

10% off 3 Bottles  
20% off a Case



## RED Wines

**2020 Red Blaze – Lenoir** 12.6% **\$11 / \$40**  
*100% Georgia grown Lenoir, light bodied and bursting with ripe red cherries.*

**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.*

**2022 Malbec** 14.0% **\$14 / \$50**  
*Dark fruit forward, jammy, with medium tannins & medium acidity. Pairs wonderful with BBQ & grilled meats.*

**CVW Blue Label 58 Reserve** 12.9% **\$14 / \$50**  
*Dry 100% Georgia grown, medium bodied, Hungarian oak & Bourbon barrel aged, flavors of bright citrus, black currant, clove*

**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.*

*Library wines available for wine club members only:*

- **2020 Cabernet Franc** **\$75**
- **Panther Creek Bourbon Barrel** **\$95**

## White Wines

**Weeping Willow White** 13.4% **\$12 / \$40**  
*Georgia Blanc du Bois, slightly off – dry, light and invigorating*

**Springer Mountain Blend** 12.6% **\$11 / \$35**  
*Off-dry, fruit forward, and elegant, this blend of Riesling, Chardonnay, Sauvignon Blanc and Pinot Gris is refreshing, light and uncomplicated.*

**2020 Chardonnay** 13.99% **\$11 / \$35**  
*Mild butter on the nose opens up to green apple and hints of vanilla*

**Mountain Laurel Rosé** 12.89% **\$11 / \$35**  
*This tantalizing rosé boasts fresh melon on the nose, lush red fruit and bright citrus finish.*

**2021 Sauvignon Blanc** 12.8% **\$11 / \$35**  
*Our driest white, crisp, dry, grapefruit forward and refreshing. This tantalizing rosé boasts fresh melon on the nose, lush red fruit and bright citrus finish.*

## SWEET Wines

**Paulk Sweet Tree Peach** 11% **\$10 / \$30**  
*Sweet white wine infused with natural peach flavor.*

**Paulk Sweet Tree Sangria** 11% **\$10 / \$30**  
*Sweet white wine infused with natural peach, pear, mango and lime flavors.*

★ **Paulk Lake Day Rosé** **\$10 / \$30**  
*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% **\$10 / \$30**  
*A sweet red wine infused with natural blueberry flavor.*

**Currahee Ole Yellar** +(19% alc) **\$11 / \$35**  
*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 Mount Laurel Rosé, 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.*

**Taste of Georgia** **\$30**  
*Start with our Weeping Willow paired with pepperjack, followed by our Red Blaze, next enjoy our Burnt Mountain Reserve, and finish with Blue Label 58 paired with a piece of Manchego cheese. All grapes are grown in Georgia.*

**Jaynes Summer Solstice** **\$30**  
*Start with our Paulk Cabin Iced coffee paired with a croissant bite, followed by our Chardonnay, then enjoy our Springer Mountain, and finish with our Cabernet Sauvignon paired with a cube of smoked gouda.*

**Bucking Blancos** **\$25**  
*Start with our Sauvignon Blanc paired with a cube of aged cheddar, followed by our Chardonnay, next enjoy our Weeping Willow White, 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 2020 Cabernet Sauvignon, followed by the 2022 Malbec, finishing strong with the Panther Creek Red Blend. All wines are paired with aged cheeses and chocolate.*

**Something on the Sweet Side** **\$25**  
*White Sangria, Peach, Lake Day, Ole Yellar*

**Add on a 2oz pour\* for \$4** \*non-reserve



## Bites

*\*Each Appetizer plate is crafted to serve two guests\**

**Charcuterie Plate\*** **\$25**  
*Prosciutto, Italian salami, Manchego, Smoked Gouda, Pimento Cheese, crackers, olives & grapes*

**Cheese & Fruit Plate\*** **\$23**  
*Manchego, Smoked Gouda, Pepper Jack and Goat Cheese, Pimento Cheese, 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)*

★ **Mango Summer Salsa** **\$15**  
*Organic Mango, tomato, peppers, jalapenos served with chips*

## Beverages

**“Wine-tails” - Craft Cocktails with wine \$12**  
*Our seasonal “Wine tails” specials include a pour of wine and fruit, then Shaken up!*

### Current Winetails:

- Red Sangria
- CVW Famous Margarita
- Pomegranate Punch
- Spiked Lemonade Spritzer

*Slushies \$10- Ask your server for Flavors of the week. Top it with Ole Yellar to kick it up! \$4*

### **Beers**

Assorted Georgia Beers **\$6**  
Specialty Beers **\$9**

Bottled Water/Coke/Diet Coke/Sprite **\$3**

Riedel Cairn View wine glass **\$10**  
Stemless Cairn View wine glass **\$10**  
Engraved Beer Glass **\$12**

Parties of 6 or more 20% Gratuity will be added\*

## Upcoming Events

**9/7 – 2-5pm Ace Suggs LIVE**

**9/12 – 5:15-8 Skincare 101 w/Cristy, learn how to keep your skin looking bright!**

**9/20 – 6-9pm Friday Food Truck w/ Pies on Post Brick oven Pizza**

### **Weekly Specials**

**Wed, Thurs, Fri 12-3pm YOU PICK 1 lunch item & Glass of CVW Wine, \$20**

**Tickets available for upcoming events @ [cairnviewwinery.com](http://cairnviewwinery.com)  
We also host Private Events & Boutique Weddings, event space available**



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