

**Dry White Wine**

- Chardonnay      Elegant yet full flavored describes our Chardonnay wine consisting of citrus and grapefruit characters the fresh lifted aromas of grapefruit and nectarine still dominate the bouquet. Serve with poultry or seafood, like lobster or scallops. It can even go well with a light red meat dish and good cheeses like Gruyere, Provolone, and Brie. Serve chilled
- Cool Breeze      Cool Breeze made from blanc du bois grapes that are grown in *Windy Winery's Vineyard*. Cool Breeze was created to be a delicate wine with a haunting memory of nectarines and an aroma of rosebuds. Serve with heavily seasoned chicken, seafood dishes prepared with slightly sweet, sour, salty, and even spicy-hot sauces and ingredients pasta in cream, French onion soup

**Dry Red Wine**

- Cabernet Sauvignon      Our Cabernet Sauvignon is medium-bodied wine with aromas of vanilla, clove and anise, with flavors of rich black cherries, plum and licorice for an elegant finish. Food Pairings: red meats; lamb, cheese.
- Syrah      Mysterious origins surround Syrah yet settle down with glass of our full-bodied Syrah, soon you discover the deep violet, nearly black colors, then the aromas of espresso, black currant & just a hint of black olive after that you start savoring the sensation of spicy blackberry, plum & peppery flavors. Happiness is the only other thought after that.  
Pair with: steak, pork, lamb, duck, wild game, stews, cheese, heavy vegetarian dishes, and barbecued or grilled meats
- Independence      Independence, handcrafted from *estate grown Lenoir Grapes*, produces the exquisite dark color of the wine & its dryness evolves into a jammy aroma & flavors of elderberry & boysenberry, has a spicy finish which makes it an excellent red wine for your dinner table. Food Pairings: BBQ brisket; Beef Stew; Leg of Lamb; Blue Cheese & Sliced Pears
- Merlot      Our Merlot tends to be soft, fruity smooth in texture, tannin levels are lower and has wonderful aroma of violets; currant; black cherry; plum and the flavors of bell pepper; green olive; caramel. For those just getting into red wines our Merlot is the perfect wine. Serve slightly below room temperature. Food Pairing: Poultry, red meat, pork, pastas, salads

**Semi Sweet Wine**

- Lady Lavender      There, before me, stood a beautiful lady, in a dream-like silhouette against the sun's glare. In her cool lavender sun dress and wide-brimmed straw hat, she seemed to be a part of the rich history of this place. Was I delirious from the heat? As I wiped the perspiration from my eyes to get a better look, the lady gave me a smile. After settling my mysterious guest in the shade of the big pecan tree, I went inside to pour a glass of Lady Lavender wine for her. Upon my return & discovering, she had disappeared, I sit under the pecan tree, enjoying the delightful libation, and silently celebrating the beautiful spirit who had inspired this delicious cool break. - Lady Lavender is made with our blanc du bois grapes then infused with culinary lavender. Serve chilled. Food Pairing: fish, poultry, pasta dishes
- Saucy Red      Saucy Red, *from estate grown Lenoir Grapes*, was created to serve while sitting on the patio relaxing after a long hard day at work, now kick back take that first sip and then suddenly you start having visions of BBQ...no maybe a large bowl of chili... or was it a spicy & hot Tex-Mex dinner? Enjoy your vision! Serve slightly chilled. Food Pairings: Spicy foods, chili, BBQ
- Sonora      As vast the land itself... Texas is renowned for its larger than life Legends. Today, the world has been tamed somewhat no more flintlock or bowie knife at your side. But one thing that has not changed in Texas is the love of the flavorful grape, captured through our long, hot summer days and crisp, fall nights. Taste the freedom of the early days of Texas in every glass of our wine.  
Rich and velvety smooth, our off dry Sonora, Cabernet Sauvignon infused with dark cherry fruit. Food Pairings: Lasagna; Beef Burgundy; Standing Rib Roast

