



RUSTIC ROOTS WINERY

Wines available to enjoy by the glass or bottle. Tastings are also available!

Whites

Roots White: Our dry white is a unique and refreshingly un-traditional blending of Sauvignon Blanc, Viognier and Gewürztraminer. This aromatic wine practically jumps out of the glass with fresh fruit notes of lemon, lime and Asian pear, with a grassy-edge from the Sauvignon Blanc and a touch of white flowers. This wine fills the mouth without coating it, and finishes clean with bright acidity. Crisp and refreshing, Roots White is a wonderful aperitif, and also pairs well with light fish and chicken dishes and summer salads. \$21

Riesling: Sourced from grapes grown in Washington State, we had originally intended to blend this Riesling into the Roots White, but we were delighted at the quality of the wine and decided to bottle it on its own. The pretty and perfumed wine is off dry; the touch of sweetness is nicely balanced with zippy acidity. Flavors and aromas of grapefruit, lime, golden apple and white peach with an underlying minerality are nicely complemented by hints of camphor, anise and a light honeysuckle note. This Riesling is surprisingly complex and layered despite its delicate nature. A delicious wine to enjoy on its own, one could also enjoy it with spicier curries and southeast Asian cuisines such as Thai, Vietnamese or Malaysian dishes. \$21

La Crescent: A University of Minnesota developed wine grape, La Crescent is now quite widely known for producing delicious aromatic wines often reminiscent of its shared genetic heritage with the Muscat grape. Ours is no exception, featuring intense ripe peach and pineapple flavors with a panoply of floral aromatics including rose, jasmine, and lemon blossom. This is one of those rare wines that tastes just like it smells. The wine is clean and pure and inviting; the sweetness is perfectly balanced by refreshing natural acidity. As wonderful as it is on its own, it can also pair with a multitude of lighter fare, fresh seafood, salads and soft ripe cheeses. \$21

Frosted Root White: Our Frosted Root White is a semi-sweet blend of Brianna and La Crescent grapes. Smelling a glass of this golden wine is like plunging headfirst into a garden full of flowers -- gardenia, jasmine, and apple blossom just for starters. Ripe tropical flavors of mango and pineapple, along with green melon, are almost overtaken by the wine's deep and heady floral perfume. We like to enjoy it well-chilled and all by itself, or adding a splash of sparkling water and fresh fruit juices makes a wonderful warm weather sangria. \$21

Solstice Ice Wine: The pale golden color of our 2020 Solstice Ice Wine is enticing in the glass. Exotic tropical notes of dried pineapple are the first to hit the nose, followed by aromas and ripe apples, dried apricots, golden raisins, honeycomb, and white flowers. On the palate, this lusciously sweet wine is balanced by bright acidity and a waxy mouthfeel. Pair with strong blue cheese or a sweet fruit tart. A very limited production makes this release extra special. \$25 for a 375 mL bottle

Rosé

Roots Rosé: The Roots Rosé is a creative blend of Minnesota-grown Frontenac and Frontenac Gris grapes. The wine has multiple and intense flavors and aromas of peach, white plum, tart cherry and blood-orange with hints of honeysuckle, pomegranate and toasted marshmallow. Reminiscent of fresh berries from the farmers' market, the wine walks the delicate balance of sweet and tart, with the fruit-forward nature edged with a frame of bright natural acidity. A delicious warm-weather sipper all on its own, Roots Rosé would also pair well with creative fruit salads, crepes and lighter fresh fare. Best served chilled. \$21

Tabs left open at the close of business are subject to an automatic 18% gratuity.

Reds

Marquette: This Marquette wine, like its grandparent Pinot Noir, has a lighter body but plenty of intense flavors such as black cherry, red plum and cranberry. Further sensory investigation reveals elegant notes of campfire, damp forest floor, and white pepper. Aged in American oak barrels, there is a note of pine forest that adds to its flavorful, mouth-watering, and thirst-quenching texture. Serve with pizza or any tomato-based stews and pastas. \$25

Merlot: When we received the Merlot grapes from Washington State last fall, we were very pleased with the purity of the fruit characteristics. The abundant red plum and tart cherry notes come through in the final wine and are complemented by aromas and flavors of oak aging -- cedar, cigar box, cinnamon, and anise all linger on the palate long after the last sip. Notes of black pepper, rose petal, and orange zest round out the wine's profile. Featuring bright acidity and low tannins, this easy drinking, light bodied red is perfect for autumn days -- our 2020 Merlot pairs well with bonfires, crisp leaves, and flannel shirts. \$25

