

WHITE WINES

(Listed Dry to Sweet, RS = Residual Sugar)

Petillant Rosé (0% RS)  **NEW!** **\$18**

This *sparkling* Rosé has a crisp, fruity start and a dry finish which makes it ideal to pair with spicy foods or creamy sauces.

Rosé (0.3% RS)  **NEW!** **\$16**

Fruit forward, with hints of strawberry, and a bright, crisp finish. Pair with charcuterie, picnic foods or backyard BBQ.

Pinot Grigio (0.6% RS)  **\$16**

Aromatics of apple and apricot, a good balance of fruit and acidity with a long finish. Pairs well with roast chicken or pasta with cream sauce.

Chardonnay (0.8% RS)  **\$16**

Fermented 60% in stainless steel and 40% in oak barrels for a buttery palate and a long finish. Pairs well with grilled salmon or vegetables.

Dry Riesling (0.9% RS)  **NEW!** **\$18**

Aromas of vanilla and spice; a complex flavor profile with hints of white peach and honeydew. Pairs well with whitefish, pork, or herbed chevre.

Lake Effect (1.25% RS)  **\$16**

A semi-dry white blend that is bright and crisp with a juicy quality that leaves you wanting more. Good for just sipping or paired with pasta, poultry, or fish.

Traminette (1.5% RS)  **NEW!** **\$16**

Crisp and aromatic semi-dry wine with citrus notes and spice. Pairs well with Thai curry and Greek gyros.


Semi-Dry Riesling (1.5% RS) **\$16**

A smooth finishing wine with hints of peach. Goes well with smoked cheeses, Kung Pao, or another glass of Riesling.

Bubbly (2% RS) **\$18**

This semi-dry *sparkler* is made from Riesling grapes and has a ripe apple fruit character. Pairs with whitefish or soft cheeses.

WHITE WINES continued

Semi-Sweet Riesling (2% RS)  **\$16**

Floral notes and hints of stone fruit and grapefruit mingle in this mouthwatering Riesling. Pair with your favorite spicy foods.

Late Harvest Vidal (7.1% RS) **NEW!** **\$18**


Pear on the nose and palate, with full mouth feel, finishing with acidity. Enjoy with bold cheeses.

RED WINES

(Listed Dry to Sweet, RS = Residual Sugar)

Merlot (0% RS) **\$19**

Medium-bodied dark fruit flavors with a hint of oak. Pairs well with bold grilled chicken and tomato-based sauces.

Two-Handed Red (0.4% RS)  **\$16**

This medium-bodied Chambourcin has bright red fruit flavors with spice notes and a character that makes it very food friendly. Pair with red sauce pasta, hearty chicken dishes or grilled foods.

Kzoo Daily Red (1.25% RS) **\$16**

Fruity and spicy aromas, with flavors of dark fruits. Smooth tannins in the finish. Pair with BBQ or pizza.

AZO Red (1.5% RS) **\$16**

Named after the Kalamazoo airport code (AZO), this three-grape blend features dark fruit flavors, and finishes with a hint of black pepper. Pair with mushroom stroganoff or beef stew.

FRUIT WINES

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Cranberry (3% RS) **\$13**

Features a crisp cranberry flavor and a touch of tartness that leaves you wanting the next sip. Try as a mixer in your next cocktail.

Just Peachy (8% RS) **\$13**

Bursting with the flavor of fresh peaches with a light spritz!

Cherry Red (9.4% RS) **\$13**

Made from sweet and tart Balaton cherries, great for dessert or paired with chocolate.

Sweetheart Red (13% RS) **\$13**

Still our sweetest red, this wine is made from a blend of Concord and Chambourcin. This wine shows dominant notes of grape jelly. Pair with pork chops, ribs, or sharp cheddar.

Lawton Ridge
WINERY

Wine Tasting 6 Pours for \$7

Quantity Discounts

Half case (6 bottles) – 5%
Case (12 bottles) – 10%
Two or more cases – 15%

 Estate Wine