## Sweet Wine

- August Nights** Handcrafted from blanc du bois grapes grown in *Windy Winery's Vineyard*. Characterized by the balance of sweetness with a zest of acidity, also displays common flavors of peach, pear, pineapple and other tropical fruit & makes a delightful pre-dinner drink or a perfect addition to a light dinner. Serve Chilled Food Pairings: Sushi, duck, chicken, pork, Sharp Cheddar cheese, Spicy foods.
- Brenham Blush** *Brenham Blush* has a sweet finish, but on the palate it has a pleasant spiciness and tannins with a gentle grip, triggering wonderful memories of summer time picnics. A glass of *Brenham Blush* is a wonderful way to finish the day. Serve Chilled Food Pairings: Fresh seafood dishes like steamed shrimp or oysters, pan-seared scamp, Caesar or Caprese salad, cheese, bread and deli meats.
- Heritage** This festive sweet white wine will become a favorite at the dinner table. Its balance of select Blanc du bois grapes and cranberries provides an enchanting, surprisingly smooth and slightly sweet down-to-earth wine that will not soon be forgotten.  
Serving Recommendations Food Pairings: Turkey and Dressing; creamy cheese cake; crème brulee & vanilla ice cream. Serve Chilled
- Brazos Red** Brazos Red is made from Lenoir grapes grown in *Windy Winery's Vineyard*. This wine was created with the idea of having friends over, sitting back and enjoying the delights of old fashion camaraderie! Food Pairings: beef, ham, lamb, buttery cheeses, tapas
- Texan** Every year we host a Harvest Grape Stomp where you get to enjoy acting like Lucy and Ethel. All ages come, with the happy anticipation of a hayride, grape picking, and feeling the grapes squishing between their toes. In that moment in time we are treated to the laughter, sounds and sights of people bonding together. To keep that memory fresh in our minds, we have created "Texan"; from the same type of grapes that we used for the grape stomp. No feet have touched these grapes, but the memories are there!  
Texan is made to be drunk quite young, while still showing flavors of sweet plum and fruit. Paired with a nice spicy bowl of chili, it brings out the refreshing character of the wine.
- Jal Spice** Our Jal-Spice Wine is one of the most unique wines in the world. We finish this semi-dry wine to bring out the initial semi-sweet taste on the tip of your tongue, followed by the warm spice feeling experienced throughout your entire mouth. Marinate chicken, mussels/clams, shrimp, steak & pork chops overnight in. Jal-Spice Wine or add it to your meatloaf. Let your imagination run wild! 375 ML Bottle

## PORT / Sparkling Wine

- Tejas Port** Tejas Port, traditional port wine made with *Lenoir grapes grown in Windy Winery's Vineyard*, is a sweet dark red, smooth rich mellow style that exhibits hints of chocolate, caramel, dried plums and black currant flavors which makes a perfect after dinner drink either paired with your favorite dessert or just by itself.  
Food Pairings: Blue and Stilton cheese, almonds and walnuts, chocolate and chocolate-based desserts and puffed-pastries  
375 ML Bottle
- White Wood** WhiteWood, traditional port wine made with *Blanc du bois grapes grown in Windy Winery's Vineyard*, is a smooth rich mellow style that exhibits hints of chocolate, caramel, dried peach and citrus flavors which makes a perfect after dinner drink either paired with your favorite dessert or just by itself. Food Pairings: Aged cheddar cheese, caramel apples or apple pie, dried fruit, milk or dark chocolate, cheese-cake, tiramisu, pumpkin or pecan  
375 ML Bottle
- Augie's Sparkling** Augie's Sparkling Blanc is made from blanc du bois grapes grown in Windy Winery's vineyard.  
Dry White Sparkling Augie's has a wonderful bubbly effect on you, after the first sip, you will slip out of your shoes and dance barefoot on the lawn. Cheers!  
Food pairings: fresh fruit, sharp cheese and canapés
- Linda's Sparkling** Linda's Sparkling Blanc is made from blanc du bois grapes grown in Windy Winery's vineyard. Sweet white Sparkling Linda's has a wonderful bubbly effect on you, after the first sip, you will slip out of your shoes and dance barefoot on the lawn. Cheers!  
Food pairings: fresh fruit, sharp cheese and canapés