

**\$5 for 6 tastes OR \$10 for 6 tastes, souvenir glass and bottled water**

## **Sweet Wines**

*Case!*

**\$14.99 – Bottle**

*Mix and match your 6 Pack or*

**\$87.63 – 6 Pack (includes tax and 10% discount)**

**\$165.51 – Case (includes tax and 15% discount)**

**Fredericksburg Gold (Peach)** – This sweet white is sure to win your heart with flavors of peach and apricot. Fredericksburg Gold is a lighter style wine with gorgeous fruit flavor and natural acidity. Look no further; this is the perfect picnic or poolside sipper!

**Yellow Rose (Pear/Apple)** – A semi-sweet style white with a hint of crunchy green apples and Bartlett pear. The natural acidity, and hint of fruit, make this wine a perfect complement to spicy cuisine or Tex-Mex.

**Texas Rio Red (you tell us!)** – This blush is bursting with tart and tangy hints of ripe red.... This wine is light, fabulously refreshing and there ain't nothin' else like it!

**Pedernales River Rose' (Strawberry)** – A wonderfully aromatic nose with robust flavors of strawberry and papaya make this wine a great match for any sweet tooth.

**Bluebonnet Bliss (Blackberry)** - This wine is infused with succulent blackberries and is surprisingly similar in sweetness and the amount of fruit flavor to the Fredericksburg Gold. You won't believe you're drinking an alcoholic beverage. Try it over pancakes...nah just kidding!

**Gillespie Gulch (Cranberry)** – This gorgeous red is not quite as sweet as the Bluebonnet Bliss. Infused with cranberries, this wine starts off sweet and finishes with a beautiful mouth puckering tartness. Can someone say cranberry juice?

**Fred Red (Black Cherry)** – The newest edition to our sweet wine list, this tasty red is bursting with flavors of ripe black cherries. Pair this with dark chocolate.

**Sweet Hiney (Raspberry)** – Our unique Christmas wine is the perfect gift for someone or for you! This lighter style red has plenty of fresh ripe raspberries. It is made seasonally, so get it while it lasts! **(\$15.99)**

## **White Wines**

**Viognier** – The driest of our white wines, the Viognier has hints of lemon juice and freshly cut grass on the nose. The palate is seduced with flavors of peach, apricot and freshly squeezed lemons. Pair with steamed crab, lobster or pasta with cream sauce. **(\$17.99)**

**Pinot Grigio** – Juicy flavors of sour green apples and lemon lime juice on the palate, this wine is highly acidic and full of citrus flavors. Pair with roasted chicken or sushi. **(\$17.99)**

**Chardonnay** – The Chardonnay has hints of buttered toast and is very crisp and clean on the nose. On the palate it is surprisingly light and fruity with a hint of oak on the finish. Great with Caesar salad, roasted chicken, or Pasta Alfredo or Pasta with pesto. **(\$17.99)**

**Hirner Hooch** – Named after the owner’s great grandmother Bernetta Hirner, this is a D’Vine Wine exclusive blend of 80% Sauvignon Blanc and 20% Semillon. The palate will be tricked by a semi-sweet start and a light acidic finish. **(\$17.99)**

## Red Wines

**Enchanted Red** – A nice and light blend of Pinot Noir and Cabernet Franc. A beautiful bouquet with mouth watering flavors of raspberries and cherries. This wine is an excellent sipper. **(\$14.99)**

**Sangiovese** – This is our most popular red. Look for the orange peel and rose petal accents on the nose. Light and spicy on the palate with a smooth finish make this wine a great pair to pizza or pasta with meat sauce. **(\$17.99)**

**Merlot** –Extremely light in color this Merlot acts more like a Pinot Noir. Beautiful bouquet of berries and plums on the nose with a smooth, buttery finish. Pair with duck or lamb. **(\$17.99)**

**Cabernet Sauvignon** – Probably the lightest cab there is! Nice notes of cherries and a hint of oak on the nose. On the palate there are plenty of tangy fruit flavors with a very quick finish. Pair with lamb chops, veal chops or semi-firm flavorful cheeses such as Cheddar or Swiss. **(\$17.99)**

## Reserve Reds/Blends

**Shiraz Reserve** – Bold and dark color with nice notes of black pepper on the nose. The driest of the reds with a long, tannic finish. Great with a steak. **(\$19.99)**

**Red Zinfandel Reserve** – The Red Zin is powerfully dry with hints of tobacco and buttered toffee on the nose. A few flavors to look for while tasting are smoke, oak and a hint of cloves. Try with steak, prime rib or pizza. **(\$19.99)**

**\*\*\*NEW\*\*\*NEW\*\*\* Lone Star Reserve (Super Texan)** – Barrel aged for over 6 months, this wine is a blend of 50% Sangiovese, 30% Cabernet Sauvignon and 20% Merlot. Super Texan has flavors of American oak, chocolate and a hint of plums. Try it with smoked brisket, you’ll love it. **(\$34.95)**

## Dessert Wines

**Lone Star Ruby (Chocolate Almond)** – A tasty dessert wine made in the port style with a wonderful blend of chocolate and almond flavors. Great with bleu cheese or vanilla bean ice cream with shaved almonds on top. **(\$29.99)**

**Hill Country Garnet (Chocolate Raspberry)** – The most popular port style wine we have by far with the bouquet of a delicious chocolate truffle. Drizzle over cheesecake or vanilla ice cream with chilled raspberries on top. **(\$29.99)**

**\$6 for glass of wine OR frozen WINE-A-RITA to take with you!**

