



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

Pinot Noir 2025 \$30

A more complex Pinot Noir with layered red fruit and medium acidity, aged 8 months in French oak.

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.

Suzy Q Co-Ferment \$34

Both varietals fermented together — the bright red fruit of Pinot Noir alongside the structured, aromatic herb notes of Cabernet Franc. Fresh cherry, crushed violet, and subtle earthy spices.

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.

Blafränkisch 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.

Pinot Noir 2023 \$42

Burgundy style, aged in French oak with notes of baking spice and toasted vanilla.