## *Reds*

| | Glass | Bottle |
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| **Grand Valley Marquette** | Sold | Out |

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.

| | Glass | Bottle |
|---|---|---|
| **Grand Valley Baco Noir** | $7.99 | $18.99 |

Baco Noir is a French-American Hybrid that dates back to 1894 when Francois Baco crossed Folle Blanche with an unknown variety of Vitus Riparia. The intention was to produce a vine that was resisitant 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.

| | Glass | Bottle |
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| **Helluva Red** | $6.99 | $18.99 |

Produced by Ten Bears for Helluva Beverage, this red blend is 58% Barbera, 26% Tempranillo, and 16% Baco Noir. The uniqueness of this blend makes for a well balanced mouth feel and distinctive fruit character. Light floral notes compliment the blackberry and currant fruit flavors, which are enhanced with earthy and toasty oak notes, complimented by a touch of smokiness.

| | Glass | Bottle |
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| **Poudre River Red Table Wine** | $6.99 | $14.99 |

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.

| | Glass | Bottle |
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| **Publick Red Wine** | $6.99 | $18.99 |

Custom Zinfandel blend produced for William Oliver's Publick House Restaurants. This red is Dry, Light oak, nice fruit notes, with a sublte hint of black pepper on the finish.

| | Glass | Bottle |
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| **Larimer County *Estate Bottled* Marquette** | Sold | Out |

Grown and Produced at our Laporte winery and vineyard from 100% Marquette grapes, this wine exhibits balanced acidity, tannins, and fruit notes, aged to perfection in French Oak, this wine is an excellent choice for the most distinguishing of wine collectors. Best for cellar aging or Enjoy now!

| | Glass | Bottle |
|---|---|---|
| **Grand Valley Tempranillo** | $7.99 | $19.99 |

Native to Spain, and grown in the Grand Valley of Colorado, our Tempranillo is true to the varietal. Spicy black pepper 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.

| | Glass | Bottle |
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| **Grand Valley Merlot** | $7.99 | $19.99 |

This is a very rich Merlot with 14% ABV yet it remains balanced with toasted notes of French Oak and smooth tannins. Its deep amethyst color, notes of chocolate and vanilla on the nose, lead to a big entry of intense blackberries, currant and plum.

| | Glass | Bottle |
|---|---|---|
| **Grand Valley Cabernet Sauvignon** | $7.99 | $23.99 |

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!

## *Dessert*

| | Glass | Bottle |
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| **Grand Valley Primitivo** | $7.99 | $20.99 |

Primitivo and Zinfandel are actually both clones of a Croatian grape called Crljenak, but there are some differnces in 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 a bit later than normal in order to produce a sweet full bodied red, with earthy notes, and rich fruit character.

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| **Nutty Laporte Dessert Wine** | $11.99/6oz. $5.99/3oz. | $18.99/375ml |

This is a Vintage Style 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 Tinta Madeira, Touriga, Tinta Cao, and Souza.

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| **5.5oz. Stemless Ten Bears Winery Tasting Glass** | $2.50 |
| **15oz. Stemless Ten Bears Winery Souvenir Glass** | $4.00 |