

# 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** **W** **89**
- 34
- 28<sup>90</sup>
- 25<sup>50</sup>
- 12
- ☐
- BLANC DE BLANC** *Leelanau Peninsula* –Produced from 100% Chardonnay in an extra-dry style. **W**
- 34
- 28<sup>90</sup>
- 25<sup>50</sup>
- 10
- ☐
- LEORA** *Leelanau Peninsula* – Inspired by Italian Prosecco this 100% Pinot Grigio sparkling is crisp and bright. A celebration with every sip! **W**
- 30
- 25<sup>50</sup>
- 22<sup>50</sup>
- 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. **NEW VINTAGE**
- 22
- 18<sup>70</sup>
- 16<sup>50</sup>
- 9
- ☐
- 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. **W** **9** **★** **WINE CLUB ONLY**
- 22
- 22<sup>10</sup>
- 19<sup>50</sup>
- 12
- ☐
- GRUNER VELTLINER 2022** *Leelanau Peninsula* – Fruit forward with notes of lime and melon. **★ 89**
- 24
- 20<sup>40</sup>
- 18
- 10
- ☐
- DRY RIESLING 2022** *Leelanau Peninsula* – Delicate white peach aromatics. Mouth watering finish. A perfect pairing for a wide variety of cuisine. **90**
- 24
- 20<sup>40</sup>
- 18
- 10
- ☐
- BARREL FERMENTED CHARDONNAY 2023** *Leelanau Peninsula* – Fermented and aged in new French Oak barrels for eight months.
- 30
- 25<sup>20</sup>
- 22<sup>50</sup>
- 12
- ☐
- LUMINOUS** *Michigan* – The aromas explode with bright orange and apricot. The mouth-feel is lush and the finish is bright.
- 22
- 18<sup>70</sup>
- 16<sup>50</sup>
- 8
- ☐
- MEDIUM SWEET GEWÜRZTRAMINER 2022** *Leelanau Peninsula* – Subtle floral notes on the nose followed by integrated spice on the finish. **87** **W**
- 22
- 18<sup>70</sup>
- 16<sup>50</sup>
- 9
- ☐
- LATE HARVEST VIGNOLES 2021** *Leelanau Peninsula* – A tantalizing tropical bouquet tangles with a honey finish.
- 22
- 18<sup>70</sup>
- 16<sup>50</sup>
- 9

## 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**
- 24
- 20<sup>40</sup>
- 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<sup>80</sup>
- 21
- 10
- ☐
- 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. **W** **9**
- 55
- 46<sup>75</sup>
- 41<sup>25</sup>
- 14
- ☐
- BLAUFRÄNKISCH 2021** *Leelanau Peninsula* – Produced from estate grown Lemberger, this wine has fruit flavors of blueberry and pepper notes. **88** **W** **95**
- 48
- 40<sup>80</sup>
- 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<sup>20</sup>
- 24
- 10

## 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.*



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### 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

<b>87</b> <b>88</b> <b>91</b> WINE ENTHUSIAST	<b>89</b> <b>90</b> DECANTER	<b>95</b> TASTING PANEL
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### 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**

## 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