

# The “Secret” Menu

## Our Favorite Concoctions

**Sasha’s Jesus Juice** – A mix of our Acai Cabernet Sauvignon and Pomegranate Wildberry Zinfandel. This combo includes two super-fruits so, as Sasha always says, “It’s super good and super good for you, just like Jesus!”

**Equal parts Acai and Pomegranate**

**Cold Feet** – When a couple needed a red and a white wine to combine for a ceremony during their wedding, and they fell in love with the combination of Li'l Cranberry and Peach Chardonnay. When Vicki 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**

**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**

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

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

**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**

**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**

## 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**

**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)**

**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**

**Chocolate Covered Strawberry or Raspberry (or ???)** – We haven’t tried all the fruits (yet), but these two are quickly becoming favorites here!

**2 parts fruit-infused wine, 1 part Harbor White**

**Wineuccino** – Love a Frappuccino? You’ve got to try this chocolate and java flavored combo! Who needs coffee?!

**Equal parts Harbor White and Java Bay**

To order individual bottles online visit [www.gruenewinery.com](http://www.gruenewinery.com).

If outside Texas please visit [https://www.vinoshipper.com/wines/winery\\_on\\_the\\_gruene](https://www.vinoshipper.com/wines/winery_on_the_gruene).

Minimum order 3 bottles for shipping.