with a deluge of fresh white grapes, capped off with a lightly sweet finish.
- TWISTED BERRY** \$17
BLACK RASPBERRY
 This sweet raspberry wine is a favorite among the TV clientele. With a light, luscious, berry bouquet flooding the senses, you will be transported back to pickin' berries with grandma.
- SUNCREST** \$15
PEACH
 Light-bodied fruit wine made entirely from fresh peaches. It boasts a light peach flavor, with hints of tropical fruit and sweet peach blossoms.
- STRAWBERRY FIELDS** \$17
STRAWBERRY
 This powerhouse of flavor boasts a profile that is crisp, juicy, refreshing, and hard to resist.
- GALA** \$18
APPLE
 Medium-to-Full body wine made from a variation of great-grandpa's apple pie moonshine recipe. With flavors of fresh green apples on the front, cinnamon in the middle, and an apple pie finish, what more could you want!
- ODELIA** \$17
BLUEBERRY
 Bursting with the flavor of freshly picked blueberries, this wine begins with a splash of sweetness and ends with a crisp finish.
- MERCERVILLE MELON** \$16
WATERMELON
 Beginning at the first sip, you'll be rewarded with a fruity wine that tastes like summertime and finishes pure and bright.

SWEET WINE

- SUNSET SANGRIA** \$18
APPLE, PEAR, PINEAPPLE, ELDERBERRY
 Our number one seller. And for good reason. With an explosion of fruit flavors, this wine is the perfect drink for any and all occasions.
- DELUGE** \$18
MANGO, PINEAPPLE, PASSIONFRUIT
 The moment Deluge hits your taste buds you will be met with an explosion of tropical fruit flavors that glide smoothly across the palette. An easy drinking Summer-time wine, this limited edition batch should be at the top of everyone's "must have" list.

DRY WINE

- CABARET** \$25
CABERNET SAUVIGNON | 2 YEAR BARREL AGED RESERVE
 We let this wine rest for two years, comfy in American oak barrels. This is a medium to full bodied wine boasting flavors of black fruits and spice notes of vanilla from the oak aging process.
- PATRIOT** \$19
AMERICAN MERLOT
 Generally considered the underdog to Cab Sav, our merlot can hold its own against any wine. It has strong dark fruit flavors of black cherry, blackberry, and plum layered with undertones of vanilla and mocha. With medium tannins and little acidity, you will find this wine pairs well with any food.
- STANLEY** \$19
AMERICAN CHAMBOURCIN
 A French hybrid grape varietal that produces a wine with strong flavors of black cherry jam, black pepper, and a hint of chocolate.
- DRAGONFLY** \$19
CHARDONNAY
 This unoaked Chardonnay boasts tropical fruit flavors of mango, papaya, and pineapple that is smooth on the mid-palate with a crisp finish. Our Chard pairs well with chicken breast, pork loin, salmon, cow's milk cheese and goat cheese.
- CUVÉE** \$18
AMERICAN ROSÉ
 We have blended our Riesling and our Chambourcin to create a dry rosé like no other.
- GALLIA BLISS** \$18
RIESLING | OFF-DRY
 Our Riesling always starts with an intense aroma of apricot, peach, pineapple, and Meyer lemon rising from the glass. With flavors of nectarine and pear, this wine pairs well with chicken and pork and makes a great accompaniment to spicy food.