

Wine by the Glass

\$9 PER GLASS

The following wines are available at FLIGHT. This is about half of the over forty wines produced by Johnson Estate. Full menus and other bottles are available in the Tasting Room.

R.S. stands for residual sugar. The higher the percentage, the sweeter the wine will be.

SPARKLING

BOTTLE

Brut (0.4% R.S.) <i>Traditional dry champagne-style from Pinot and Chardonnay</i>	\$24.99
Brut Rosé (0.7% R.S.) <i>Crisp notes of strawberry, raspberry, and cranberry</i>	\$29.99
Sparkling Traminette (2.9% R.S.) <i>Aromas of lychee and rose, semi-dry.</i>	\$19.99
May Wine (3.0% R.S.) <i>Vidal wine infused with sweet woodruff</i>	\$15.00
The King's Ives (6.0% R.S.) <i>Sweet, dark, and grapey bubbly red</i>	\$15.99
The Queen's Catawba (9.0% R.S.) <i>Sweet and tangy bubbly blush</i>	\$15.99

ROSÉ

Dry Rosé of Pinot Noir (0.0% R.S.) <i>French-style; lightly tannic and crisp</i>	\$16.99
Dry Ruby Rosé (1.0% R.S.) <i>Light berry and watermelon flavors</i>	\$16.99

WHITE

Bright Steel Chardonnay (0.0% R.S.) <i>Crisp and dry, unoaked Chardonnay</i>	\$16.99
Toasted Oak Chardonnay (0.0% R.S.) <i>Aged in French toasted oak</i>	\$16.99
Dry Riesling (0.6% R.S.) <i>Peach, citrus and lavender notes with mineral finish</i>	\$16.99
Seyval Blanc (1.0% R.S.) <i>Crisp citrus notes similar to Sauvignon Blanc</i>	\$14.99
Semi-Dry Riesling (2.6% R.S.) <i>Balanced mineral flavors, notes of peach and apricot</i> ...	\$16.99
Vidal Blanc (3.3% R.S.) <i>Bright, slightly sweet, light apricot notes</i>	\$14.99
Sweet Riesling (4.6% R.S.) <i>Bright floral and lime zest aromas</i>	\$16.99
Liebestropfchen (6.0% R.S.) <i>Late harvest Delaware grapes, sweet dessert wine</i>	\$12.99
Passionate Peach (9.0% R.S.) <i>Lush aromas of fresh peaches and passionfruit</i>	\$12.99

RED

Cabernet Sauvignon (0.0% R.S.) <i>Robust wine with rich cherry and French oak notes</i> ..	\$19.99
Founders' Red (0.9% R.S.) <i>Fruit-forward blend with dry finish</i>	\$16.99
Maréchal Foch (1.8% R.S.) <i>Ruby, full-bodied semi-dry red with blackberry notes</i>	\$16.99
Solstice Sangria (11.0% R.S.) <i>Citrus, passionfruit, and pomegranate flavors</i>	\$15.99

FLIGHT

Sip & Savor with Vineyard Vistas

The Wines

\$15 PER FLIGHT AND LISTED FROM DRY TO SWEET

DRY SPARKLING FLIGHT

Brut • Brut Rosé • Sparkling Traminette

SWEET SPARKLING FLIGHT

May Wine • The King's Ives • The Queen's Catawba

DRY WHITE FLIGHT

Bright Steel Chardonnay • Toasted Oak Chardonnay • Seyval Blanc

RIESLING FLIGHT

Dry Riesling • Semi-Dry Riesling • Sweet Riesling

DRY ROSÉ FLIGHT

Dry Rosé of Pinot Noir • Ruby Dry Rosé • Brut Rosé

DRY RED FLIGHT

Cabernet Sauvignon • Founders' Red • Maréchal Foch

SEASONAL SWEET FLIGHT

Liebestropfchen • Passionate Peach • Solstice Sangria

The Boards

\$30 • PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

Seasonally-curated cheese and charcuterie boards featuring a selection of cheese, cured meats, seafood, locally-grown fresh fruit and vegetables, dried fruit, nuts, sliced baguettes and gluten-free crisps that best complement the flight of wines chosen. Serves two+ people.



FLIGHT

Sip & Savor with Vineyard Vistas

BRUNCH MENU

Served from 10 am to 12 pm Saturdays and Sundays

Drinks

FLIGHT OF MIMOSAS - \$15

A flight of three different mimosas featuring our May Wine combined with Orange Juice, Cranberry Juice, and a third seasonal inspired juice

PEACH BELLINI - \$10

A mixed cocktail made with May Wine, Peach Juice, and our Passionate Peach Wine

Brunch Food

BREAKFAST CHARCUTERIE BOARD • \$30

Seasonally-curated foods on a charcuterie board featuring a selection of cheese, cured meats, locally grown fresh fruit, dried fruits, nuts, hard-boiled egg, and a croissant – hand chosen to best complement the flight of wine

FRUIT PLATE • \$10

Fresh locally grown fruit that pairs excellently with sweet style wines and is perfect for a sunny summer morning

