



TASTINGS – 5 FOR \$10

SPARKLING

		THE SOMM	THE PROPRIETER	6oz
<input type="radio"/> BLANC DE NOIRS <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. (S)	36	30 ⁶⁰	27	12
<input type="radio"/> BRUT <i>Leelanau Peninsula</i> – This sparkling wine is crisp from beginning to end and has lovely aromatics of toasted brioche followed by roasted nuts. (S)	36	30 ⁶⁰	27	12
<input type="radio"/> BRUT ROSÉ <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. (91) (89) (S)	24	20 ⁴⁰	18	9
<input type="radio"/> BLANC DE BLANC Produced from 100% Chardonnay in an extra-dry style.	24	20 ⁴⁰	18	9
<input type="radio"/> SERATA DEMI-SEC Produced from 100% Riesling in a slightly sweeter style.	24	20 ⁴⁰	18	9

WHITE

<input type="radio"/> BARREL FERMENTED CHARDONNAY 2017 <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. (S)	22	18 ⁷⁰	16 ¹⁵	9
<input type="radio"/> PINOT GRIGIO 2018 <i>Leelanau Peninsula</i> – Notes of bright citrus fruits permeate your senses. This wine is clean, crisp, and refreshing. A true joy to drink. (S) (83) (92)	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> SAUVIGNON BLANC 2019 Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious, and sure to please your palate.	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> GRUNER VELTLINER 2020 <i>Leelanau Peninsula</i> – Fruit forward with notes of lime and melon that will envelop your senses. This wine will win you over again and again. Bright, fruity, clean, and fresh!	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> LUMINOUS <i>Michigan</i> – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright. (S)	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> MEDIUM SWEET RIESLING 2017 <i>Leelanau Peninsula</i> – Stone fruit aromatics combine with peaches and limestone on the palate. (91)	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> 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) (88)	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> LATE HARVEST VIGNOLES 2018 <i>Leelanau Peninsula</i> – A tantalizing tropical bouquet tangos with a honey finish. (G)	19	16 ¹⁵	14 ²⁵	8

RED

<input type="radio"/> ROSÉ 2019 Red berries on the nose followed by a crisp finish with Meyer lemon and bright, ripe Michigan tart cherry making it an ideal wine to drink all year round.	19	16 ¹⁵	14 ²⁵	8
<input type="radio"/> RADIANCE <i>Michigan</i> – A blend of both red vinifera and red hybrid grapes, resulting in a dry, fruity, smooth wine. (S)	22	18 ⁷⁰	16 ⁵⁰	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. (G) (G) (88) (91) (S)	36	30 ⁶⁰	27	12
<input type="radio"/> ROSSO Full bodied red wine with ripe red fruit notes on the nose featuring a long finish with structured tannins.	26	22 ¹⁰	19 ⁵⁰	10
<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. (S) (89) (83)	44	37 ⁴⁰	33	12



WINE FLIGHTS



Flight of 3 Wines \$15

Select any three (3) wines to enjoy on our patio.



Flight of 5 Wines \$25

Select any five (5) wines to enjoy on our patio.

WINE & CHOCOLATE PAIRING FLIGHTS – \$22

Locally made Grocer's Daughter truffles made to pair with Aurora wines.

Ask an Aurora team member for the pairing menu.



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

AURORA CELLARS ELOPEMENTS

Up to 20 people

AURORA CELLARS ESTATE

Up to 300 people

Please contact our Events Manager for availability and pricing.

Call 231.994.3290 or email events@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.

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

AWARDS
2018 Michigan
Wine Competition



Gold

Silver

Bronze

Best of Class

Wine Enthusiast

James Suckling

Jefferson Cup

HARD-PRESSED CIDER

HEIRLOOM CIDER A distinct blend of heirloom apples grown in Michigan.

SEASONAL CIDER A perfect blend made with seasonal fruit.

*Please ask server for pricing details.

64OZ



18

32OZ



12

12OZ



7

