



WIND HILL FARMS

WINERY · FARMSTEAD · VINEYARD

Tasting Menu

EATABLES

Switchback Wood Fired Pizza **\$18**

Margarita — San Marzano tomato sauce, fresh mozzarella, and fragrant basil leaves

Blue Moon — Gorgonzola cheese, portobello mushrooms, caramelized onions

Signature Burrata **\$18**

A delightful blend of creamy burrata cheese paired with vibrant heirloom cherry tomatoes, drizzled with aromatic olive oil and served alongside perfectly grilled bread.

Charcuterie Board **\$18**

A carefully curated selection of premium cured meats and artisanal cheeses, with nuts and fresh fruit.

Memaw's Gourmet Pretzels **\$12**

The Classic Pretzel — with Old Style Triple Crunch Mustard

Honey Blueberry Pretzel — with a side of Sandt's Orange Blossom Honey

TONICS & REFRESHERS

Prohibition compliant

San Pellegrino — Sparkling Water **\$4.50**

Shirley Temple **\$4.50**

Lemonade Refresher **\$4.50**

LOCAL BREW

Beer availability varies — ask us for our current list

16oz — \$8 / 12oz — \$6

Wind Hill Farms Tasting

\$15 per person

select 5 wines per tasting

\$10 per glass

your choice of wine, 6oz pour

WHITE

Sauvignon Blanc **\$30**

Aromas of flowers, tropical fruits, and mineral stone — tart and refreshing.

Riesling — Off Dry **\$30**

Bright aromas of baked pear, clove and honeysuckle; refreshing acidity frames green apple and ripe cantaloupe, with a long finish of orange zest.

RED

Blaufränkisch 2023 *Estate Grown* **\$32**

Cherry, dark berry, peppery when young; ages velvety and supple with complexity. 24-month American oak barrel aged.

*paired best with comfort foods or grilled meat

Cabernet Franc **\$30**

Aromatic with raspberries, blackcurrants, plum, and baking spice. Fruit forward, aged in American oak.

Malbec **\$32**

A vibrant California style Malbec with fruity aromas, medium-low acidity, balanced tannins, and no oak—letting pure varietal character and natural flavors shine, with juicy plum, blackberry notes, and a smooth, approachable finish.

MEAD

Often called “honey wine,” mead is one of the oldest known alcoholic beverages — fermented honey and water, sometimes joined by fruits, spices, grains, or hops.

Ol' Fashioned Dry **\$16**

Orange Blossom Honey

LIBRARY WINES

Bottle sales only — no longer offered for tasting

Traminette 2025 — Dry *Estate Grown* **\$46**

Light perfume, cinnamon, lilac, orange blossom and citrus peel, bergamot, and honeysuckle.

Suzy Q *Red Blend* **\$38**

A blend of Cabernet Franc and Blaufränkisch — dark cherry and blackcurrant with a peppery edge, rounded out by soft, velvety tannins.

Blaufränkisch 2024 *Estate Grown* **\$42**

A dry year increased sugar content, concentrated tannins, and brought a lovely acidity level — making this a once-in-a-decade vintage.