

WHITE AND BLUSH WINES

- SEYVAL** \$14.95
Fermented and aged in American oak, Seyval is a medium-bodied off-dry wine with notes of butter and spice.
- SANTOSHA** *SILVER MEDAL WINNER* \$14.95
An off dry white wine. Santosha features crisp minerality and notes of stone fruit. Serve chilled.
- HALB TROCKEN** *DOUBLE GOLD MEDAL WINNER & BEST IN CLASS* \$14.95
Produced in a classic German “half dry” style, Halb Trocken has hints of lime and a smooth, balanced finish.
- CRANBERRY BLUSH (SOLD OUT)** \$12.95
A grape based blush wine with a subtle blend of both tart and sweet, Cranberry Blush is light and refreshing.
- LACRESCENT** *DOUBLE GOLD MEDAL WINNER & BEST IN CLASS* \$12.95
LaCrescent is a casual wine with tropical and citrus notes and a lingering finish. Produced in a semi-sweet style.
- STRAWBERRY BLUSH (SOLD OUT) RETURNING APRIL 7, 2012** \$12.95
A sweet and fruity grape based wine made with local sun ripened strawberries. Makes a great sipping wine.
- MOONLIGHT** \$12.95
Aromatic and fruity, Moonlight begins sweet and finishes smooth. Perfect as an after-dinner sipping wine.

RED AND ROSÉ WINES

- RIVER BEND BLEND** \$14.95
Aged in American oak, River Bend Blend is the fusion of Wisconsin Frontenac, Zinfandel, and Merlot. Smooth cherry undertones blend with notes of spiced plum.
- MARQUETTE (NEW RELEASE MAY 2, 2012)** \$14.95
A dry red wine. Aged in oak for one year, our Marquette is a striking yet easy drinking red with medium body, light tannin structure, and hints of black raspberry and dark cherry. **ONLY AVAILABLE IN THE TASTING ROOM.**
- MARQUETTE ROSÉ (NEW RELEASE MAY 2, 2012)** \$14.95
An off dry rosé wine. Our Marquette Rosé is crisp & bright with notes of Bing cherry and fresh raspberry. **ONLY AVAILABLE IN THE TASTING ROOM.**
- SUMMER RED** \$12.95
An off dry red wine. Fruit-forward, with medium body and a hint of sweetness. Pairs great with steaks on the grill. **ONLY AVAILABLE IN THE TASTING ROOM.**
- MAGENTA** *TWO YEAR DOUBLE GOLD MEDAL WINNER & BEST IN CLASS* \$12.95
Frontenac grapes pressed immediately upon picking provide Magenta its signature color and crisp acidity. Produced in a semi-sweet style.
- SUNSET** *SILVER MEDAL WINNER* \$12.95
Bursting with fruity aroma, Sunset is essentially “grapes in the glass”. Great as an after dinner sipping wine.

DESSERT WINES

- BLISS** *DOUBLE GOLD MEDAL WINNER* \$12.95
Produced from Wisconsin Frontenac Gris, Bliss is a sweet dessert-style wine with notes of pineapple and pear.
- RHAPSODY** \$14.95
A sweet white dessert-style wine. With lush fruit and notes of honey, Rhapsody pairs well with rich chocolate and creamy desserts. Serve well chilled. **ONLY AVAILABLE IN THE TASTING ROOM.**

LIMITED RESERVE WINES

2009 SINGLE BARREL SANGIOVESE (*RELEASE DATE TO BE DETERMINED*) \$25.00

Limited Release dry red wine. A single barrel selection with subtle up-front aromatics, a structured mid-palate and lingering finish. Enjoy with pasta and Italian sausage or savory beef tenderloin. **ONLY AVAILABLE IN THE TASTING ROOM.**

2008 SINGLE BARREL SEYVAL \$25.00

Limited Release off dry wine. Our Reserve Seyval is a single French oak barrel selection with hints of butter and spice, toasty oak notes, and a round, smooth finish. Enjoy with shrimp scampi, lobster with lemon butter, or pasta with cream sauce. **ONLY AVAILABLE IN THE TASTING ROOM.**

2010 LATE HARVEST GEWURZTRAMINER *DOUBLE GOLD MEDAL WINNER* \$34.00

A sweet white ice-style dessert wine. Our late harvest Gewurztraminer hung late on the vine and was frozen before pressing, concentrating its natural sugar and varietal character to create an opulence of aroma, flavor, and mouthfeel. **ONLY AVAILABLE IN THE TASTING ROOM.**

RIVER BEND VINEYARD & WINERY · 10439 33RD AVE · CHIPPEWA FALLS, WI 54729

W W W . R I V E R B E N D V I N E Y A R D . C O M