

Savings when you buy more  
3 Bottles - 5% | Full Case - 10%  
\*Pricing does not include tax



Save 10% on your purchase  
Join one of our Wine Clubs

## Sparkling

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**Tiara - Crown Winery** \$32  
This award-winning sparkling wine took the Gold Medal at the Indy 500 International wine competition at Purdue. Traminette based with a spritz of mango juice make this the perfect choice for any special occasion toast.

**Farmstead Sparkling  
The Farmstead on Pullen Mill** \$36  
A dry and refreshing sparkling white wine from the Chardonal grape that exhibits a complex set of savory aromas and flavors that are a perfect expression of the Tennessee terroir.

## Whites

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**Chardonnay - The Polk Collection** \$28  
Stainless steel fermented to bring out the fresh fruit, citrus and acidity. Depending on your palate you may notice tropical fruit or melons as well.

**Pinot Gris - The Polk Collection** \$28  
An irresistibly refreshing Pinot Gris with bright, ripe fruit and delicate floral aromas.

**Sauvignon Blanc - The Polk Collection** \$28  
A crisp, dry white wine with fragrant, floral, fruit focused nose suggesting green apple and melon, with hints of tropical (papaya/guava) fruit.

**Symphony - The Polk Collection** \$25  
This hybrid varietal of Grenache Gris and Muscat of Alexandria is very aromatic with hints of pineapple, peach and apricot. This wine pairs especially well with spicy foods such as Thai.

**Leiper's Fork Cayuga White  
Crown Winery** \$25  
If you like Pinot Grigio this is the wine for you! Hybrid of Schuyler and Seyval Blanc. An off-dry with hints of honey, green apple, and citrus. Pairs well with many hors d'oeuvres, pork, ham, chicken, Asian cuisine, Asiago, and Colby Cheese.

**Traminette - Crown Winery** \$25  
Our choice for a white sangria. Hybrid of Joannes Seyve & Gewurztraminer. An off-dry wine, with hints of citrus and floral tones.

## Whites cont.

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**Farmstead White Clover  
The Farmstead on Pullen Mill** \$30  
A dry, medium-bodied wine that exhibits a complex set of savory aromas, rich herbal, earthy flavors with a touch of citrus. A perfect match with seafood.

**Farmstead Honeysuckle Vine  
The Farmstead on Pullen Mill** \$28  
Rich with aromas of honeysuckle and orange blossom, this floral white delivers a lean, delicate palate with flavors of tangerine and quenchy grapefruit that lead to a light, soft finish. Pairs well with Thai food.

**Farmstead White  
The Farmstead on Pullen Mill** \$30  
A skin-contact, barrel aged white farm wine. This Chardonal is a dry botanical wine with a toasty flavor and hints of herbal pear and apple. Pairs well with pork tenderloin, Gouda Cheese, seafood, pasta, and chicken.

**Farmstead Vigneron Reserve  
The Farmstead on Pullen Mill** \$48  
An Estate Chardonal hand-selected by the proprietor and barrel aged in an American Oak barrel selected specifically to enhance the botanical qualities of the varietal and provide a smooth finish.

## Rosé & Blush

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**Farmstead Rosé  
The Farmstead on Pullen Mill** \$28  
This crisp, dry Rose' from Sangiovese vines features notes of strawberry and rose petal. Pairs well with light salads, light pasta, seafood, shellfish, and goat cheeses.

**Rosé of Cabernet Sauvignon  
The Polk Collection** \$28  
A unique Rosé with pleasant aromas of rose and strawberry with a savory flavor profile in character with its Cab Sauv parentage. The wine's fruit plays on the palate integrating well with its acidity and slight hint of sweetness.

**Chambourcin Rosé- Crown Winery** \$25  
A fruit forward off-dry Chambourcin Rosé with a refreshing but tart hint of cranberry. Pairs well with spicy Asian, Latin-American dishes or a picnic.

**Sole Mio - Crown Winery** \$22  
This delightful blend of Chambourcin and Cayuga is a gorgeous semi-sweet blush that engages both the eye and the palate. Serve chilled with Parmesan cheese.

## Reds

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### California Red Blend The Polk Collection

\$30

A California red blend of 70% Cabernet Sauvignon, 20% Old Vine Zinfandel and 10% Syrah sweetened to about 1%. This is a fruit forward blend with hints of berry and spice.

