



# The “Secret” Menu

## Our Favorite Concoctions

**Cold Feet** – When a couple needed a red and a white wine to combine for a ceremony during their wedding, they fell in love with the combination of Li'l Cranberry and Peach Chardonnay. When Vickie jokingly suggested they call it “Cold Feet” they loved that too!

**Equal parts Cranberry and Peach**

**Crazberry** – We love Cranberry and Raspberry juice blends, so why not combine the wines! This Li'l Cranberry and Raspberry White Zinfandel mixture is quickly becoming a secret favorite.

**Equal parts Cranberry and Raspberry**

**Delicia's Wine** – Another customer concoction! Delicia had a hunch that Tropical Lime would taste good with our Harbor Red port, and we agree! This unexpected combination has hints of butterscotch and toasted coconut.

**3 parts Lime, 1 part Harbor Red**

**Hermés** – Our customers strike again! Robert & Nancy were debating whether they wanted a glass of our Cab or our Harbor Red port when Nancy decided to just put them both in one glass. We were skeptical, but Hermés is delicious!

**Equal parts Cabernet Sauvignon and Harbor Red**

**Sangria Sunrise** – All the flavor of a tequila sunrise from a wine? Yes please!

**Equal parts Seville Orange Sangria and Black Cherry Pinot Noir**

**Shirazberry** – One slow day at the Winery is all it takes for the staff to start getting creative. After trying several combinations, they mixed a little Shiraz in the Strawberry Riesling and viola, Shirazberry was born!

**2 parts Strawberry, 1 part Shiraz**

**Strazberry** – After pouring Strawberry and Raspberry for three couples in a row, Vickie started wondering how these two would taste together. The result was delicious!

**Equal parts Strawberry & Raspberry**

**Tropical Oasis** – Picture yourself on a beach out in the middle of nowhere, palm trees swaying, dolphins playing, and you sipping on our delicious tropical delight!

**Equal parts Watermelon and Tropical Lime**

## Seasonal Concoctions, aka “Jingle Juices”

Available beginning late October or early November until sold out for the season.

**Caramel Apple** – Our original concoction combines two of our seasonal wines, CranApple Chardonnay and Caramel Bay.

**2 parts CranApple, 1 part Caramel Bay**

**Caramel Latte** – Coffee and caramel? Yes please! This combo of Caramel Bay and Java Bay ports has been a crowd favorite. It's like a caramel macchiato with wine!

**Equal parts Caramel Bay and Java Bay**

**Chocolate Covered Cherry** – You'd think adding cherry to cherry would equal cherry overload but, just like we were, you'd be wrong! Turns out, mixing Harbor Black and Black Cherry Pinot Noir brings out the chocolate in the port!

**Harbor Black with a splash of Black Cherry Pinot Noir**

**Raspberry Latte** – Prefer your lattes with a splash of fruit? We've got you covered! Just add a splash of Java Bay to your Mocha Bay and you've got a glass of YUM!

**Raspberry Bay with a splash of Java Bay (to taste)**

**Raspberry Love** – Our staff is at it again! This time they decided to try Harbor Sun Kissed & Mocha Bay together and it was love at first sip.

**Equal parts Harbor Sun Kissed and Mocha Bay**

**Toasted Cherry Toffee** – Customers Jennifer and Delphine loved both the Harbor Sun Kissed and Harbor Black, so naturally they decided to try them together! The result was a mix of flavors no one expected.

**Equal Parts Harbor Sun Kissed and Harbor Black**

Have you created your own concoction? Email it to us at [info@gruenewinery.com](mailto:info@gruenewinery.com)!