



Sugar Levels: RS= Residual Sugars,
On a scale from 0-10, 10 being the sweetest

Wines

☐ ***Trilogy Red*** **DRY RED**
A medium dry red wine, elegant with light tannins and aromas of Swedish fish and raspberry jam. This has rich berry character that melds into a symphony of flavor. wine Pair with Danish bleu or Gorgonzola cheese, red meats and spicy or Italian dishes. \$24.95 / 0% RS

☐ ***Cabernet Sauvignon*** **DRY RED**
Lovely full bodied Cabernet with soft tannins, a hint of oak with vanilla and cherry notes, and a soft finish on the palate. \$24.95 / 0% RS

☐ ***Chardonnay*** **DRY WHITE**
Our Chardonnay is lightly oaked with delicate vanilla and Asian pear flavors. A well-rounded wine with subtle fruit on the nose. Pairs well with Brie, smoked gouda or cheddar cheeses. Serve with seafood and light Italian dishes. \$14.95 / 0% RS

☐ ***Estate Diamond*** **DRY WHITE**
Estate grown, produced & bottled, this unique dry white wine has full bodied grape and floral notes with a clean refreshing finish. Serve Chilled. \$18.95 / 0.2% RS

☐ ***Trilogy White*** **DRY WHITE**
A delicate blend of white wines with soft floral notes and nice clean finish. Pairs well with mild goat or Manchego cheese. Serve with lobster bisque, pork chicken or fish. \$16.95 / 0.8% RS

☐ ***Riesling*** **SEMI-DRY WHITE**
Aromas of honey crisp apples and melon with soft fruit and well-balanced acidity on the pallet. Pairs well with nutty cheese, poultry, fish and Northern Italian dishes. \$15.95 / 2% RS

☐ ***Bare Cat Blush*** **SEMI-SWEET WHITE**
Semi-Sweet blush wine with floral aromas. Light and pleasantly sweet. This wine is refreshing to the palate. Pair it with mild cheeses, pork, seafood and Asian dishes. \$11.95 / 3% RS

☐ ***Black Widow Berry*** **SWEET RED**
Cherry red with light effervescence. Aromas of sweet concord jam, red cherries, strawberry jelly and cherry lifesavers. Sweet and fruity with flavors of fruit-roll ups, concord jelly, lingonberry jelly and sweet watermelon. Pairs well with dark chocolate, spicy or Italian dishes. \$12.95 / 7% RS

☐ ***Classic Diamond*** **SWEET WHITE**
A sweet, fragrant and fruity white wine with an intense grape flavor. Pairs well with cheese, desserts, Asian, Thai and Indian cuisine. Serve chilled. \$12.95 / 4.5% RS

☐ ***De Peche Meow*** **SWEET WHITE**
A sweet peach wine with fresh picked peach and floral aromas. Sumptuous fruit flavor and a smooth refreshing finish. Serve with grilled peaches topped with crumbly blue cheese, shaved fennel and watercress salad. Fish, Chicken, or pork. On the label is one of our adorable winery cats Gizmo. \$12.95 / 8% RS

Meads

☐ ***Odin's Nectar*** **SEMI-DRY**
Luminous golden yellow color. Complex aromas of honeycomb, herb patch, mossy clay, and toasted almond with a soft, off-dry medium body and a vanilla milk and spicy dried pair accented finish. Pairs well with spicy Buffalo wings, chicken cordon bleu, Ethiopian and Thai dishes, or cheeses with a mild, buttery or grassy flavor like goat or Camembert. \$18.95 / 3% RS

☐ ***Freyja's Passion*** **SEMI-SWEET**
100% honey wine with strawberry and vanilla. Bold aroma of strawberry with a subtle hint of vanilla on the nose. Finishes with a full creamy taste sensation. Pairs well with Borsin, mild goat and nutty cheeses. \$18.95 / 3% RS

☐ ***Valkyrie's Lure*** **SEMI-SWEET**
100% honey wine with pear and cinnamon. Aromas of sweet ripe Bosc pear with cinnamon back notes. Subtle rich sweetness from the honey and pear with a lingering warmth from the cinnamon on the palate. Pairs well with creamy cheese like Brie, pork and dishes with rosemary. \$18.95 / 3% RS

Port & Ice Wine

☐ ***Ruby Port*** **PORT**
Rich and dark with flavors reminiscent of currant and elderberry in decorative, German-made terracotta bottle - was released in May 2018. The Port's smooth sweetness is balanced by medium tannins and rich fruit. It is made with estate-grown Chancellor grapes and fortified with grape spirits made from Chancellor grapes. Wonderful when paired with nuts, cheeses, and chocolate - in many combinations. RS6, ABV 18% \$ 29.95 (\$5.00 to taste)

☐ ***Vidal Blanc Ice Wine 2016*** **ICE WINE**
Luscious flavors of honey, citrus, apricot and caramel. 12% alcohol \$53.95 / 16.4 Brix/40 Brix at harvest (\$10 to taste)

☐ ***Chambourcin Ice Wine 2016*** **ICE WINE**
Traditional Chambourcin grape flavors – bright berry notes and hints of cranberries. 10.4% alcohol \$53.95 / 29 Brix/41 Brix at harvest (\$10 to taste)

www.BlackWillowWinery.com | 5565 West Lake Rd. Burt, NY 14028 | 716.439.1982

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