

SHOOTING CREEK VINES

RED WINES

5 oz / 8 oz / b

THE REDHEAD(S)

2019 Red Blend

9.5 / 14 / 38

Made from a blend of our Cabernet, Syrah and Merlot. This full-bodied blend has dark hues, rich tannins and a hint of fruitful sweetness.

2020 Red Blend

9.5 / 14 / 38

Similar to its big sister, the 2020 blend puts a fruitful spin on the Bordeaux style with the addition of Syrah and Zinfandel. A zesty red blend with a huge fruit forward taste. The complex fruit flavors of black cherry, currant, and a hint of warm spice makes this blend a classic.

DESTINATION

Syrah

8.5 / 12.5 / 34

The Syrah that started it all. The cornerstone block. This sassy lady has a bold, full body flavor, with hints of blueberry, black plums, tobacco and finishes with a hint of peppercorn. This dark ruby red wine is semi dry with earthy, herbaceous aromas.

ELEVATE 2350

Merlot

9 / 13 / 36

This first class wine takes its name from the highest elevation of the vineyard. They say it's lonely at the top but this wine has tons of fans who enjoy it's medium to full body taste. Easy on the palate from its 12-14 months on single season French oak. This Merlot carries hints of raspberry, plum, black cherry, vanilla, and cloves.

LAST LIGHT

Cabernet Sauvignon

8.5 / 12.5 / 34

A full bodied red from small, deep hued berries this wine packs a fruit flavored punch. As the sun eclipses the trees and mountain range to the west, the Cab sees the *Last Light* of the day, influencing the dark fruit flavors with hints of bell pepper, light cherry liquorice and a dash of vanilla and tobacco.

WHITE AND ROSÉ WINES

WHITE LAUREL

Chardonnay

7 / 10 / 28

Named for the laurel that grows along the creek banks into the hills surrounding the vineyard. Ode to its name this Chardonnay is light, airy and unoaked. The absence of oak tannins leaves this wine lean with hints of apple, pear, and citrus with a light mineral finish. Aromas, such as apple blossom, lemon zest, honeysuckle and vanilla bean make it a summer favorite.

THE SUMMIT

Sauvignon Blanc

7.5 / 11 / 30

Named after the highest peak of the Nantahala national forest that surrounds Shooting Creek Vines, this wine has high peaks of acidity and is exactly what you expect from a Sauvignon Blanc. Its aromas are bright, with hints of fresh cut grass, peas, asparagus and ripe passion fruit. Unoaked this white wine is all fruit, zesty and dry.

TRULY MADLY TRAMINETTE

Traminette

8.5 / 12.5 / 34

Wildly flavorful and aromatic, this wine stirs the senses and awakens your palate. Spicy aromas of apple, apricot, lychee and honeysuckle make a unique white wine with bold flavor. Finishing semi-dry, this wine is unoaked with no tannic aftertaste.

LOST ENGLISH ROSÉ

Rosé

7 / 10 / 28

A tip of the hat to our predecessor. Though his name remains unknown, his story stuck. Fast forward 170 years and here we are. This Rosé wine is based on our Zinfandel picked early for high acidity and mixed with other fruit to give it a lightly sweet mouth feel. Getting its wild color from Cabernet this lends itself to the darker style Italian Rosato, offering up a fresh berry aroma with hints of cherry, orange zest, melon and a crunchy finish with celery and rhubarb.

TRY A FLIGHT



\$15
FOUR 20Z GLASSES

* Ask server for available wines for tasting *

SHOOTING CREEK VINES

OTHER LIBATIONS

BEER

Voodoo Ranger - Juicy Haze IPA.....	\$6.00
Fat Tire.....	\$4.00
Yuengling.....	\$4.00
Rolling Rock.....	\$3.50
Miller Lite.....	\$3.50

SELTZER

Topo Chico - Margarita.....	\$7.00
Signature	
Topo Chico - Margarita.....	\$7.00
Strawberry Hibiscus	
Topo Chico - Margarita.....	\$7.00
Tropical Pineapple	
Topo Chico - Margarita.....	\$7.00
Prickly Pear	

GUEST WINES

Da Luca - Prosecco.....	\$23.00/Bottle
Mirassou - Moscato.....	\$20.00/Bottle

*We love variety! Drinks menu is rotating.
Ask server for what's new and available.

BITES

CHOCOLATE

Classic Dark.....	\$6.00
Dark Milk Chocolate.....	\$6.00
Sea Salt Dark Chocolate.....	\$6.00

MEATS

Rojizo Chorizo.....	\$12.50
Fino Salami.....	\$12.50
No. 1 Salami.....	\$12.00

PEANUTS

Chili Lime (10 oz).....	\$7.50
Sea Salt & Pepper (10 oz).....	\$7.50
Gourmet Salted (10 oz).....	\$7.50

CHEESE & CRACKERS

*Ask server for available varieties and pricing.



ENJOY YOUR VISIT?
LEAVE US A REVIEW!