**Verjus** (non-alcoholic) 11.95 BTL/10.15 WC Members

Picked at half ripeness, vinifera Riesling grapes provide freshness and delicate acidity. This versatile condiment can be used in place of vinegar, allowing for a smooth integration of food and wine.

**Estate Sauvignon Blanc 2017** 23.95/20.35 WC Members

From our oldest Sauvignon Blanc vines. Remarkably elegant with lively acidity. Delicate aromas of fresh cut flowers, grapefruit, pear and Spanish lime.

**East End Chardonnay 2015** 18.95 BTL/16.10 WC Members

A light bodied, fruit driven Chardonnay. With aromas of citrus, pear and melon. Flavors of ripe apples and pear.

**Estate Chardonnay 2015** 22.95 BTL/19.50 WC Members

Vintage of barrel fermented Chardonnay with intense aromas of pear, coconut, candied almond and honeydew. Rich and full-bodied with balance acidity.

**Estate Riesling (Dry) 2013** 22.95 BTL/22.90 WC Members

A wine is done in “Trocken” style. It has a perfect balance of acidity and fruit. Aromas of apricot, pear and apple.

**East End CINQ Blanc 2016** 18.95 BTL/16.10 WC Members -- $99/CASE!!

A pleasing blend of Chardonnay, Sauvignon Blanc, Riesling, Albariño and Pinot Blanc. This wine takes on the character of kiwi, papaya and white peach as it is held together by natural acidity.

**Cabernet Franc Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Mango and orange colored with fresh tangerine nose. Bright green fruit character, pear, honey and lemon zest.

**Syrah Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Delicate pink with lush red fruit nose of strawberry and cherry-flavored hard candy. Zesty tangerine and green kiwi flavors.

**Albariño Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Beautiful pale straw, lemon zest nose and refreshing acidity and minerality on the finish.

**East End Rose’ 2017** 21.95/16.66 WC Members

This limited release Rose’ of only 150 cases evokes flavors of peach, strawberry, honeysuckle and fresh flowers. Best served chilled.

**East End Cinq Red 2014** 19.95 BTL/16.96 WC Members

Silly and balanced mouth feel with beautiful dark fruit aromas, flavors of cassis, blackberry and fig and a long finish that hints of peppers.

**East End Merlot 2013** 19.95 BTL/16.96 WC Members

A medium body Merlot with hints of nougat, marzipan and sweet salt water taffy fills the palate with dark chocolate flavors and soft tannins.

**Estate Merlot 2013** 27.95 BTL/26.30 WC Members -- $120/CASE!!

The ruby hues of this wine give a rich hint of blueberry and plum. Flavors of dark chocolate and vanilla with soft tannins. Merlot grows well on Long Island and has a fruity, but medium bodied flavor.

**East End Cabernet Franc 2014** 21.95/18.65 WC Member

Aromas of sweet cherry, spice and cedar. This wine fills the mouth with rich notes of dark juicy fruits and balanced tannins.

**Estate Cabernet Franc 2014** 32.95 BTL/28.00 WC Members

Bright fruit aromas of dark plum and baked cherry. Elegant tannins that will mature well into the next decade.

**Melange De Trois 2014** 34.95 BTL/29.71 WC Members

Aged for 24 months, 12 months in French Oak and 12 month in bottle, this luscious blend of Cabernet Sauvignon, Merlot and Cabernet Franc offers a bouquet rich with blackberry and black currant. Well-balanced tannins and a long finish with flavors of vanilla and spice.

**Estate Syrah 2015** 24.95 BTL/21.50 WC Members

Aromas of lavender and violet with gamey undertones, this Syrah is dark and inky in color. Fresh and rounded finish indicative of the warmer vintage.

**East End Rose’ Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Mango and orange colored with fresh tangerine nose. Bright green fruit character, pear, honey and lemon zest.

**Syrah Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Delicate pink with lush red fruit nose of strawberry and cherry-flavored hard candy. Zesty tangerine and green kiwi flavors.

**Albariño Petillant Naturel 2016** 29.95 BTL/25.45 WC Members

Beautiful pale straw, lemon zest nose and refreshing acidity and minerality on the finish.

**Estate Glacé 2013** 25.95 BTL/22.25 WC Members

Hand-picked in late November after the grapes have frozen on the vines, the result is a wine with baked apple, fresh brioche and sweet flavors of honey candied ginger.