



TASTINGS – 5 FOR \$7

SPARKLING

			6oz
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
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. (S)	36	28 ⁸⁰	12
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. (S) (87) (89)	24	19 ²⁰	9
BLANC DE BLANC Produced from 100% Chardonnay in an extra-dry style.	24	19 ²⁰	9
SERATA DEMI-SEC Produced from 100% Riesling in a slightly sweeter style.	24	19 ²⁰	9

WHITE

PINOT GRIGIO 2017 <i>Leelanau Peninsula</i> – Aurora's Pinot Grigio is sur-lie aged 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. (S) (83)	19	15 ²⁰	8
SAUVIGNON BLANC 2018 Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious, and sure to please your palate.	19	15 ²⁰	8
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. (S)	22	17 ⁶⁰	9
LUMINOUS <i>Michigan</i> – 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. (S)	18	14 ⁴⁰	7
MEDIUM SWEET RIESLING 2017 <i>Leelanau Peninsula</i> – Stone fruit aromatics combine with peaches and limestone on the palate. (91)	19	15 ²⁰	8
MEDIUM SWEET GEWÜRZTRAMINER 2018 <i>Leelanau Peninsula</i> – An elegant style Gewurztraminer with subtle floral notes on the nose followed by integrated spice on the finish. (S) (87)	19	15 ²⁰	8
LATE HARVEST VIGNOLES 2017 <i>Leelanau Peninsula</i> – A tantalizing tropical bouquet tangos with a honey finish. (G)	19	15 ²⁰	8

RED

ROSÉ 2018 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
RADIANCE <i>Michigan</i> – 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. (S)	22	17 ⁶⁰	9
PINOT NOIR 2016 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
BLAUFRÄNKISCH 2016 <i>Leelanau Peninsula</i> – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and spicy pepper notes. (G) (G) (88) (91)	34	27 ²⁰	12
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.	26	20 ⁸⁰	10
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. (S) (83)	38	30 ⁴⁰	12

AWARDS

2018 Michigan Wine Competition

(G) (S) (B) (87) (91)
Gold Silver Bronze Best of Class Wine Spectator James Suckling

HARD-PRESSED CIDER

	64oz	32oz	12oz
HEIRLOOM CIDER A distinct blend of heirloom apples grown in Michigan.	18	12	6
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
DARK CHOCOLATE
CRACKERS*

**gluten-free option available*



PATIO SERVICE

PLEASE ASK
YOUR SERVER FOR
CURRENT OFFERINGS



WINES BY THE GLASS

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

AURORA CELLARS TERRACE

Up to 100 people

AURORA CELLARS ESTATE

Up to 300 people

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

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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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WINE & WOOD-FIRED PIZZA

WEDNESDAYS 6:30 – 9PM
END OF JUNE – AUGUST



NOW SERVING
MICHIGAN MADE
ICE CREAM BARS



GROWLER or HOWLER
One-time charge.
Bring it back for refills!