



# RUSTIC ROOTS WINERY

## 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 pairs well with light fish and chicken dishes and summer salads. \$9/glass, \$22/bottle, \$22/36 oz carafe

**Riesling:** This 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. \$9/glass, \$22/bottle, \$22/36 oz carafe

**La Crescent:** La Crescent is 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. 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. \$9/glass, \$24/bottle, \$24/36 oz carafe

**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. \$9/glass, \$22/bottle

**Bubbly:** Our Frosted Root White, but bubbly! A fun semi-sweet sparkler. \$9/glass, \$30 for your first growlette fill and \$26 for refills

## Rosé

**River Day Rosé:** This dry rosé, made from 75% Merlot and 25% Prairie Star, is a bright pink color that reminds us of watching the sunset from the river. Plum, red cherry, ripe strawberry, and rose petal notes abound, while refreshing acidity keeps us coming back for more. Pairs well with picnics and beach days. \$9/glass, \$24/bottle

**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. \$9/glass, \$22/bottle, \$22/36 oz carafe

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

## Reds

Marquette Unplugged: Our newest release, Unplugged is a fresh and fun take on Marquette, crafted using semi carbonic maceration winemaking techniques. Fruit forward, slightly sweet, and unoaked, this is a wine best served lightly chilled. Be sure to take in the beautiful brilliant purple color before enjoying. \$9/glass, \$24/bottle

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. \$9/glass, \$26/bottle

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. \$9/glass, \$32/bottle, \$32/36 oz carafe

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. \$9/glass, \$24/bottle

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. \$18/glass, \$28/375 mL bottle, \$50/ 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 6.5% abv, this is a fun, lower alcohol option to explore while visiting the tasting room. \$8/glass; \$21 for your first growler fill and \$16 for refills

## Beer on Tap

Uncommon Loon: Rotating selections. \$8/glass

## Nonalcoholic Options

Root Beer on tap \$4 (also available by the growler)  
Soda, Juice and Snapple Iced Tea (various flavors) \$2  
Bottled Water \$1  
Sparkling Water \$3  
Hot beverages available upon request

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