



# AURORA

CELLARS

LEELANAU PENINSULA • MICHIGAN



TASTING ROOM  
WINE MENU



## AURORA WINE CLUB

### THE ADVOCATE 2 Bottles

Pickup \$30/Ship \$54  
All red wine selection, add \$12

### THE SOMM 4 Bottles

Pickup \$60/Ship \$87  
All red wine selection, add \$24

### THE PROPRIETOR 8 Bottles

Pickup \$120/Ship \$151  
All red wine selection, add \$48

*Shipments in March, August and December*

### MEMBERSHIP BENEFITS

- 15% Off all wine purchased in the tasting room
- 25% Off all by the glass wine purchased on the patio
- Free tasting for the member and up to four additional guests per visit
- Invites to Exclusive Wine Club Parties and Events
- A newsletter in each shipment with recipes to pair with the wine
- Exclusive Wine Club member wines in some shipments
- Pick-Up Parties for members who prefer to pick up their shipments
- Farmhouse rental discount (*when available*)

*Shipments include tax and shipping charges. Members must be 21 years of age or older to join and must commit to purchasing all three shipments. Member benefits will remain active as long as the membership remains active. Please call us at 231.944.3192 or email us at [wineclub@auroracellars.com](mailto:wineclub@auroracellars.com)*



## FOOD PAIRING PLATE \$6

Specially selected menu items  
to enhance your tasting experience.

**LEELANAU CHEESE RACLETTE** *Sutton's Bay*

**GRABER OLIVES** *California*

**GROCER'S DAUGHTER**

**DARK CHOCOLATE WITH SEA SALT** *Empire*

**CRACKERS\***

*\*gluten-free option available*



JOIN US FOR LIVE MUSIC,  
WINE & WOOD-FIRED PIZZA

WEDNESDAYS 6:30 – 9:00PM

MID JUNE – MID SEPTEMBER

# 5 TASTES FOR \$5 – 5 WINE SELECTIONS



TASTING ORDER – DRY TO SWEET

6 OZ

## SPARKLING

<input type="radio"/>	<b>BLANC DE NOIRS 2013</b> <i>Leelanau Peninsula</i> – Produced from 100% hand harvested whole cluster pressed Pinot Noir and aged in bottle for 18 months, this sparkling wine has lovely aromas of cherry and brioche.	\$32	\$27 <sup>20</sup>	\$11
<input type="radio"/>	<b>BRUT 2011</b> <i>Leelanau Peninsula</i> – 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.	\$36	\$30 <sup>60</sup>	\$12

## WHITES

<input type="radio"/>	<b>PINOT GRIS 2014</b> – 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.	\$18	\$15 <sup>30</sup>	\$8
<input type="radio"/>	<b>BIANCO</b> – Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious, and sure to please your palate.	\$15	\$10 <sup>20</sup>	\$7
<input type="radio"/>	<b>BARREL FERMENATED CHARDONNAY 2014</b> – 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.	\$18	\$15 <sup>30</sup>	\$8
<input type="radio"/>	<b>MEDIUM SWEET GEWÜRZTRAMINER 2013</b> <i>Leelanau Peninsula</i> – An elegant style Gewurztraminer with subtle floral notes on the nose followed by integrated spice on the finish. <b>Gold medal winner – 2015 Michigan Wine Competition</b>	\$15	\$12 <sup>75</sup>	\$7
<input type="radio"/>	<b>LUMINOUS Michigan</b> – 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.	\$15	\$12 <sup>75</sup>	\$7
<input type="radio"/>	<b>MEDIUM SWEET RIESLING 2013</b> <i>Leelanau Peninsula</i> – Stone fruit aromatics combine with peaches and limestone on the palate.	\$15	\$12 <sup>75</sup>	\$7

## REDS

<input type="radio"/>	<b>ROSÉ 2015</b> – 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.	\$18	\$15 <sup>30</sup>	\$8
<input type="radio"/>	<b>RADIANCE Michigan</b> – 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.	\$18	\$15 <sup>30</sup>	\$8
<input type="radio"/>	<b>PINOT NOIR 2014</b> – 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.	\$24	\$20 <sup>40</sup>	\$9
<input type="radio"/>	<b>BLAUFRÄNKISCH 2014</b> <i>Leelanau Peninsula</i> – Produced from estate grown Lemberger, this wine went through appassamento to concentrate the fruit flavors of blueberry and the spicy pepper notes.	\$22	\$18 <sup>70</sup>	\$9
<input type="radio"/>	<b>ROSSO</b> – 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.	\$20	\$17	\$8

## FRUIT

<input type="radio"/>	<b>CHERRY</b> <i>Leelanau Peninsula</i> – 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.	\$12	\$10 <sup>20</sup>	\$6
-----------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------	--------------------	-----

### HARD-PRESSED CIDER (64OZ GROWLER/32OZ HOWLER/12OZ PINT)

<input type="radio"/>	<b>HEIRLOOM CIDER</b> – A dry heirloom apple cider.			
<input type="radio"/>	<b>CHERRY CIDER</b> – A medium dry cherry apple cider.	64OZ	32OZ	12OZ
		\$18	\$10	\$6



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



## 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

ASK OUR STAFF ABOUT OUR

FARM HOUSE  
*Winter Wine  
Weekend Getaway*

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

**AURORA CELLARS TERRACE** *Up to 80 people*

**AURORA CELLARS ESTATE** *Up to 300 people*

*Please contact our Events Manager for availability and pricing.*

*Call 231.994.3290 or email [kim@auroracellars.com](mailto:kim@auroracellars.com)*



**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.*



[auroracellars.com](http://auroracellars.com)

7788 EAST HORN ROAD • LAKE LEELANAU, MICHIGAN 49653  
231.994.3188 • [winery@auroracellars.com](mailto:winery@auroracellars.com)

**VISIT US ON FACEBOOK AT AURORA CELLARS**