

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

- **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**
- **BLANC DE BLANC** Leelanau Peninsula – Produced from 100% Chardonnay in an extra-dry style.
- **LEORA** Leelanau Peninsula – Inspired by Italian Prosecco this 100% Pinot Grigio sparkling is crisp and bright. A celebration with every sip!

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. **NEW VINTAGE**
- **SAUVIGNON BLANC 2023** 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**
- **GRUNER VELTLINER 2022** Leelanau Peninsula – Fruit forward with notes of lime and melon. **89**
- **DRY RIESLING 2022** Leelanau Peninsula – Delicate white peach aromatics. Mouth watering finish. A perfect pairing for a wide variety of cuisine. **90**
- **BARREL FERMENTED CHARDONNAY 2023** Leelanau Peninsula – Fermented and aged in new French Oak barrels for eight months.
- **LUMINOUS** Michigan – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright.
- **MEDIUM SWEET GEWÜRZTRAMINER 2022** Leelanau Peninsula – Subtle floral notes on the nose followed by integrated spice on the finish. **87**
- **LATE HARVEST VIGNOLES 2021** Leelanau Peninsula – A tantalizing tropical bouquet tangles with a honey finish.

ROSÉ

- **ROSÉ OF PINOT NOIR 2023** 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**

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.
- **RADIANCE** Michigan – A blend of Blaufränkisch and Merlot, this table red over-delivers on flavor.
- **CABERNET FRANC 2020** 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.
- **BLAUFRÄNKISCH 2021** Leelanau Peninsula – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and pepper notes. **88** **95**
- **ROSSO** Full bodied red wine with ripe red fruit notes on the nose featuring a long finish with structured tannins. Cabernet Sauvignon, Merlot, Syrah.

HARD-PRESSED CIDER

- **HEIRLOOM CIDER** A distinct blend of heirloom apples grown in Michigan.
- **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.

THE SOMM THE PROPRIETE

12



SMALL PLATES

1300 Points

CHARCUTERIE BOARD

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



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



18



7

\$5 for 1oz

or

\$60 Bottle