### Cabernet Sauvignon The Polk Collection

\$30

A fruit forward Cabernet with lower tannins aged in oak barrels for 12 months with hints of berry and spice and a satisfying finish.

### Cabernet Sauvignon Reserve The Polk Collection

\$36

Alluring aromas of bing cherry, coffee and brown spice with hints of chocolate, with flavors of blueberry, blackberry and toasty vanilla and layered with notes of espresso.

### Merlot - The Polk Collection

\$36

Full bodied wine with aromas of black cherry, vanilla, and toasty spice followed by flavors of currant and cherry mingling gently with spicy cedar and vanilla.

### Old Vine Zinfandel The Polk Collection

\$36

A full bodied Zinfandel with a nice tannic structure with hints of raspberry, blackberry, tobacco and leather.

### Pinot Noir - The Polk Collection

\$32

Bursting with fresh raspberry, red cherry, and subtle spice aromas and flavors, supported by smooth tannins. Classically food friendly, this Lodi sourced Pinot Noir will delight with grilled fish, slow-cooked pork, and more.

### Leiper's Fork Chambourcin Crown Winery

\$30

A full-bodied barrel aged red wine with aromas of coffee, black cherry & blackberry with a peppery finish on the palate. Pairs with red meat and hearty cheddar cheese.

### Forgotten Five - Crown Winery

\$30

Rows of 2018 Chambourcin picked later (by accident) has become an annual special reserve. Hints of black cherry & blackberry with a peppery finish highlights this young, fruity expression of the grape. Pairs with red meat and hearty cheddar cheese.

### Farmstead Red The Farmstead on Pullen Mill

\$30

A bold blend of our estate-grown Norton Chambourcin and Noiret grapes. It's a perfectly balanced farm wine with rich raspberry, cherry and hints of plum. Pairs with red meat and hearty cheddar cheese.

### Leiper's Fork Noiret The Farmstead on Pullen Mill

\$30

Noiret is a distinctive off-dry red wine often compared to Cabernet Franc. A richly colored wine, it has aromas of green and black pepper, with raspberry and mint.

## Reds cont.

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### The Farmhouse

#### The Farmstead on Pullen Mill

\$36

Our estate grown Norton grape, aged in TN Whiskey barrels imparting nuanced layers of caramel, vanilla, charred oak and intense dark berry character.

### Lynnville 327

#### The Farmstead on Pullen Mill

\$28

In honor of Lynnville's Annual Blackberry Festival and Trail, an off-dry blackberry infused wine reminiscent of all the summer goodness without the thorns!

### Five O'Clock

#### The Farmstead on Pullen Mill

\$36

A hand-crafted, small batch wine aged in Tennessee distilled rum barrels. Flavors of dark cherry and plum are complimented by toasted coconut, molasses, vanilla and carmel on the nose and finish.

## Sweet

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### White Muscadine - Crown Winery

\$25

A Southern specialty with aromas of banana. A delicate semi-sweet wine that is well known in the South.

### Peach Moscato - Crown Winery

\$22

For Moscato lovers, a sweet juicy wine infused with fresh peach and hints of honey.

### Leiper's Fork Cranberry Rosé Crown Winery

\$25

A winery favorite! Rose' style wine made with our Chambourcin grapes and infused with Cranberry.

### Strawberry Strut- Crown Winery

\$25

Wine made from the sweetest Gibson County strawberries. A sweet, crisp tribute to the Strawberry Festival.

### Blackberry Wine - Crown Winery

\$25

Bursting with the sweet, tart flavor of a freshly picked blackberry, this pure berry wine is a taste of summer. If you enjoy a sweet and flavorful wine, this is the wine for you!

### Scarlet's Swing

#### The Farmstead on Pullen Mill

\$28

A sweet red made with our Chambourcin grapes (5% residual sugar). It's the perfect amount of sweetness for those perfect Tennessee summer nights.

### Toast of Kings - Crown Winery

\$34

A "Tawny Port" style wine (19.5% alcohol) made with the Norton grape, a North American Native, with aromas of raspberry and plum. Fortified with TN moonshine. Great with Stilton cheese! (500ml)