

Banquet Wine List

All menu pricing is subject to change due to market conditions.

Prices do not include tax or gratuity.

Please note that wine availability from our suppliers does sometimes change without notice to us.

If you would like to offer a wine service, we suggest that you offer at least one red and one white wine to your guests. We typically pour the first round immediately after serving the first course, and continue pouring throughout the entrees. Any wine that is poured at the table is charged to you at *By The Bottle* prices. However, if you are having an open or combination bar, any wine that is purchased by your guests at the bar will be charged based on *By The Glass* prices. You must let us know what types of wine you plan to offer your guests during the sit down portion of the meal at least 2 weeks prior to your function. This allows us enough time to make sure we have your choices in stock.

ALES & LAGERS

<u>\$3.75</u> Buckler (non-alcohol)	<u>\$4.25</u> Labatt Blue Labatt Blue Light Saranac Black Forest	<u>\$4.75</u> Amstel Light Heineken Heineken Light	<u>\$5.25</u> Ithaca Nut Brown Ithaca Pale Ale
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CHAMPAGNES & SPARKLING WINES

Bin #		
101	Brut, <i>Tattinger</i> \$65 Dry, full of verve with a great finish.	(France)
102	Moet Imperial, <i>Moet & Chandon</i> \$53 Amber, yellow color; fruity nose, round, full finish.	(France)
104	Brut, <i>Glenora</i> \$27 Dry, delicate fruit, yeasty character, with a creamy, lingering finish.	(Finger Lakes)
106	Blanc de Blanc, <i>Swedish Hill</i> \$26 Full bodied from start to finish, characterized by elegant fruit; a bit sweeter than brut.	(Finger Lakes)

Our wine list at Taughannock Farms Inn is a collection of handpicked wines from around the world, including those from right here in the Finger Lakes.

Within each red and white category, we have progressively organized the wines from *full-bodied, dryer* styles to *lighter, semi-dry*, and more fruitful selections.

We encourage you to taste any of our wines that we offer by the glass. If you are unsatisfied with a bottle or glass of wine, glass of beer, or cocktail that you have ordered please let us know for we would like to find something to your liking.

WINES BY THE GLASS

WHITE WINES

Chardonnay, <i>Beringer Napa</i>	(California)	\$7.25
Chardonnay Reserve, <i>Treleaven</i>	(Finger Lakes)	\$7.25
Pinot Grigio, <i>Sartori</i>	(Italy)	\$7.00
Dry Riesling, <i>Wiemer</i>	(Finger Lakes)	\$7.25
Riesling, <i>Thirsty Owl</i>	(Finger Lakes)	\$7.00
Sauvignon Blanc, <i>Matua</i>	(New Zealand)	\$7.00
White Zinfandel, <i>Beringer</i>	California)	\$7.00
Cayuga White, <i>Lucas</i>	(Finger Lakes)	\$7.00
Champagne (Brut), <i>Louis Perdrier</i>	(France)	\$7.50

RED WINES

Cabernet Sauvignon, <i>Chateau St.Jean</i>	(California)	\$7.25
Cabernet Sauvignon, <i>Black Opal</i>	(Australia)	\$7.00
Merlot Reserve, <i>Blackstone</i>	(California)	\$7.25
Merlot, <i>Red Rock</i>	(California)	\$7.00
Malbec, <i>Don Miguel Gascon</i>	(Argentina)	\$7.00
Meritage, <i>Hunt Country</i>	(Finger Lakes)	\$7.25
Pinot Noir, <i>Mark West</i>	(California)	\$7.25
Shiraz, <i>Rosemount Estate</i>	(Australia)	\$7.25
Cabernet Franc Lemberger, <i>Swedish Hill</i>	(Finger Lakes)	\$7.25

