Wine Sampler

The Angus Barn offers any three different wines from this list in 2-oz. “sample” pours, which are offered in groups of three or six. Please take this opportunity to compare wines from within one category or several to find a wine that best suits your dining needs. It is our hope that this service adds some enjoyment and diversity to your evening at the Angus Barn. Cheers!

** please note: all dessert wines are poured in 1-oz. samples

The Angus Barn serves a generous 6-oz. pour in our oversized 19-oz. wine goblets to allow our guests plenty of room to swirl their glasses and enjoy the aromas of the wine.

Three samples ................................16–
Six samples .........................................30–

The Walk for Hope logo indicates that a portion of the sale of the wine has been graciously donated to the Foundation of Hope; founded by the late Thad and Alice Eure for the research and treatment of mental illness. We would like to thank Solena Winery for their generous contribution.

North Carolina Wines

Sparkling Wine

Angus Barn, Biltmore Estate, NC
Asheville, North Carolina
The ninth bottling is dedicated to Van Eure and is given to her by her employees of the Angus Barn. This sparkling wine is 100% estate-grown Chardonnay ...........................................(glass) 10–
(bottle) 36–

Vermentino

Raffaldini Vineyards & Winery, Superiore, 2015
Swan Creek, Yadkin Valley, North Carolina
This grape hails from the Island of Sardinia. Delicate aromas of peach and apricot followed by a lovely citrus flavor. Delicious with our Salmon ...........................................(glass) 8–
(bottle) 28–

Cabernet Franc

Jones von Drehle Vineyards, Estate, 2012
Yadkin Valley, North Carolina
This grape has really done well in the Yadkin Valley. Inky dark, black cherry and blueberries with a nice spicy finish. Try it with our Sirloin Strip ...........................................(glass) 9.75
(bottle) 35–

Red Blend

Jolo Vineyards, Jolotage, 2015
Yadkin Valley, Pilot Mountain, North Carolina
A blend of Cabernet Franc, Merlot, Cabernet Sauvignon and Sangiovese. Rich, supple and smooth. Black cherry and dark chocolate with coffee undertones to create a complex finish. Perfect with our Ribeye...........................................(glass) 9–
(bottle) 32–

Proprietary Blend (Semi Sweet)

Rag Apple Lassie Vineyards, 2014
“Rockford Red”
Boonville, North Carolina
A blend of Cabernet Sauvignon, Cabernet Franc, Zinfandel and Merlot. A semi sweet red wine with bright red fruits, blackberry, and black cherry. Chocolate covered cherries come to mind when tasting this wine...........................................(glass) 8–
(bottle) 29–
White Wine
Sparkling Wine

Iron Horse, Wedding Cuvée, 2012
Green Valley of Russian River, Sonoma, California
Known as a top producer of Sparkling wines in California,
Iron Horse has produced a wine that is rich and creamy like strawberries and cream.
Green apple followed by a lovely yeasty component.................................................(glass) 17.25
(bottle) 65–

Prosecco

IL Faggeto, Vino Frizzante, DOC, NV
Veneto, Italy
Elegant lively bubbles with hints of apple and orange zest. Great as an aperitif
or with seafood..............................................................................................................(glass) 8.50
(bottle) 32–

Moscato

La Morindina, DOC, 2016
Moscato d’Asti, Piedmont, Italy
Lightly sweet and Sparkling, this lovely Moscato has wonderful ripe
Pear flavors.....................................................................................................................(glass) 9–
(bottle) 32–

Rosé

Château Gassier, Sables d’Azur, 2015
Côtes des Provence, France
Salmon pink in color, Provence has long been known as
the home of the original dry Rosé............................................................................(glass) 8–
(bottle) 28–

Pinot Grigio

Klet Brda Winery, Traviata, 2015
Goriška Brda, Slovenia
The wine region of Collio is shared with Italy’s Friuli-Venezia region. This region is famous
for Pinot Grigio production. Crisp refreshing wine is clean, dry and well balanced.
Wonderful as an aperitif ..........................................................(glass) 7.75
(bottle) 28–

Sauvignon Blanc

Allan Scott Family, 2016
Marlborough, New Zealand
This Sauvignon Blanc is clean and crisp, along with wonderful
citrus tones followed by green herbaceous notes. Perfect with Oysters
or as an aperitif. ..............................................................................................................(glass) 7.75
(bottle) 28–

Chenin Blanc

Château du Montfort, Vouvray, 2015
Loire Valley, France
Apple, pear, and creamy butter flavors, as well as hints of
green melon and sweet citrus. A must with fresh Oysters! ...........................................(glass) 8–
(bottle) 29–
White Wine

Riesling

Reichsgraf von Kesselstatt, Piesporter-Goldtröpfchen, Kabinett, 2015
Mosel, Germany

Fresh fruit and crisp acidity, with a hint of sweetness.