Triple Root Red: The Triple Root Red is a rare and unique blend of Minnesota Marquette, with equal portions of Petite Sirah and Grenache grapes sourced from vineyards in the Yakima Valley of Washington state. The wine is rich and full-bodied, exhibiting notes of dark sweet cherry and ripe red plum with hints of aromatic cedar, black pepper and a whiff of gun smoke. Delicious and bold, yet also elegant and plush, it is our version of the "iron fist in a velvet glove." The acidity on the finish keeps you going back for more. Serve with hearty roast meat and game dishes. \$29

Grenache: Grenache, widely grown and known in Spain as "Garnacha", is steadily growing in popularity around the world. Grenache has a certain wild or savage nature, dry and full of rich and spicy notes. Our version has aromas and flavors of black cherry, pomegranate, and bramble fruits surrounded by elements of black pepper, licorice, and purple violets. The deep color gives a hint of the big, bold texture and flavors to come. The wine is complemented by a sweet kiss of high quality French oak, characterized by notes of cedar and the presence of fine-grained tannins. Serve with grilled or stewed meats and roasts, and salty hard aged-cheeses. \$25

Roots Red: Our semi-sweet oak-barrel matured Roots Red is produced from Minnesota-grown Frontenac grapes blended with Cabernet Sauvignon, Petite Sirah, and Merlot grapes grown in the Yakima Valley of Washington state. Designed to be easy drinking and a crowd-pleaser, its bold and rich flavors of plum, cherry and other berries are sure to excite the palate. Slightly reminiscent of strawberry desserts, soft and smooth and just slightly sweet, this wine is very fruity with a kiss of French oak character, especially in the touch of vanilla that comes through on the nose. There is a finishing note of sweet milk chocolate that entices one to taste the wine again and again. \$23

Riverside Ruby: Our first release of a fortified dessert wine, Riverside Ruby is a young, fresh style. Notes of cherry pie, marzipan, cocoa nibs, coffee, and sweet baking spices can all be found in the glass. Sweet but not cloying, our Riverside Ruby is perfect as an after dinner drink by the fire. \$25 for a 375 mL bottle; \$48 for a 750 mL bottle

Hard Cider

Heritage Hard Cider: Our house hard cider is semi-dry to semi-sweet, with moderate acidity and lots of fresh apple flavors from local apples. At 6% abv, this is a fun, lower alcohol option to explore while visiting the tasting room. \$7/glass; \$21 for your first growler fill and \$16 for refills

Beer on Tap

Liftbridge: Rotating selections. \$7/glass

Nonalcoholic Options

Root Beer on tap \$3
Soda and Juice (various flavors) \$1
Snapple Iced Tea (various flavors) \$2

Bottled Water \$1
Sparkling Water \$3
Coffee, Tea, and Hot Cocoa

Tabs left open at the close of business are subject to an automatic 18% gratuity.



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Small Bites and Shareables

Ciabatta with garlic-herb oil \$6

Greek Whipped Feta Dip with pita, tomato, olives \$9

Housemade Pistachio-Mint Hummus with pita \$9

Recommended wine pairing: Roots White

Bruschetta \$12

Served with garlicky pea spread and balsamic tomato topping

Recommended wine pairing: Triple Root Red

River Valley Board \$18

Locally sourced meats and cheeses served with housemade accompaniments, serves 3-5

Recommended wine pairing: Roots Rose

Soup, Salad and Sandwiches

Mug of weekly from-scratch soup \$8

Served with crusty bread

Pesto Prosciutto Panini \$14

With Havarti and a tomato spread, served with kettle chips and a pickle

Recommended wine pairing: Merlot

Prosciutto, Pinenut, and Parmesan Salad \$8 (small) or \$12 (large, served with bread)

Recommended wine pairing: La Crescent



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Seasonal Flatbreads and Pizza

Ask about our rotating monthly special!

Mediterranean Vegetable \$16

Basil pesto, red onion, roasted tomato and fresh mozzarella topped with lightly dressed spring mix

Recommended wine pairing: Riesling

The Carnivore \$16

Housemade Italian sausage, pepperoni, bacon with a spicy marinara

Recommended wine pairing: Roots Red

Cheese Pizza, Mozzarella, San Marzano Tomato Sauce \$12

Add Pepperoni or Housemade Sausage +\$2

Kid Friendly Pizza, Mozzarella, San Marzano Tomato Sauce \$8

Choice of cheese, pepperoni, or sausage

**Gluten free cauliflower crust available for flatbreads and pizza for \$3*

Desserts

Featuring Sara's Topsy Pies, topped with whipped cream

Gluten-friendly French Silk Pie with a wine reduction sauce \$8

Recommended wine pairing: Riverside Ruby

Gluten-friendly Pecan Pie \$8