

OUR WINES

— SPARKLING —

2020 SPARKLING BLANC DE BLANC 16 / 50

Lemon & Brioche on the Nose, Pear & Honeydew on the Palate with Medium Acid & Dryness on the Finish

2019 SPARKLING ROSÉ 16 / 50

Peach, Strawberry on the Nose, Guava & Granite on the Palate with a Creamy Finish and Crisp Acidity

— WHITE —

2021 ZERO WHITE 11 / 35

Lemon & Gooseberry
Pineapple & Apricot on the Palate
Medium Acidity

2021 SAUVIGNON BLANC 13 / 40

Chamomile on the Nose, Kiwi and Grapefruit on the Palate with more Acidity

2021 VIOGNIER 13 / 40

Honeysuckle • Cantaloupe
Finish: Light Acid & Minerality

★ 2020 CHARDONNAY 11 / 35

Lavender and Thyme on the Nose,
Honeydew & Fennel on the Palate with Light
Acidity & a Slight Oak Finish

★ 2019 CHARDONNAY RESERVE 13 / 40

Honeysuckle & Fig on the Nose, Banana & Lychee on the Palate with Light Acidity & Light Oak Finish

2021 PETIT MANSENG 11 / 35

Honeysuckle and Apricot on the Nose
Golden Apple and Brioche on the Palate
Medium Acid, Light Plus Body

2021 ROSÉ 11 / 35

Watermelon on the Nose, Cranberries on the Palate
Neutral Finish • Very Light Acidity

★ 2020 RESERVE ROSÉ 16 / 50

Lemongrass & Orange Blossom on the Palate
Grapefruit & Cranberries on the Palate
High Acidity • Long Finish

— RED —

2020 RED PUMP 11 / 35

Strawberries and Blackberries on the
Nose, Dark Fruit on the Palate with
Light Overall Body

2020 CANNON RED 11 / 35

Fruit Forward on the Nose, Dried Leaves,
Plum & Blackberries on the Palate; Fruity Body that
Finishes with Light Tannins & Acid

2020 CABERNET FRANC 13 / 40

Sour Cherry and Raspberry on the Nose,
White Pepper on the Palate with Gripping Tannins
and Tart Acidity

★ 2019 CABERNET SAUVIGNON 17 / 52

Dark Cherry & Pepper on the Nose,
Blueberry & Lavender on the Palate. Acidic on
the Finish with Medium Tannins

★ 2019 WILD COMMON 18 / 55

Rhubarb and Rosemary on the Nose
Raisin, Black Currant & Black Tea on the Palate
Medium Tannins & Acidity

2018 PETIT VERDOT 20 / 60

Dark Chocolate & Plum on the Nose,
Cranberry, Arugula & Mustard Greens on the
Palate with Firm Tannins and Notes of Pepper

2018 BUNDORAN BLUE 20 / 60

Blackberry & Plum on the Nose, Cocoa and
Leather on the Palate with a Tannic Finish

2018 BIN 21 13 / 40

Dark Cacao & Toffee on the Nose, Cherry &
Cigar Ash on the Palate with a Lingering, Delicate
Finish, Light Oak & Tannins
indicates award-winning wine ★

TAKE PIPPIN HILL HOME

DISCOUNT LEVELS

For 3 - 5 Bottles - Save 10%

For 6 - 11 Bottles - Save 15%

For 12+ Bottles - Save 20%

Tasting Room Menu



CHEESE BOARD 22

local & international cheeses, fig jam, candied nuts, everything crostini

SUGGESTED PAIRING: Reserve Rosé

PHF BOARD 24

a selection of two meats and two cheeses, candied nuts, seasonal accompaniments

SUGGESTED PAIRING: Bundoran Blue



BLACK BEAN HUMMUS 15

root vegetables, toasted sunflower seeds, crackers

SUGGESTED PAIRING: Cannon Red



GREENS FROM THE GARDEN 12

lemon verbena, mint, watermelon radish, herbed yogurt dressing, seasonal berries

SUGGESTED PAIRING: Sauvignon Blanc



HEIRLOOM TOMATO SALAD 16

burrata, roasted tomato & pepper dressing,
red vein sorrel, nigella seed, garlic crumb

SUGGESTED PAIRING: Viognier

CURRIED CHICKEN SALAD WRAP 14

garden greens, golden raisins

served with a choice of a side salad or zapp's chips

SUGGESTED PAIRING: Viognier

SANDY'S AMAZING CHOCOLATE CHUNK COOKIE 4

VICTORIA COSNER executive chef | includes garden ingredients 

[†]Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VINEYARD-TO-TABLE CUISINE | PIPPIN HILL