

MIXED FLIGHT

GUEST'S CHOICE OF ANY 4 NON-RESERVE WINES

\$25 PER GUEST

RESERVE FLIGHT

GUEST'S CHOICE OF ANY 4 RESERVE WINES

\$30 PER GUEST

WINE LIST

WINE CLUB DISCOUNT

30% ON ALL WINE PURCHASES.
ASK ABOUT OUR MEMBERSHIP PROGRAM.

WHITES

GLASS / BOTTLE / WINE CLUB BOTTLE

2021 ESTATE ALBARIÑO

EXPRESSIVE NOSE WITH FLORAL AND CITRUS AROMAS OF ORANGE BLOSSOM & MEYER LEMON ZEST. VIBRANT ACIDITY WITH FLAVORS OF MANDARIN ORANGE & GREEN APPLE.

17 / 38.00 / 26.60

2021 ESTATE SAUVIGNON BLANC

FRESH CUT GRASS ON THE NOSE WITH BRIGHT ACIDITY, HONEYDEW MELON & BOSCH PEAR. LIGHT TO MEDIUM BODY WITH A VERY REFRESHING FINISH.

17 / 40.00 / 28.00

NEW RELEASE 2021 EAST END FIELD BLEND WHITE

BLEND OF SAUVIGNON BLANC, ALBARIÑO, CHARDONNAY, GEWURZTRAMINER, RIESLING & MOSCATO. EXPRESSIVE NOSE WITH DELICATE ELDERFLOWER AROMAS. REFRESHING ON THE PALATE WITH NOTES OF KIWI & CITRUS FRUIT.

15 / 29.00 / 20.30

2020 ESTATE CHARDONNAY

A BLEND OF 76 & 95 CLONES. AROMAS OF PEAR, COCONUT, ALMOND & HONEYDEW MELON. ELEGANT WITH NATURAL, BALANCED ACIDITY.

16 / 39.00 / 27.30

2019 ESTATE RIESLING

BONE DRY WITH NOTES OF CRISP GREEN APPLE & HONEYSUCKLE ON THE NOSE. BRIGHT ACIDITY WITH RICH FLAVORS OF ORCHARD FRUIT. WELL STRUCTURED & BLANCED WITH A LONG FINISH.

16 / 35.00 / 24.50

REDS

GLASS / BOTTLE / WINE CLUB BOTTLE

2021 EAST END ROSÉ

100% SYRAH. BOUQUET OF ROSES ON THE NOSE. BRIGHT RED RASPBERRY NOTES WITH SUBTLE NOTES OF NECTARINE. BRIGHT ACIDITY WITH A CRISP & CLEAN FINISH.

17 / 38.00 / 26.60

NEW RELEASE 2020 EAST END FIELD BLEND RED

BLEND OF CABERNET SAUVIGNON, CABERNET FRANC & MERLOT. LIGHTER BODIED FRUIT FORWARD RED WITH AROMAS OF CRANBERRY & RED CHERRY. GREAT ACIDITY WITH RIPE RED FRUIT FLAVORS AND PLEASANT FINISH.

15 / 34.00 / 23.80

2019 EAST END SYRAH

MEDIUM BODIED WITH EXPRESSIVE NOTES OF BLACK PEPPER & RED FRUIT ON THE NOSE. GREAT WEIGHT ON THE PALATE WITH PLUM & RASPBERRY, LEADING TO A LONG ELEGANT FINISH WITH SOFT TANNINS.

15 / 34.00 / 23.80

2019 ESTATE MERLOT

FULL BODIED WITH NOTES OF VIOLET, PLUM & BAKING SPICES ON THE NOSE. RICH DARK FRUIT NOTES WITH VELVETY TANNINS & A PLEASANT DRY FINISH.

16 / 36.00 / 25.20

2019 ESTATE CABERNET FRANC

FERMENTED WITH INDIGENOUS YEAST WITHOUT FILTRATION. FULL-BODIED WITH DARK CHERRY NOTES & RICH TANNINS.