RED WINES

201	<u>Cabernet Sauvignon, <i>Stag's Leap</i></u> (California) Full flavors of ripe red currant, raspberry, boysenberry, and cherry complimented by polished, smoked tannins.	\$57
202	<u>Cabernet Sauvignon, <i>Chateau St. Jean</i></u> (California) A dry, full bodied wine with hints of berries and rich supple flavors.	\$27
203	<u>Chateauneuf du Pape, <i>B & G</i></u> (France) A well balanced red with aromas of black raspberry and currant.	\$37
205	<u>Cabernet Sauvignon, <i>Black Opal</i></u> (Australia) A very supple cabernet with a rich berry and black currant character.	\$25
206	<u>Zinfandel Cuvee, <i>Rosenblum Cellars</i></u> (California) Dry red wine aged in American oak barrels with ripe flavors of blackberry, anise, coffee and a hint of dark chocolate.	\$24
207	<u>Malbec, <i>Don Miguel Gascon</i></u> (Argentina) This Bordeaux type grape produces a full bodied wine with flavors of dark cherry, plum, blackberry, blueberry, and a hint of mocha.	\$26
208	<u>Merlot, <i>Blackstone</i></u> (California) Rich fruitful plum characteristics, hints of spice, soft smooth finish.	\$28
210	<u>Merlot, <i>Red Rock</i></u> (California) Supple, lightly oaked, with hints of blackberries and ripe fruit.	\$25
211	<u>Chianti, <i>Cecchi Classico</i></u> (Italy) Medium-bodied with lush berry fruit, and touches of iris and violets.	\$26
212	<u>Pinot Noir, <i>Mark West</i></u> (California) Soft and medium bodied, with ripe fruits and subtle oak.	\$26
213	<u>Meritage, <i>Hunt Country</i></u> (Finger Lakes) A blend of merlot, cabernet franc, and cabernet sauvignon.	\$28
215	<u>Shiraz, <i>Rosemount Estate</i></u> (Australia) Aromas of berry and vanilla oak; this has a soft, ripe sweetness.	\$27
216	<u>Cabernet Franc Lemberger, <i>Swedish Hill</i></u> (Finger Lakes) A blend of cabernet franc and lemlberger grapes produces a medium bodied wine with berry like fruit flavors.	\$26

WHITE WINES

401	<u>Chardonnay, Charles Krug Carnaros</u>	(California)	\$31
	A rich, complex wine with aromas of fruit.		
402	<u>Chardonnay, Beringer Napa</u>	(California)	\$26
	Ripe, flavorful fruit balanced with toasty oak.		
403	<u>Chardonnay Reserve, Treleven</u>	(Finger Lakes)	\$28
	Assertive oak on the entry, followed by ripe pear and nutty toast, gaining depth and complexity.		
404	<u>Pouilly Fuisse, Louis Jadot</u>	(Burgundy, France)	\$35
	Dry, with hints of citrus, nuts, and minerals.		
405	<u>Pinot Grigio, Sartori</u>	(Italy)	\$25
	Light, dry, delicate taste with a clean fruity finish.		
406	<u>Dry Riesling, Wiemer</u>	(Finger Lakes)	\$26
	Rich and fruity with a semi-sweet finish.		
407	<u>Gewurtztraminer, Lucas</u>	(Finger Lakes)	\$23
	A delicious, dry spicy varietal wine.		
408	<u>Riesling, Thirsty Owl</u>	(Finger Lakes)	\$25
	Luscious and rich, fresh and crisp, yet not too sweet.		
409	<u>Vidal Blanc, Long Point</u>	(Finger Lakes)	\$22
	A Semi-Dry white wine with a bright floral nose. Flavors of apricot, melon, mango, and a crisp finish round out this delicately sweet wine.		
410	<u>Sauvignon Blanc, Matua Marlborough Reserve</u>	(New Zealand)	\$23
	Very pale in color with green hues, with aromas of lime, floral passion fruit and tropical fruits.		
411	<u>Cayuga White, Lucas</u>	(Finger Lakes)	\$21
	Fresh and mild with a fruity, sweet finish.		
303	<u>White Zinfandel, Beringer</u>	(California)	\$21
	A clean crisp white zinfandel with lots of fruit and a clear finish.		