

White Wines (Dry to Sweet)

Seyval/Chardonnay Reserve: Aged in American oak (\$20.99)

Vidal: Dry white with tropical and citrus notes (\$17.99)

Riesling: Off-dry, great with seafood (\$20.99)

Traminette: A floral wine with notes of pineapple and lychee (\$17.99)

Summer Fields: Fruity seyval blanc, notes of peach and melon (\$16.99)

Wawayanda White: Cayuga grapes, light and fruity (\$16.99)

Harvest Time: Apple wine infused with cinnamon and clove (\$17.99)

Rosé Wines (Dry to Sweet)

Vineyard Sunset: Dry rosé with cayuga, riesling, traminette grapes (\$17.99)

Pink Moscato: Sweet rosé with notes of roses and raspberries (\$17.99)

Red Wines (Dry to Sweet)

Merlot: Red fruits, easy drinking with a soft finish (\$23.99)

Cabernet Franc: Aged in oak, dry and peppery red (\$23.99)

International Red: A fruity blend best served chilled (\$17.99)

Ruby's Kiss: Concord grape wine. Sweet, juicy, jammy (\$15.99)

Blackberry: Made with 100% real blackberries (\$23.99)

Naked Flock Cider and Mead

Draft Cider: Dry, bright, crisp (\$12.99)

Rosé Cider: Hibiscus Infusion (\$12.99)

Smashed Cherry Mead: Honey with with tart cherry juice (\$13.99)

Lemon Ginger Cider: Subtle notes of ginger and citrus (\$12.99)

Pumpkin Cider: Infused with pumpkin pie spices (\$12.99)

Willow's Garage Fruit Wines

Backseat Mistakes: Peach Wine (\$17.99)

Wild Child: Strawberry Wine (\$17.99)

Joy Ride: Cherry Wine (\$17.99)

Midnight Rider: Blueberry Wine (\$17.99)

Dirty Talk: Apple Dessert Wine (\$17.99)