16 / 36.00 / 25.20

RESERVE WINES

2019 SADDLEBACK CHARDONNAY

CHARDONNAY CLONE 95 HAND HARVESTED ALONG THE TOP OF THE SADDLE SHAPED RIDGE AT EARLY RISING FARM. BARREL FERMENTED IN NEW FRENCH OAK USING WILD YEAST & AGED ON THE LEES FOR 10 MONTHS BEFORE BEING BOTTLED. RICH & FULL BODIED.

17 / 45.00 / 31.50

NEW RELEASE 2020 SAUVAGE

SAUVIGNON BLANC AGED IN FRENCH OAK BARRELS FOR 11 MONTHS. THIS WINE SHOWS GREAT STRUCTURE & COMPLEXITY, WITH AROMAS OF RIPE TROPICAL FRUIT & CITRUS COMPLEMENTED BY ELEGANT NOTES OF HAZELNUT & VANILLA BEAN. RICH & WELL-BALANCED.

17 / 42.00 / 29.40

2019 MERLOT BLOC E

FROM OUR OLDEST BLOCK OF MERLOT, THIS UNFILTERED WINE WAS FERMENTED FOR 60 DAYS ON THE SKINS, GIVING IT A RICH MOUTHFEEL & VELVETY TANNINS WITH BLUEBERRY & BLACKBERRY FLAVORS.

18 / 45.00 / 31.50

NEW RELEASE 2019 PETIT VERDOT

FULL BODIED WITH AROMAS OF BLACKBERRY, CASSIS AND BLACK CHERRY. NOTES OF CHOCOLATE, TOBACCO & BAKING SPICES LEADING TO A LONG FINISH WITH RIPE TANNINS

19 / 60.00 / 42.00

2019 THIMÉO

EXPRESSIVE AROMAS OF BLACK CHERRY & CURRANT WITH NOTES OF LEATHER & SMOKE. FULL BODIED WITH POLISHED RIPE TANNINS & A WELL BALANCED FINISH WITH SUBTLE NOTES OF CINNAMON & CHOCOLATE.

19 / 65.00 / 45.50

FARMHOUSE CARAFE SERVICE



2+ GLASS CARAFE / 18

FARMHOUSE WHITE

A WHITE BLEND FERMENTED WITH WILD YEASTS IN STAINLESS STEEL.

FARMHOUSE RED

MADE IN A BEAUJOLAIS NOUVEAU STYLE, WHERE THE GRAPES ARE PRESSED IN WHOLE CLUSTER FORM. FERMENTED WITH WILD YEASTS IN STAINLESS STEEL.

750ML FARMHOUSE GROWLER TO GO 17.00 / 11.90

SPARKLING

GLASS / BOTTLE / WINE CLUB

2020 SYRAH PETILLANT NATUREL

AROMAS OF STONE FRUITS, STRAWBERRY & WATERMELON. FLAVORS OF ZESTY TANGERINE RIPE STRAWBERRY WITH A ROUND FINISH

17 / 45.00 / 31.50

DESSERT WINES

GLASS / BOTTLE / WINE CLUB BOTTLE

2013 ESTATE GLACE

HANDPICKED IN LATE NOVEMBER AFTER THE GRAPES HAVE FROZEN ON THE VINES, THE RESULT IS A WINE WITH NOTES OF BAKED APPLE, FRESH BRIOCHE & SWEET FLAVORS OF HONEY & CANDIED GINGER.

16 / 36.00 / 25.20

2014 LATE HARVEST RIESLING

LEFT ON THE VINE TO RIPEN UNTIL MID-NOVEMBER RESULTING IN 32.2% RESIDUAL SUGAR. INTENSE AROMAS OF CRÈME BRULÉE, PEAR, BAKED APPLE & HONEY WITH A NATURALLY SWEET FINISH.

16 / 55.00 / 38.50

WINE TO GO

20% DISCOUNT
ON 1 – 3 BOTTLES

25% DISCOUNT
ON 4 OR MORE BOTTLES



ALL BOTTLES = 5 GLASSES

JAMESPORT
VINEYARDS