

## Reds

Bottle

### **Grand Valley Baco Noir**

**\$18**

Baco Noir is a French-American Hybrid that dates back to 1894 when Francois Baco crossed Folle Blanche with an unknown variety of Vitis Riparia. The intention was to produce a vine that was resistant to Phylloxera, which devastated the French wine industry. The wine from this Colorado grown varietal is delightfully complex, medium bodied, with above average acidity and low tannins.

### **Grand Valley Marquette**

**\$18**

This award winning wine grape was developed at the University of Minnesota specifically for cold growing regions. When grown in Colorado they produce a wine with great complexity and medium acidity. This wine is lightly oaked and has excellent fruit and spicy notes.

### **Poudre River Red Table Wine**

**\$16**

This medium bodied All Colorado red blend of Marquette, Baco Noir, Merlot, and Tempranillo is a wine to pair with almost anything. It's complex and lively character displays black cherry, and raisin fruit notes, with delicate tannins, making it a smooth and easy drinking red wine.

### **Publick Red Wine**

**\$20**

Our Custom Syrah and Cabernet Sauvignon blend was produced specifically for William Oliver's Publick House Restaurants, whose menu focuses on Bacon, and who doesn't love Bacon! This red is Dry, Lightly oaked, balanced fruit notes, with a subtle hint of black pepper on the finish.

### **Grand Valley Syrah**

**\$22**

Ten Bears Winery Grand Valley Syrah is a Rhone Style red wine with bright acidity, subtle French Oak, and excellent tannins. The flavors of wild strawberry, gooseberry, and currants are complimented with light pepper, tobacco, and leather.

### **Grand Valley Tempranillo**

**\$18**

Native to Spain, and grown in the Grand Valley of Colorado, our Tempranillo is true to the varietal. Black pepper, clove, and a touch of leather open in the nose, and lead into ripe Black Cherries on the pallet. The body is Light to Medium and beautifully balanced.

### **Grand Valley Petit Verdot**

**\$22**

Traditionally used in Bordeaux Blends our Petit Verdot is grown in the Grand Valley of Palisade Colorado. This nicely balanced red displays rich color with bold tannins, light peppery notes and ripe berries on the pallet. The body is Medium to Full and beautifully balanced.

### **Grand Valley Cabernet Sauvignon**

**\$25**

This full bodied classic Bordeaux style wine is balanced to perfection with toasty notes of French Oak, finishing with elegant and smooth tannins. Rich garnet and violet color!

### **Grand Valley Merlot**

**\$20**

This is a very rich and jammy Merlot, yet it remains balanced with toasted notes of French Oak and soft tannins. Its deep amethyst color, notes of chocolate and vanilla on the nose, lead to a big entry of intense blackberries, currant and plum.

## Desserts

### **Grand Valley Primitivo**

**\$22**

Primitivo and Zinfandel are both clones of a Croatian grape called Crljenak, but there are some differences between the two, Primitivo tends to ripen a bit earlier which makes this grape a little more suited to Colorado. The grapes for this wine were harvested later than normal in order to produce a sweet full bodied red, with earthy notes, and rich fruit character.

### **Nutty Laporte Dessert Wine**

**\$20  
375mls.**

This is a Solera-Aged Port wine with Hazelnut flavor added during its American Oak aging. Its deep color and rich flavors of Cordial Cherries and Tootsie Rolls make for a deliciously warm finish to a nice evening. Grape Varietals used in this Port Style dessert wine are the four traditional port grapes which are Tinta Madeira, Touriga, Tinta Cao, and Souza.

**Souvenir Wine Glass 5.5 oz**

**\$5**

**Souvenir Wine Glass 15 oz**

**\$7**

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