

Whites

Roots White: Our dry white is a unique and untraditional blend of Sauvignon Blanc, Viognier and Gewürztraminer. Crisp and refreshing, 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. \$9/glass, \$22/bottle

Oaked Frontenac Blanc: Our Oaked Frontenac Blanc is a round, weighty dry white wine exploding with fruit aromas -- tangerine, yellow apple, white plum, and mango aromas all jump out of the glass. The fresh fruits are complemented by jasmine and honeysuckle, along with a hint of toasty vanilla from a few months spent in oak. The mouth coating texture makes this wine ideal with pungent creamy cheeses. \$9/glass, \$32/bottle

Frontenac Gris: Our 100% Minnesota grown Frontenac Gris is off-dry with bright acidity. The weighty mouthfeel is complemented by tropical fruit notes of melon and mango along with ripe pear, golden apple, and light honeysuckle. An enticing green herbal character adds freshness and a touch of complexity. \$9/glass, \$24/bottle

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

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

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 perfume. 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 750mL growlette fill and \$26 for refills

Solstice: The pale golden color of our Solstice Ice Wine is enticing in the glass. Exotic tropical notes of dried pineapple are the first to hit the nose, followed by aromas of ripe apples, dried apricots, golden raisins, honeycomb, and white flowers. On the palate, this lusciously sweet wine is balanced by fresh acidity and a waxy mouthfeel. Pair with strong blue cheese or a sweet fruit tart. \$18/glass, \$28/bottle

Carafes available for wines on tap – an extra glass of wine for the same price as the bottle!

Rosé

River Day Rosé: Our dry rosé offering, River Day is a beautiful pale pink blend with aromas and flavors of gardenia, strawberry, watermelon, and white cherry. Perfect for summertime picnics or days spent out on the water. Light and refreshing! \$9/glass, \$24/bottle

Roots Rosé: The Roots Rosé is a creative blend of Minnesota-grown Frontenac and Frontenac Gris grapes. The wine has 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

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

Reds

Marquette Unplugged: 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 red 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. Aged in oak barrels, there are elegant notes of campfire, damp forest floor, and white pepper. Serve with pizza or any tomato-based stews and pastas. \$9/glass, \$26/bottle

Grenache: 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 wine is complemented by a sweet kiss of high quality French oak, characterized by notes of cedar and the presence of fine-grained tannins. \$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. The acidity on the finish keeps you going back for more. Serve with hearty roast meat and game dishes. \$9/glass, \$32/bottle

Marquessa: 2021 marks our first vintage of Marquessa. Comprised of 100% Marquette, we seized the opportunity to experiment with blending and barrels. The resulting wine is a fun combination of carbonic influence, used bourbon barrels, and neutral French and American oak. The nose is fresh and fruit forward, and yields to toasty, nutty notes on the palate. \$9/glass, \$44/bottle

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, its bold and rich flavors of plum, cherry and other berries are sure to excite the palate. There is a finishing note of sweet milk chocolate that entices one to taste the wine again and again. \$9/glass, \$24/bottle

Frosted Root Red: Our Frosted Root Red will satisfy your sweet tooth and entice your senses. Aromas of candied red cherries and juicy black plums leap out of the glass and are complemented by rosemary, mocha, and cinnamon notes. A final hit of blackberry and vanilla lingers on the palate, while a soft tannic backbone keeps the wine balanced. This sweet red blend is sure to be a crowd pleaser. \$9/glass, \$24/bottle

Carafes available for wines on tap – an extra glass of wine for the same price as the bottle!

Hard Cider and Beer on Tap

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

Uncommon Loon: Rotating beer selections. \$8/glass

Other Options

Wine Slush (rotating flavors) \$9 – add a dessert wine topper for \$2

Housemade Root Beer on tap \$4 (also available by the growler)

Soda, Juice and Iced Tea (various flavors) \$2

Bottled Water \$1 Sparkling Water \$3

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