Excellent choice with our Shrimp Cocktail ..........................................................
(glass) 10.75
(bottle) 39–

Chardonnay

Angus Barn, Wente Vineyards, 2014
Central Coast, California

Good varietal character with lively citrus flavors and a pleasant lingering finish. Goes well with Salmon.................................
(glass) 7.50
(bottle) 28–

Domaine Thevenet et Fils, Mâcon Pierreclos, 2015
Mâconnais, Burgundy, France

A lovely delicate Chardonnay with floral notes of honeysuckle with a crisp citrus mouth feel on the finish.

Try it with our North Carolina Crab Cakes.................................................
(glass) 9.75
(bottle) 35–

Cuvaisson Estate Wines, 2013
Carneros, Napa Valley, California

This full-bodied wine boasts aromas of baked apple, pear and citrus perfectly balanced by flavors of apple, lemon and a creamy finish.

Perfect with our Giant Marinated Shrimp.................................................
(glass) 11.50
(bottle) 42–

Fritz Winery, 2014
Russian River Valley, Sonoma County, California

A well crafted smooth and rich Chardonnay with hints of stone fruit
With a lush tropical fruit finish.

A superb match for our grilled Tuna Steak.............................................
(glass) 15.50
(bottle) 58–

Red Wine

Pinot Noir

Angus Barn, Solena Winery, 2015
Willamette Valley, Oregon

Aromas of cranberry and raspberry, supported by hints of mocha, cinnamon and spice. Flavors of black cherry, and plum with vanilla undertones.

Perfect with our Prime Rib .................................................................
(glass) 9.50
(bottle) 34–

J Vineyards & Winery, 2014
Russian River Valley, Sonoma, California

The fruit comes from 5 different estate vineyards and are expertly blended to produce a wonderfully balanced wine from the Russian River. Lovely strawberry nose with dark cherry fruit characters. Perfect with our Filet Mignon ...........
(glass) 15.50
(bottle) 58–

Foundation of Hope
Red Wine

Carmenère
Casa Silva, Los Lingues Vineyard, 2014
Colchagua, Chile
The lost grape of Bordeaux, Carmenère has made a comeback in Chile. Deep violet color, blackberries and cherries along with vanilla and cacao. Delicious!!! .................................................................(glass) 10.25
(bottle) 36–

Aragonês, Trincadera, Cabernet Sauvignon & Alicante Buschet
Esperão, Reserva, 2013
Alentejo, Portugal
Deep rich color, ripe red berry fruit with hints of chocolate and vanilla. Perfect with our Sirloin Strip.................................................................(glass) 11–
(bottle) 40–

Montepulciano
Cerelli Spinozzi, DOCG, 2011
Montepulciano d’Abruzzo, Italy
Montepulciano is the grape of the future. Floral nuances laced with bright red cherry fruit accentuate the full body and roundness of this wine. A must with our North Atlantic Salmon .............................................................(glass) 10–
(bottle) 35–

Super Tuscan
Marchesi Antinori, Guado Al Tasso, IL Bruciato DOC, 2015
Bolgheri, Tuscany, Italy
This wine is a blend of Cabernet Sauvignon, Merlot & Syrah. Black cherry notes with a hint of smoke on the palate along with a long lingering finish. Perfect with our Sirloin Strip.................................................................(glass) 16–
(bottle) 52–

Tempranillo, Garnacha & Mazuelo
Cune, Crianza, 2014
Rioja, Spain
Lovely aromas of fresh herbs, spice and red cherries. Flavors of baked red and black plums along with some oak nuances and a lovely silky cherry finish. Perfect with our Ribeye Steak .................................................................(glass) 10–
(bottle) 35–

Merlot
Angus Barn, Wente Vineyards, 2012
Central Coast, California
Lovely violet floral notes followed by flavors of ripe blackberry and plum will leave you wanting more.................................................................(glass) 7.50
(bottle) 28–

Trefethen Winery, 2013
Napa Valley, California
Fresh, sweet smelling and ripe black cherry, red plum and blackberry are followed by lush ripe fruit. A beautifully balanced wine.................................................................(glass) 10.50
(bottle) 38–
Red Wine

Cabernet Sauvignon

Angus Barn, Wente Vineyards, 2013
Central Coast, California
Dry, medium-bodied, pleasantly fruity, with soft tannins.................................................(glass) 7.50
(bottle) 28–

