



TASTINGS – 5 FOR \$7

SPARKLING

<input type="radio"/> BLANC DE NOIRS 2013 <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.	36	28 ⁸⁰	12
<input type="radio"/> BRUT 2013 <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	28 ⁸⁰	12
<input type="radio"/> BRUT ROSÉ 2017 <i>Leelanau Peninsula</i> – This sparkling Brut Rosé is full of candied cherries on both the nose and palate. The finish is dry but filled with delicious fruit. We recommend serving this sparkling wine with salmon, seared tuna, or pork tenderloin.	24	19 ²⁰	9
<input type="radio"/> 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.	24	19 ²⁰	9
<input type="radio"/> EXTRA-DRY (produced from Chardonnay)			
<input type="radio"/> DEMI-SEC (produced from Riesling)			

WHITE

<input type="radio"/> 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.	17	13 ⁶⁰	7
<input type="radio"/> 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.	17	13 ⁶⁰	7
<input type="radio"/> BARREL FERMENTED CHARDONNAY 2016 <i>Leelanau Peninsula</i> – Fermented and aged in new French Oak barrels for eight months. This high quality Chardonnay has a wonderful balance of fruit and oak. Pairing suggestions include grilled salmon, roasted chicken, lobster, and creamy pastas.	20	16	8
<input type="radio"/> LUMINOUS Michigan – The aromas explode 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. Gold medal winner – 2017 Michigan Wine Competition	17	13 ⁶⁰	7
<input type="radio"/> MEDIUM SWEET RIESLING 2016 <i>Leelanau Peninsula</i> – Stone fruit aromatics combine with peaches and limestone on the palate. Gold medal winner – 2017 Michigan Wine Competition	17	13 ⁶⁰	7
<input type="radio"/> MEDIUM SWEET GEWÜRZTRAMINER 2016 <i>Leelanau Peninsula</i> – An elegant style Gewurztraminer with subtle floral notes on the nose followed by integrated spice on the finish. Silver medal winner – 2017 Michigan Wine Competition	17	13 ⁶⁰	7
<input type="radio"/> LATE HARVEST VIGNOLES 2017 <i>Leelanau Peninsula</i> – A tantalizing tropical bouquet tangos with a honey finish.	17	13 ⁶⁰	7

RED

<input type="radio"/> 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.	19	15 ²⁰	8
<input type="radio"/> 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.	19	15 ²⁰	8
<input type="radio"/> 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.	24	19 ²⁰	9
<input type="radio"/> BLAUFRÄNKISCH 2016 <i>Leelanau Peninsula</i> – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and spicy pepper notes.	30	24	10
<input type="radio"/> 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.	24	19 ²⁰	9
<input type="radio"/> CABERNET FRANC 2016 <i>Leelanau Peninsula</i> – Hints of plum and blackberry followed by fresh herbs are found in this lovely example of Cabernet Franc. A rich but elegant wine, we recommend pairing this with roasted or grilled lamb, beef, or veal.	38	30 ⁴⁰	12

FRUIT

<input type="radio"/> CHERRY <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	9 ⁶⁰	6
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HARD-PRESSED CIDER

<input type="radio"/> HEIRLOOM CIDER A distinct blend of heirloom apples grown in Michigan.	18	12	6
<input type="radio"/> SEASONAL CIDER A perfect blend made with seasonal fruit. <i>*Please ask server for pricing details.</i>			



FOOD PAIRING PLATE \$8

Specially selected menu items to enhance your tasting experience.

ARTISAN CHEESE OLIVES

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

MEAT & CHEESE PLATE \$10

All served with assorted crisps



WINES BY THE GLASS

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Up to 100 people

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Up to 300 people

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10% discount with full case purchase
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15% discount with 3 case purchase
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WEDNESDAYS 6:30 – 9PM

END OF JUNE – AUGUST



NOW SERVING MICHIGAN MADE

ICE CREAM BARS



\$4

GROWLER or HOWLER

One-time charge. Bring it back for refills!