# AURORA CELLARS

7788 E Horn Rd Lake Leelanau, MI • (231) 994-3188
**auroracellars.com**

**Wine Flights**
2oz pour
3 Wines $15
5 Wines $25

**Tastings**
1oz pour
5 Wines $15

Name _____ Email _____

*You must be 21 years of age to taste wine.*

## Sparkling

| | | The Somm | The Proprieter | 6oz |
|---|---|---|---|---|
| **Brut Rosé** *Leelanau Peninsula* – This sparkling Brut Rosé is full of candied cherries on both the nose and palate. The finish is dry but filled with delicious fruit. 91 89 | 34 | 28.90 | 25.50 | 12 |
| **Frizzante** *Leelanau Peninsula* –A brut sparkling Albariño with bright acidity and a crisp, clean finish. WINE CLUB ONLY | | 23.80 | 21.50 | 10 |
| **Leora** *Leelanau Peninsula* – Inspired by Italian Prosecco this 100% Pinot Grigio sparkling is crisp and bright. A celebration with every sip! | 30 | 25.50 | 22.50 | 10 |

## White

| | | | | |
|---|---|---|---|---|
| **Pinot Blanc 2023** *Leelanau Peninsula* – Fresh white peach mingles with lemon zest to create this zippy and refreshing wine. Pair with flaky white fish or salads with creamy dressings. | 22 | 18.70 | 16.50 | 9 |
| **Sauvignon Blanc 2025** *Leelanau Peninsula* – Bright with citrus notes and minerality on the nose, this white wine is crisp, delicious and sure to please your palate. WINE CLUB ONLY | | 22.10 | 19.50 | 12 |
| **Grüner Veltliner 2023** *Leelanau Peninsula* – Fruit forward with notes of lime and melon. 89 NEW VINTAGE | 24 | 20.40 | 18 | 10 |
| **Dry Riesling 2023** *Leelanau Peninsula* – Delicate white peach aromatics. Mouth watering finish. A perfect pairing for a wide variety of cuisine. 90 | 24 | 20.40 | 18 | 10 |
| **Barrel Fermented Chardonnay 2024** *Leelanau Peninsula* – Fermented and aged in new French Oak barrels for eight months. | 30 | 25.20 | 22.50 | 12 |
| **Luminous** *Michigan* – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright. | 22 | 18.70 | 16.50 | 8 |
| **Medium Sweet Gewürztraminer 2023** *Leelanau Peninsula* – Subtle floral notes on the nose followed by integrated spice on the finish. 87 | 22 | 18.70 | 16.50 | 9 |
| **Late Harvest Vignoles 2023** *Leelanau Peninsula* – A tantalizing tropical bouquet tangles with a honey finish. | 22 | 18.70 | 16.50 | 9 |

## Rosé

| | | | | |
|---|---|---|---|---|
| **Rosé of Pinot Noir 2024** *Leelanau Peninsula* – Red berries on the nose followed by a crisp finish with Meyer lemon and ripe Michigan tart cherry. The ideal wine to drink year round; pair it with your light grilled meats, salads, and pastas. 88 NEW VINTAGE | 24 | 20.40 | 18 | 10 |

## Red

| | | | | |
|---|---|---|---|---|
| **Pinot Noir 2021** *Leelanau Peninsula* – Classic Bing Cherry on the nose with clove and lovely integrated vanilla notes on the finish from barrel aging, this Pinot Noir is a rich juicy example of what the variety can produce. | 40 | 34 | 30 | 12 |
| **Radiance** *Michigan* – A blend of Blaufränkisch and Merlot, this table red over-delivers on flavor. | 28 | 23.80 | 21 | 10 |
| **Cabernet Franc 2021** *Leelanau Peninsula* – Hints of plum and blackberry followed by fresh herbs are found in this lovely example of Cabernet Franc. A rich but elegant wine. | 55 | 46.75 | 41.25 | 14 |
| **Blaufränkisch 2022** *Leelanau Peninsula* – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and pepper notes. 88 95 | 48 | 40.80 | 36 | 12 |
| **Rosso** Full bodied red wine with ripe red fruit notes on the nose featuring a long finish with structured tannins. Cabernet Sauvignon, Merlot, Syrah. | 32 | 27.20 | 24 | 10 |

## Hard-Pressed Cider

| | 64oz | 12oz |
|---|---|---|
| **Heirloom Cider** A distinct blend of heirloom apples grown in Michigan. | 18 | 7 |
| **Cherry Cider** Made with a blend of apples and Balaton cherries. | | |

**Please ask server for pricing details.*

## Ice Wine

Explosive fruit flavors reminiscent of a peach reduction layered with honey. Pair it with desserts like cheesecake, vanilla poundcake, ice cream or a white chocolate mousse to really make it shine.

*Wine club discounts apply toward tasting and bottle purchase.Not available for flights or 5 for $15 tastings.*

$5 for 1oz
*or*
$60 Bottle

## Small Plates

**Charcuterie Board** — 1300 Points
Includes cheese, cured meats and locally sourced, seasonally available ingredients.
$26

**Mediterranean Board** — 1000 Points
A selection of mediterranean style dips, vegetables and bread.
$20

**Specialty Spread with Crisps** — 700 Points
A seasonally rotating specialty spread or dip with crisps.
$14

**Potato Chips & Artisan Olives** — 250 Points
The perfect salty snack!
$5

**Michigan-made Ice Cream Bars** — 150 Points
$3

## Wine Club Discounts

**SOMM WINE CLUB**
**15%** discount
*Free wine tasting or flight of 3 for club member + one guest.*

**PROPRIETOR WINE CLUB**
**25%** discount
*Free wine tasting or flight of 3 for club member + 3 guests.*

## Awards

87 88 91 — Wine Enthusiast
89 90 — Decanter
95 — Tasting Panel

**TEXSOM International Wine Competition**
Judge's Selection — Gold

**San Francisco Chronicle Wine Competition**
Best of Class — Gold — Double Gold

## Library Bottles

2017 Cabernet Franc $75
2017 Blaufränkisch $88
2018 Blaufränkisch $68
2018 Pinot Noir $50

*1.5 L Magnums:*
2017 Cabernet Franc $110
2018 Cabernet Franc $110
2018 Blaufränkisch $96

*Guest WIFI Password:* ***Hornroad7788***