



## DRY WHITES & ROSÉ

### CHARDONNAY - OAK \$52

Rich vanilla, coconut, and cinnamon spice with hints of honey crisp apple and pineapple upside down cake. With a rich and creamy body, this wine can be drunk with appetizers but, is well suited for main course.

### CHARDONNAY \$52

Grapefruit, lemon zest, and a hint of passion fruit drive the fruit into a balance with the crisp acids, and hint of salinity. Another wine that has the versatility to entertain on the deck or pair with main course.

### CABERNET FRANC ROSE \$48

A palate of red fruits, citrus and grapefruit. The Delicate fruit flavors contrast with bright citrus filled acidity to create a refreshingly crisp wine.

### SAUVIGNON BLANC \$52

Lots of tropical and citrus notes including mango, grapefruit, and citrus zest. Crisp bright acids really drive the tropical notes, and make this a great food option with range from appetizer to main course.

## SEMI SWEET & SWEET WINES

### BLUE CORK WHITE \$42

Hints of spiced pear, dried apricot and lychee with a long-lasting citrus finish. This wine has a great balance of sweet and dried fruits, bright acidity and smooth, soft floral undertones, making it a great choice for spicy dishes.

### BLUE CORK BLUSH \$48

Leads with bright fruit flavors of warm, ripe strawberries and raspberries with a hint of ruby red grapefruit lingering on the finish.

### ANGELLE \$48

Angelle is named after and made by the owners using a blend of dry red grapes to create a velvety semi sweet wine. Luscious dark fruits mix with warm vanilla and spice to envelop the palate.

## DESSERT WINE

### APPLE WINE \$38

100% proprietary blend of sweet/tart apples from Solebury Orchards in New Hope, PA. Has a great balance of crisp acidity and sweet fruit. This versatile wine is a hit in any season. In Fall and Winter, serve warm with a fruit garnish or cinnamon stick. In Spring and Summer, enjoy it as is or use it to make a sweet, refreshing Sangria.

### BLUE CORK BRANCO CHOICE \$38

A white, aged in French Oak with big stone fruit peach, apricot, nectarine up front with a long-lasting honey finish. Has a balance of fruit and spirits that give a great overall character to this after dinner drink.

### BLUE CORK RUBY CHOICE \$38

A Red, aged in French Oak with a nice balance of plum, dark cherry, red apple on the front palate, brandy picking up the mid palate

## DRY REDS

### CABERNET FRANC \$65

Red currant, raspberry, strawberry, rose pedal, green strawberry and spicy peppercorn. Cabernet Franc has a smooth and elegant palate.

### CABERNET SAUVIGNON \$60

Bright cherry, blackberry, notes of plum, and cinnamon. Cabernet Sauvignon is one of the world's favorite red wines. This wine was created more in the style of Bordeaux.

### MERLOT \$65

Red apple, dark plum, cinnamon, black berry. This Merlot has great barrel expression combined with rich velvety fruits' that together create a fuller body wine that can be paired with various foods.

### PETIT VERDOT \$65

Lots of berries, black berry, blueberry, black currant and black licorice. Wines made from Petit Verdot are very distinct with bright acids and rich berry flavors and this wine falls right into that profile.

### BLUE CORK RED \$62

A blend of 40% Chambourcin, 20% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon, 10% Petit Verdot. Fresh red fruits and earthy notes culminate together to create an expressive but versatile table wine with a smooth, coffee finish.

### CHAMBOURCIN \$48

Fresh blueberries and dark cherries mix with a zest of fresh pepper and leave a lingering taste of Italian herbs on the tongue. Chambourcin is known for it's vibrant red color and supple mouth feel.

### WILLIAMSTOWN RESERVE \$75

Our own proprietary Bordeaux blend brings together a complex combination of red fruits, delicate florals, and baking spices that continue to unfold on the palate. Enjoy this wine with a hearty meal like Filet Mignon and roasted potatoes.

### SAPPHIRE SERIES \$180

Our highest tier, limited release wines. These small batch wines are aged utilizing our amphora, an ancient clay vessel originally used over 6,000 years ago. The porous clay allows a small amount of oxygen to reach the wine, resulting in a rich and incredibly smooth wine you'll never forget