

**1 Chit Chat**  
CHARDONNAY

“Tree Free” Maryland Grapes fermented in Stainless Steel.  
Zesty Green Apple with hints of Citrus peel.  
Glass \$6.00 Bottle \$17.00

**2 Wordplay**  
WHITE

A blend of Chardonnay, Traminette and Vidal Blanc.  
A crisp fragrant wine with hints of Honeysuckle.  
Glass \$5.00 Bottle \$15.00

**3 Just Say**  
ROSÉ

A blend of Barbera, Chardonnay and Vidal Blanc.  
Notes of Fig and Lychee.  
Glass \$5.00 Bottle \$15.00

**4 Hey Hay**  
ROSÉ

A blend of Barbera, Off Dry Vidal and Chardonnay.  
Notes of Dried Strawberry and Vanilla.  
Glass \$5.00 Bottle \$16.00

**5 Unbridled**  
BLUSH

A bold blush wine with unbridled flavor.  
Built with Barbera and Pinot Gris grapes.  
Glass \$8.00 Bottle \$24.00

**6 Rumors**  
RED

Barbera Grapes fermented in Stainless Steel - “Tree Free”.  
Hints of Boysenberry, ripe Cherry and Plum.  
Glass \$6.00 Bottle \$16.00

**7 Babble**  
BARBERA

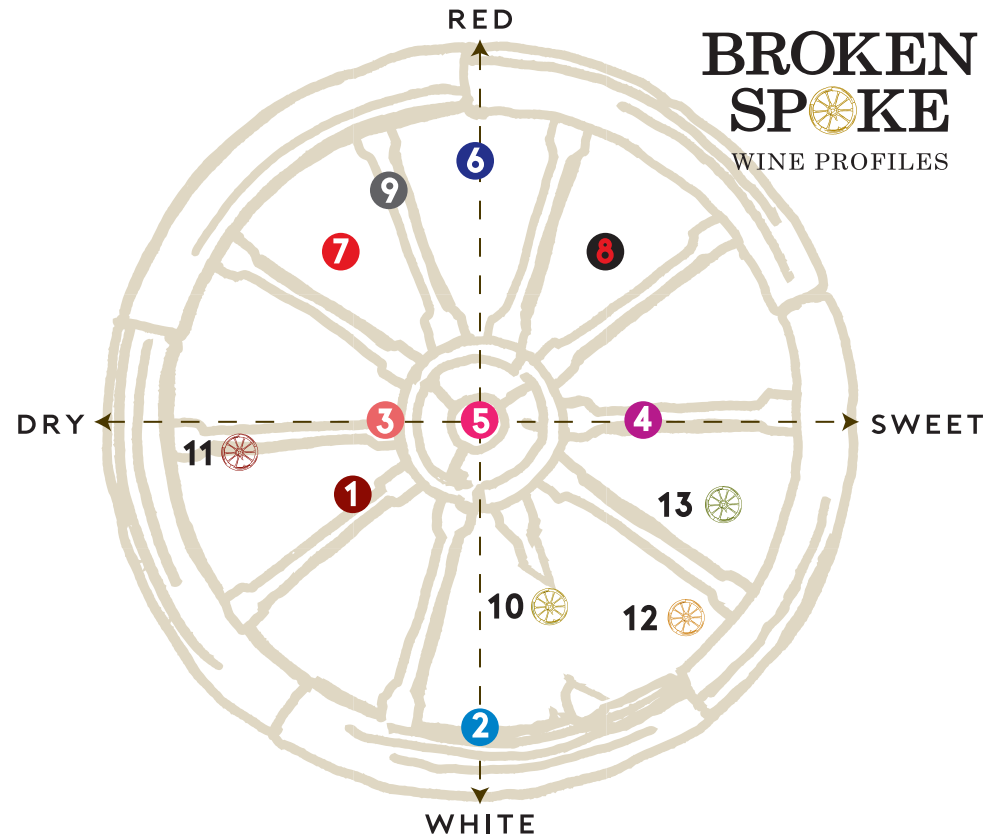
Oaked Barbera.  
Notes of Dark Cherry, Violet and Vanilla.  
Glass \$7.00 Bottle \$18.00

**8 Revel**  
RED

Oaked Barbera Grapes with concentrate of red grapes added.  
Dark Cherry, Blackberry and Graphite.  
Glass \$7.00 Bottle \$20.00

**9 Banter**  
RED

A luscious blend of reds.  
Sophisticated long finish but cheeky at the same time.  
Glass \$8.00 Bottle \$24.00



**10** TRAMINETTE

Premium Maryland Grapes fermented just short of Dry. Hints of Vanilla and Candied Current. *Award Winning.*  
Glass \$6.00 Bottle \$19.00

**11** CHARDONNAY

Premium East Coast Grapes fermented in stainless steel.  
Notes of Citrus Peel and Grapefruit.  
Glass \$6.00 Bottle \$19.00

**12** RIESLING

Sweet with lush accents.  
Very fruit forward typical of this varietal.  
Glass \$6.00 Bottle \$19.00

**13** VIDAL BLANC

Considered ‘Off Dry’ made from Maryland Grapes. Hints of Honeydew Melon, Pineapple and Mango. *Award Winning.*  
Glass \$6.00 Bottle \$19.00