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Rhode.Island.Wine.-.Who.Knew?

All wines (and the grapes they come from) are from Newport Vineyards, in Newport, Rhode Island. Tasting notes are from the winery's website (<https://www.newportvineyards.com>).

2023 Pinot Noir \$29

Crafted in the French style, our Pinot Noir is dry with light fruit notes. Estate-grown and harvested early in the season, this red is low in tannins, for an easy drinking red – even suitable for a hot summer day sailing on Narragansett Bay!

PAIRINGS: Match the Pinot Noir's light body with lightly seasoned salmon, swordfish, grilled vegetables, duck, lamb, ham. Also great with cheeses, especially swiss and goat cheese!

2022 Pinot Noir Rose \$27

Made with 100% Pinot Noir grapes, rich strawberry notes shine. Made in the white wine-making style and a long cool fermentation. It's a very dry rose that matches with food year round. Think strawberry candy, without the sweetness! A classic rosé profile.

PAIRINGS: Enjoy with light, coastal cuisine - salads, light pastas and rice dishes - especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses.

2023 Merlot \$25

Our Merlot has the ability to please all palates – it is softer with fruit complexity yet has hints of smoked hickory (contributed by a longer aging process). Merlot grows very well in the micro-climate that we have on Aquidneck Island. We have grown it since the beginning of our days! Its unfiltered state retains its natural flavors, creating a bold, full taste and feel that will help you cozy into any setting.

PAIRINGS: With medium tannin and not too much acidity you'll find Merlot pairs well with many foods - especially BBQ dishes!

White Merlot \$25

Juicy cherry and raspberry on the palate. Called White Merlot because we treat the grape like a white grape during the winemaking process. A rich cherry aroma that lingers to the palate. A sweet treat with a smooth finish.

PAIRINGS: Because it is a white wine made with a red wine grape, it is very versatile, pairing perfectly with everything from pasta and fish to red meat and tomato sauces.

2022 Vidal Blanc \$22

Vidal Blanc is a fruitful and tad sweet varietal that you don't see too often so it's fun to try! This French hybrid grape grows well in cool climates (hence why it also used for our ice wine). Enjoy recognizable tropical flavors like banana and pineapple!

PAIRINGS: Perfect with charcuterie and cheeses, seafood and anything off the grill.

2022 Vidal Blanc Ice Wine \$45

Vidal Blanc grapes remain on the vines and are picked after the third frost. Hand harvested for delicacy. It is sweet yet the honey and toasted notes really shine. A dessert style wine perfect for special moments, and great for gifting! The very low yield makes it worth the spend. People as how long it will last after it is opened? Usually no more than 10 minutes!

PAIRINGS: Excellent with a fruit tart or fruit sorbet. Try with a foie gras for a savory, sweet surprise.