

ALL YOU NEED IS LOVE...
AND A BOTTLE OF WINE.

TOP 10 WINES FOR
*Valentine's
Day*



10

Clay Shannon
Chardonnay

-Scallops,
Lobster



9

Dow's 10 yr
-Cheesecake,
Crème Brulee,
Pecan Pie



8

Bertrand Roses
Pinot Noir
-Asian



7

Quady Red
Electra

-Dark Chocolate



6

Farm Napa
Cabernet

-Steak



5

Toad Hollow
Risqué
-Choc. Covered
Strawberries



4

Villefranche
Sauternes

- Fruity Dessert,
Bleu Cheese



3

Rosa Regale
Rose

-Dessert
Fondue



2

La Marca
Prosecco Rose
-Sushi



1

Willamette Vineyards
Whole Cluster Rose

-Charcuterie Boards, Crab Cakes



FARGO & GRAND FORKS, ND
100% EMPLOYEE OWNED

10

Clay Shannon Chardonnay

-Aromas of white peach and pears balance the intriguing flavors of citrus, toasted oaky vanilla and Crème Brulee

-Pair with Scallops, Lobster

9

Dow's 10 yr Tawny

This is a rich, nutty wine, satisfyingly ripe, poised between sweet and dry.

-Pair with Cheesecake, Crème Brulee or Pecan Pie

8

Bertrand Roses Pinot Noir

Fresh fruit aromas cherry and wild raspberry. Velvety, wonderfully full texture, silky tannins, and an elegant, well-balanced finish.

-Pair with Asian Food

7

Quady Red Electra

Tastes of succulent cherry, berry, and pomegranate that has a slight sparkle.

-Pair with Dark Chocolate

6

Farm Napa Cabernet Sauvignon

Aromatics of dark cherry and fig preserve with savory undertones of grilled sage, Ripe plums, blackberries and notes of rhubarb pie form the sumptuous, decadent finish.

-Pair with Steak

5

Toad Hallow Risqué

A crisp and fruity sparkling wine with fresh green apple and pear flavors and just enough sweetness to seduce your palate.

-Pair with Chocolate Covered Strawberries

4

Chateau Villefranche Sauternes

Aromas of tropical and candied fruit intertwined with rich notes of vanilla. A luscious mouthfeel balanced by sharp acidity, offers a crisp and pleasant finish.

-Pair with Fruity Dessert or Bleu Cheese

3

Rosa Regale Rose

Hints of grapefruit and orange blossom. A well-balanced sweetness and fresh acidity with ripe melon flavors on the finish,

-Pair with any Dessert Fondue

2

La Marca Prosecco Rose

Classic notes of fresh-picked citrus, honeysuckle and peach are blended beautifully with hints of ripe red cherry, raspberry and wild strawberry. Zesty and refreshing.

-Pair with Sushi

1

Willamette Vineyards Whole Cluster Rose

Aromas of Ruby Red grapefruit, and guava. A juicy, lush palate offering flavors of strawberries and raspberries accented by notes of spring including florals and fresh herbs.

-Pair with Charcuterie Boards or Crab Cakes
