



Tasting Room Menu



CHEESE BOARD 27

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

SUGGESTED PAIRING: Reserve Rosé

PHF BOARD 29

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

SUGGESTED PAIRING: Bundoran Blue



RED PEPPER HUMMUS 16

roasted vegetables, everything crackers

SUGGESTED PAIRING: Cabernet Franc



OAK LEAF SALAD 14

rosemary honey vinaigrette, garlic crouton, seasonal vegetables

SUGGESTED PAIRING: Zero White



RED ACE BEET SALAD 16

burrata, tuscan kale, citronette, pine nut

SUGGESTED PAIRING: Wild Common

FRENCH FRIES 10

parmesan & garden herbs

SUGGESTED PAIRING: Blanc de Blanc

SWEET POTATO FRIES 10

honey mustard

SUGGESTED PAIRING: Chardonnay



— TABLESIDE WINE TASTING —

Substitutions not permitted

RED WINE FLIGHT 18

Cannon Red
Cabernet Franc
Cabernet Sauvignon
Wild Common

WHITE WINE FLIGHT 18

Zero White
Chardonnay
Petit Manseng
Rosé

VICTORIA COSNER executive chef | includes garden ingredients

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

— SPARKLING —

OUR WINES

— RED —

2021 SPARKLING BLANC DE BLANC 16 / 50

Lemon & Fennel on the Nose
Pear & Pineapple on the Palate
Light Body & Dryness on the Finish

2021 SPARKLING ROSÉ 16 / 50

White Cherry & Rhubarb on the Nose
White Raspberry & Cranberry on the Palate
Finish is Light with Crisp Acidity

— WHITE —

2021 ZERO WHITE 11 / 35

Lemon & Gooseberry
Pineapple & Apricot on the Palate
Medium Acidity

★ 2021 SAUVIGNON BLANC 13 / 40

Chamomile & Kiwi on the Nose
Lime and Grapefruit on the Palate
Medium Plus Acidity & Light Body

★ 2021 VIOGNIER 13 / 40

Honeysuckle • Chamomile
Cantaloupe & Green Guava on the Palate
Light Acid & Minerality

★ 2020 CHARDONNAY 11 / 35

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

2021 CHARDONNAY RESERVE 13 / 40

Almond & Caramel on the Nose
Prickly Pear & Golden Raisin on the Palate
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

2021 RESERVE ROSÉ 16 / 50

Blood Orange & Hibiscus on the Palate
Pomegranate & Watermelon on the Palate
Medium Acidity • Long Finish

2021 RED PUMP 11 / 35

Black Cherry & Raspberry
Dark Fruit on the Palate
Finishes with a Light Overall Body

2021 CANNON RED 11 / 35

Eucalyptus & Rosemary on the Nose
Black Fig & Sour Cherry on the Palate
Finishes with Light Tannins & Acid

2020 CABERNET FRANC 13 / 40

Sour Cherry and Pomegranate on the Nose
White Pepper & Blackberry on the Palate
Tart Acidity & Grippy Finish

★ 2019 CABERNET SAUVIGNON 17 / 52

Dark Cherry & Pepper on the Nose
Blueberry & Lavender on the Palate
Acidic 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 BUNDORAN BLUE 20 / 60

Elderberry & Sweet Tobacco on the Nose
Black Currant & Cocoa on the Palate
Medium Oak, Medium Tannin & Acid

2017 WILD ACRE 75 *BOTTLE ONLY*

Blackberry & Clove on the Nose
Star Anise & Dark Cocoa on the Palate
Medium Oak & Acid, Heavy Tannins

★ 2019 PETIT VERDOT 20 / 60

Violet & Tobacco Leaf on the Nose
Wet Chalk & Pomegranate Seed on the Palate
Fine Tannins with Notes of Cocoa

2018 BIN 21 13 / 40

Molasses & Maraschino Cherry on the Palate
Date & Dried Fig on the Palate
Medium Oak & Tannins on the Finish

indicates award-winning wine ★