



TASTING ROOM MENU

SPARKLING

- BRUT 2013 Leelanau Peninsula** – This sparkling wine is crisp from beginning to end and has lovely aromatics of toasted brioche followed by roasted nuts. It is a wonderful wine to pair with fried chicken or truffle popcorn.
- SERATA**–(Italian for Soirée) has refined bubbles that will dance on your palate with flavors of apple and pear. It is a fun, fruity, and fresh sparkling wine that is certain to leave you wanting more.
- EXTRA-DRY** (produced from Chardonnay) **DEMI-SEC** (produced from Riesling)

WHITE

- PINOT GRIS 2014** – Aurora's Pinot Gris is sur-lie aged for six months in order to create a creamy texture on the palate. The fruit flavors are bright and the finish is smooth and elegant. We suggest pairing this wine with light cuisine such as fish, chicken, and creamier based cheese.
- BIANCO** – This Sauvignon Blanc is bright with citrus notes and minerality on the nose, this white wine is crisp, delicious, and sure to please your palate.
- BARREL FERMENTED CHARDONNAY 2014** – Fermented and aged in new French Oak barrels for eight months. This high quality Chardonnay has a wonderful balance of fruit, oak, and a buttery mouthfeel. Pairing suggestions include grilled salmon, roasted chicken, lobster, and creamy pastas.
- MEDIUM SWEET GEWÜRZTRAMINER 2016 Leelanau Peninsula** – An elegant style Gewurztraminer with subtle floral notes on the nose followed by integrated spice on the finish. Gold medal winner – 2015 Michigan Wine Competition
- LUMINOUS Michigan** – The nose explodes with bright orange and apricot. The mouth-feel is lush and the finish is bright. We recommend serving this wine with salads, various types of pâté, or a slightly spicy seafood dish such as jambalaya or sushi.
- MEDIUM SWEET RIESLING 2016 Leelanau Peninsula**–Stone fruit aromatics combine with peaches and limestone on the palate.

RED

- ROSÉ 2016** – Red berries on the nose followed by a crisp finish with Meyer lemon and bright, ripe Michigan tart cherry. Rosé is an ideal wine to drink all year round and pairs well with a variety of cheese, fish, grilled light meat, pastas, and salads.
- RADIANCE Michigan** – A blend of both red vinifera and red hybrid grapes, resulting in a dry, fruity, smooth wine, which pairs well with darker poultry, most types of game, and lean cuts of red meat.
- PINOT NOIR 2014** – Classic Bing Cherry on the nose with lovely integrated vanilla notes on the finish from barrel aging, this Pinot Noir is a rich juicy example of what the variety can produce.
- BLAUFRÄNKISCH 2014 Leelanau Peninsula** – Produced from estate grown Lemberger, this wine went through appassamiento to concentrate the fruit flavors of blueberry and the spicy pepper notes.
- ROSSO** – Full bodied red wine with ripe red fruit notes on the nose. The long finish with structured tannins are perfect to pair with grilled red meat and game.

FRUIT

- CHERRY Leelanau Peninsula** – This specific blend of Balaton and Montmorency cherries creates a sweet tart balance. This wine pairs well with chocolate but should not be limited to desserts. It is a lovely accompaniment to barbeque and can be used in many recipes, sauces, and cocktails.

HARD-PRESSED CIDER

- HEIRLOOM CIDER** – A distinct blend of heirloom apples grown in Michigan.
- BOURBON CIDER** – Made with high-quality Michigan apples and barrel aged in Kentucky Bourbon barrels for eight months.
- SEASONAL CIDER** – A perfect blend made with seasonal fruit.



| | 36 | 28 ⁸⁰ | 12 |
|---|----|------------------|----|
| BRUT 2013 Leelanau Peninsula | 36 | 28 ⁸⁰ | 12 |
| SERATA | 24 | 19 ²⁰ | 9 |
| PINOT GRIS 2014 | 19 | 15 ²⁰ | 8 |
| BIANCO | 17 | 13 ⁶⁰ | 7 |
| BARREL FERMENTED CHARDONNAY 2014 | 19 | 15 ²⁰ | 8 |
| MEDIUM SWEET GEWÜRZTRAMINER 2016 Leelanau Peninsula | 17 | 13 ⁶⁰ | 7 |
| LUMINOUS Michigan | 17 | 13 ⁶⁰ | 7 |
| MEDIUM SWEET RIESLING 2016 Leelanau Peninsula | 17 | 13 ⁶⁰ | 7 |
| ROSÉ 2016 | 19 | 15 ²⁰ | 8 |
| RADIANCE Michigan | 19 | 15 ²⁰ | 8 |
| PINOT NOIR 2014 | 24 | 19 ²⁰ | 9 |
| BLAUFRÄNKISCH 2014 Leelanau Peninsula | 22 | 17 ⁶⁰ | 8 |
| ROSSO | 24 | 19 ²⁰ | 9 |
| CHERRY Leelanau Peninsula | 12 | 10 ²⁰ | 6 |
| HEIRLOOM CIDER | 18 | 12 | 6 |
| BOURBON CIDER | – | – | 15 |
| SEASONAL CIDER | 18 | 12 | 6 |



\$4 GROWLER One-time charge. Bring it back for refills!



FOOD PAIRING PLATE \$7

Specially selected menu items to enhance your tasting experience.

ARTISAN CHEESE

GRABER OLIVES California

GROCER'S DAUGHTER

DARK CHOCOLATE WITH SEA SALT Empire
CRACKERS*

**gluten-free option available*



PATIO SERVICE

ASIAGO FETA SPREAD \$9

SUN-DRENCHED SMOKED TOMATO CHEESE SPREAD \$9

LEELANAU CHEESE FROMAGE BLANC \$9

MEAT & CHEESE PLATE \$10

All served with assorted crisps



WINES BY THE GLASS

LET US HOST YOUR WEDDING OR SPECIAL EVENT AT ONE OF OUR TWO VENUES:

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Up to 100 people

AURORA CELLARS ESTATE

Up to 300 people

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10% discount with full case purchase (12 bottle purchase/mix and match)

15% discount with 3 case purchase
You must be 21 years of age to taste wine.

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WEDNESDAYS 6-9 PM
END OF JUNE – AUGUST

