



## DRY WHITE WINES

### Long Splice

This dry, crisp white is a blend of Chardonnay and Seyval grapes, grown in our Wye Mills vineyard. Pairings: seafood, tapenades, and goat cheese.

### St. Michaels White (Vidal)

Wonderfully balanced dry white with a hint of citrus. Pairings: spicy crab cakes, Mediterranean pasta salad, creamy cheeses.

### Sauvignon Blanc

Our Sauvignon Blanc has soft, fresh notes of fruit and an elegant smooth finish. Pairings: seafood in a white sauce and herbed chicken or pork.

### Pinot Gris

Dry and crisp with notes of pear and golden delicious apple. Pairings: veal, oysters, and antipasti.

### Pinot Gris Reserve

First Harvest from Hemsley Fortune Vineyard in Queenstown. Gentle hints of fruit with a light, mineral finish. Pairings: light pastas, baked salmon, venison, mussels and chicken marsala

### MD Chardonnay

Lightly floral on the nose with crisp hints of tart apple and a nice citrus finish. Pairings: teriyaki chicken, pasta in a pesto sauce, and brie.

### Oakey Dokey Chardonnay

This finely crafted oaked Chardonnay had the perfect harmony of crisp fruit and smooth oak. Pairings: shrimp scampi, grilled salmon, or tuna.

## DRY RED WINES

### "Island Belle" Sangiovese

Named after a historic Log Canoe, our Sangiovese is light bodied with a clean finish. Pairings: grilled chicken, pasta salad with pesto, barbeque pork ribs.

### Maryland Merlot

Aged in all three of our oaks, American, French, and Hungarian, this bold red is complex in body with an even finish. Pairings: grilled veal or pork, fresh green salads, and smoked cheeses.

### Maryland Cabernet Sauvignon

From grapes grown in our Wye Mills vineyard, this light Cabernet is earthy with hints of tart cherry Pairings: pasta in red sauce, risotto, grilled rib eye steak.

### "Martha" Chambourcin

Oak-aged, soft, and slightly spicy- our reserve Chambourcin is named after the Martha Lewis, a historic Chesapeake Bay skipjack. Pairings: roasted pheasant, lamb and hard, aged cheeses

### Island Beauty

A classic Bordeaux style blend of Cabernet Sauvignon, Cabernet Franc, and Merlot with smoky hints of tobacco, blackberry, and Chocolate. Named after the pride of the bay and our official logo the Chesapeake Bay Log Canoe. Pairings: steak with blue cheese, grilled veal, and couscous.

## SWEET WINES

### Gollywobbler Black

Our NEWEST Gollywobbler, this sweet blackberry Merlot has a rich fruit forward flavor.

### Gollywobbler Red

A fun, fruit forward Concord with a "fresh off the vine" taste.

### Gollywobbler Pink

A fun-filled blush created by blending Concord and Niagara grapes.

### Gollywobbler White

A sweet, easy to drink wine made from 100% Niagara.

### Bubbly Wobbler White

Our First SPARKLING WINE! Bubbly Wobbler is a sweet, fun, fizzy treat!

### Chocolate Zin

Red Zinfandel infused with a blend of natural chocolate extracts... Simply sinful!!!!