Klinker Brick Winery, 2014
Lodi, California
An enjoyable, complex nose is reminiscent of raspberries, cherries, spice, cedar,
toast and much more. Perfect with our Ribeye .................................................................(glass) 11–
(bottle) 40–

Robert Mondavi Winery, 2014
Napa Valley, California
Smooth and velvety, with chocolate, plum and currant aromas.
A must with our T-bone Steak ...............................................................................(glass) 12–
(bottle) 46–

The Calling, Rio Lago Vineyard, 2013
Alexander Valley, California
A partnership between legendary sports commentator, Jim Nantz, and wine industry
veteran, Peter Deutsch, joined together to create a world class wine. Full bodied along with
black cherry, currant and vanilla spice. A must with Sirloin Strip ...........................................(glass) 15–
(bottle) 52–

Zinfandel

Hartford, Old Vines, 2015
Russian River, Sonoma County, California
It is a well balanced wine bursting with blackberry, honeycomb and
jammy raspberry. Opaque purple in color, elegant balance and texture.
A must with our Beef Kabob.....................................................................................(glass) 14–
(bottle) 50–

Shiraz

Two Hands, Angel’s Share, 2015
Barossa Valley, Australia
The flavors of this wine are ripe & fill the mouth with raspberries, spice & fennel
notes that are sweetly lush along with espresso and milk chocolate.
Great match with our Rack of Lamb.........................................................................(glass) 14–
(bottle) 50–

Malbec

Catena, High Mountain Vines, 2014
Mendoza, Argentina
Deep violet in color followed by blackberry and plum fruit. Great choice with our grilled
Ribeye Steak ...........................................................................................................(glass) 11–
(bottle) 40–

Proprietary Blend

Alpha Omega II, Proprietary Red, 2013
Napa Valley, California
A blend of Cabernet Sauvignon, Merlot, Cabernet Franc & Petite Verdot.
Handcrafted to showcase the best that Napa Valley and Sonoma Valley have to
offer. Beautiful dark fruits of blackberry, black cherry and plums ...................(glass) 18.50
(bottle) 73–
Red Wine

Red Blends

Fess Parker Winery “The Big Easy”, 2014
Santa Barbara, California
A blend of 61% Syrah, 23% Petit Sirah and 16% Grenache.
Notes of plum, smoked meat, acacia flower, vanilla & pepper.
Rich flavors of blue berry, blackberry & chocolate. Yum! .........................(glass) 13–
(bottle) 49–

The Prisoner Wine Company, The Cuttings, 2014
California
A blend of Cabernet Sauvignon, Petit Sirah, Syrah & Zinfandel.
Handcrafted to showcase the best that Napa Valley and Sonoma Valley can show. Beautiful dark fruits of blackberry, black cherry and plums .....................(glass) 18.50
(bottle) 73–

Dessert Wines

Quady Winery, Elysium, Black Muscat, 2014, .375 ml.
Madera, California
Aromas of black cherry and blue berry.
Great with vanilla ice cream. Don’t be afraid to pour it right on top...................(glass) 8.25
(bottle) 30–

Falesco, Pomele, Aleatico, 2015, .500 ml
Lazio, Italy
Lovely dark red color with wonderful bright red cherry and Strawberry on the palate.
Perfect with our Crème Brule.................................................................(glass) 12–
(bottle) 45–

Chateau Saint Vincent, 2011, .375 ml., (Semillon, Muscadelle & Sauvignon Blanc)
Sauterne, Bordeaux, France
Sauterne, known as the most famous area for dessert wines in the world.
Layers of honey, passion fruit and apricot.............................................(glass) 9.75
(bottle) 35–

Ferreira, 10 Year Old Tawny Port
Oporto, Portugal
Scents and tastes of dried peaches, roasted nuts and vanilla.
Perfect with a slice of our Sawdust Pie.....................................................(glass) 8.25
(bottle) 50–

Vinhos Barbeito, Boston Bual, Special Reserve
Island of Madeira, Portugal
In the 18th and 19th Century, Bostonians relished this style of Madeira. Thomas Jefferson’s favorite wine was a Madeira. Moderate sweetness and tangy flavors along with a delightful nutty component.................................................................(glass) 11.75
(bottle) 94–

Emilio Lustau, East India Solera Sherry
Jerez, Spain
A blend of top quality Oloroso and a small amount of Pedro Ximénez. Flavors of raisins and nuts. Incredible with strong cheeses (Blue Cheese) or a piece of Pecan Pie...................................................(glass) 8.25
(bottle) 50–