



RED Wines

2020 Red Blaze – Lenoir 12.6% **\$11 / \$35**

100% Georgia grown Lenoir, light bodied and bursting with ripe red cherries.

👍 2020 Cabernet Franc 13.3% **\$12 / \$40**

This medium-bodied Cab Franc is delivering flavors of ripe cherry, strawberry, vanilla, plum & oak. With a slightly peppery yet smooth finish, it will pair well with a ribeye, burger or charcuterie!

2020 Cabernet Sauvignon 14.65% **\$12 / \$40**

Well-structured & approachable, this full-bodied Cab Sauv tantalizes the palate w/ rich black fruit & subtle oak flavors.

2020 Merlot 14.3% **\$12 / \$40**

Easy drinking with hints of dark plum, blackberry, cedar & vanilla on the nose. This medium body wine features soft tannins with a velvet smooth finish.

Panther Creek Red Blend 14.4% **\$12 / \$40**

The classic black fruit & depth of Cab Sauv meet fruit-driven Syrah in this dry Columbia Valley blend w/ medium tannins & prominent oak.

Burnt Mountain Red Reserve 13.0% **\$14 / \$55**

Georgia and Napa Cabernet Blend, bursting with bright cherries, oak, vanilla and pepper. Smooth and easy drinking medium to full bodied Cabernet.

★ **Panther Creek Barrel Reserve** 14.4% **\$16 / \$65**

We aged our Panther Creek in local Bourbon Barrels. These barrels impart flavors of caramel, maple, brown sugar and vanilla. Truly an exceptional red blend.

White Wines

👍 Springer Mountain Blend 12.6% **\$10 / \$32**

Off-dry, fruit forward, and elegant, this blend of Riesling, Chardonnay, Sauvignon Blanc and Pinot Gris is refreshing, light and uncomplicated.

2021 Sauvignon Blanc 12.8% **\$11 / \$35**

Our driest white, crisp, dry, grapefruit forward and refreshing.

★ **2020 Chardonnay** 13.99% **\$11 / \$35**

Mild butter on the nose opens up to green apple and hints of vanilla

2020 Rosé de Pinot Noir 12.5% **\$11 / \$35**

Dry, pleasantly earthy, with a hint of rose petal. 100% Pinot Noir Rosé from Oregon's Rogue Valley.

Mountain Laurel Rosé 12.89% **\$11 / \$35**

This tantalizing rosé boasts fresh melon on the nose, lush red fruit and bright citrus finish.

Each glass of wine is a 5 oz pour, except dessert wines
+Dessert wine 3 oz pour

★ **CVW Favorite**

👍 **Most Popular**

SWEET Wines

Paulk Sweet Tree Peach 11% **\$9 / \$25**

Sweet white wine infused with natural peach flavor.

👍 Paulk Sweet Tree Sangria 11% **\$9 / \$25**

Sweet white wine infused with natural peach, pear, mango and lime flavors.

Paulk Lake Day Rosé **\$8 / \$25**

Sweet muscadine rosé that is perfect for when you are on the water or when you would like to channel lake day vibes.

Paulk Cabin +(19% alc) **\$12 / \$40**

Port style, fortified dessert wine makes the perfect after dinner sipper.

★ **Currahee Ole Blue** 10% **\$9 / \$25**

A sweet red wine infused with natural blueberry flavor.

Currahee Ole Yellar +(19% alc) **\$10 / \$32**

A sweet-tart fortified muscadine wine reminiscent of limoncello. Perfect for after dinner sipping.

TASTINGS

Set tasting includes FOUR 2-ounce pours

👍 Classic CVW Tasting **\$25**

Start with our Rosé Pinot Noir, followed by Springer Mountain White paired with a cube of pepper jack cheese, next enjoy our Cabernet Sauvignon paired with a cube of smoked gouda and finish with our Panther Creek Red Blend.

Rendezvous with Red **\$25**

Start with our Red Blaze, followed by our Cabernet Sauvignon paired with a cube of smoked gouda, next enjoy Panther Creek Red Blend, and finish with our Merlot paired with a piece of Manchego cheese.

Sassy Meets Serious **\$25**

Start with our Sauvignon Blanc paired with a cucumber canapé w/ whipped goat cheese & fresh basil, followed by our Chardonnay, then enjoy our Cabernet Sauvignon paired with a cube of smoked gouda and finish with our Red Blaze.

Bucking Blancos **\$25**

Start with our Sauvignon Blanc paired with a cucumber canapé w/ whipped goat cheese & fresh basil, followed by our Chardonnay, next enjoy our Mountain Laurel Rosé, and finish with our Springer Mountain white blend paired with a cube of pepper jack cheese.

★ **CVW Reserve Tasting** **\$35**

Start with our Burnt Mountain red Reserve, followed by our Cabernet Franc, next 2020 Cabernet Sauvignon, finishing strong with the Panther Creek Barrel Reserve. All wines are paired with aged cheeses.

Something on the Sweet Side **\$25**

A taste of our most popular sweet wines.

Add on 2oz Taste - \$4.00 non-fortified or Reserve wine not included*



***Tabs not closed at end of day, 22% gratuity will be added. Thanks!**

Bites & Beverages

Bites

Each Appetizer plate is crafted to serve two guests

Charcuterie Plate* **\$25**

A selection of Italian salami, Manchego, Smoked Gouda, Pepper Jelly, crackers & grapes

Cheese & Fruit Plate* **\$23**

Manchego, Smoked Gouda, Pepper Jack and Goat Cheese, Mango Salsa, crackers, grapes, and strawberries

Mediterranean Plate* **\$23**

Hummus topped with feta served with mini naan bread, multi-grain tortilla chips, sliced cucumber, baby carrots, and kalamata olives

Dessert Plate* **\$20**

Strawberries, 2 dark chocolate pieces & truffles, Goat Cheese topped with Bent Tree Lodge house made bourbon caramel sauce and served with pretzel crisps

BBQ Slider Duo **\$15**

Two pulled pork BBQ sliders. Served with pretzel crisps, pickles & bbq sauce.

👍 Chicken Salad Croissant **\$15**

Flaky, Buttery Croissant filled with homemade chicken salad, served with pretzels and grapes. (Contains Pecans)

Beverages

“Wine-tails” - Craft Cocktails with wine \$12

Our seasonal wineails specials include a 4 ounce pour of wine, 2 ounces of seltzer water, frozen fruit and/or fresh fruit puree.

Current Winetails: Cairn View Winery’s Famous Margarita, Cosmopolitan, Apple Cranberry Spritz

Slushie \$10

*Flavor Today is **Strawberry** (March-November)*

***Add a OLE YELLER Pourover \$4**

Beers

Assorted Georgia Beers **\$6**

Specialty Beers **\$9**

Bottled Water/Coke/Diet Coke/Sprite **\$2**

Riedel Cairn View wine glass **\$10 each**

Logo Etched Pint glass **\$12 each**

Upcoming Events

- **7/21 – Food Truck Friday** Ace Suggs Performs Live with a Food Truck! 5:30-9:00
- **7/23 – Yoga, Brunch & Mimosas** Presented by BentTree Lodge 11:00-1:15ish
Tickets available through liftyogastudio.com/events-workshops

Sign Up @ www.cairnviewwinery.com , Click Events & Tasting Tab

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