

UNSWORTH

RESTAURANT

	5oz	8oz	½L	Btl	L
SPARKLING					
Charme de L'Île <i>Bright, green apple, citrus, delicate toasty character, dry, fine persistent bubbles</i>	12			52	
Charme de L'Île Rosé <i>Cranberry, pink grapefruit, ginger, rhubarb, slightly off-dry, fine persistent bubbles</i>	12			52	
Unsworth Sparkling Brut <i>Fresh peach, honeysuckle, sweet lemons, hint of spice, clean and round texture</i>	10			45	
Unsworth Sparkling Brut Rosé <i>Juicy ripe red berries, hint of rhubarb, crisp finish</i>	10			45	
2018 Pinot Gris <i>Bright, fresh pear, green apple, citrus, delicate fennel-herb character, elegant minerality</i>	10	15	30	45	55
2017/18 Allegro <i>Honey, apple, ripe peach, animated citrus and pineapple, medium body, rich finish</i>	10	15	30	45	55
2017 Gewurtzraminer <i>Rose petal, lychee, peach blossom, crisp grapefruit finish, luscious minerality</i>	10	15	30	45	55
2018 Riesling <i>Fresh ripe peach, honeysuckle, bright orange and lemon zest, spicy medium body</i>	9	14	27	38	50
2018 Sauvignette <i>Bright citrus, apple and pear notes complimented by subtle vanilla</i>	10	15	30	45	55
ROSE					
2018 Rosé <i>Vibrant, wild strawberries, delicate dried herbs, dry, provence-style</i>	11	16	32	48	58
RED					
2018 Gamay Pinot Noir <i>Bright cherry and rhubarb flavors supported by savory white pepper and cassis</i>	10	15	30	45	55
2017 Pinot Noir <i>Bright cherries, violets, baking spice, earthy mushroom, velvety tannins</i>	12	17	36	52	65
2015/16 Tim Buck Two Cab Merlot <i>Rich plum, cherry and raisin, soft tannins</i>	10	15	30	45	55
2017 Symphony <i>Luscious baked cherries, dried fig, spicy cedar, soft tannins</i>	12	17	36	52	65
DESSERT					
Mistelle <i>Luscious fortified Pinot Gris, balanced with fresh acidity</i>	2oz - 7			Bottle - 38	
Ovation <i>Rich black cherry and plum, sweet baking spice, earthy chocolate, black pepper</i>	2oz - 8			Bottle - 48	

~ Please speak to your server about our Wine Flights ~