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## WHITE WINES

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### Apple Blossom

This spiced wine will remind you of a taste of autumn harvest with the graceful allure of white wine. A blossom fragrance with a light, refreshingly tart yet fruit-driven flavor. This wine makes a wonderful aperitif and pairs well with poultry, fish and starchy foods.

### Apple Crumble

This wine features a rich golden apple flavor, infused with vanilla, cinnamon and caramel. Its aroma is warm and gentle with comforting notes of sweet spice, brown sugar and nutmeg. No need for dessert when sharing this wine with friends and family.

### Mayflower White (Riesling)

A Silver Medalist at the Taster's Guild International, our Rhine-style wine is produced from Riesling grapes grown in New York's Finger Lakes. With a touch of sweetness and a hint of lemon, this flavorful, white wine is food-friendly; great with spicy or sweet meals and appetizers.

### Pilgrim White (unoaked Chardonnay)

This unoaked Chardonnay is crisp and fruity with none of the buttery or vanilla characteristics of its close cousin; oaked Chardonnay. With fruit forward flavors of green apple, lemon, pineapple and a long tingly finish of baked pear and fig, it's the perfect wine for a summer evening! Pairs well with fish, chicken and smoked duck.

### Plymouth Rock White (Pinot Grigio)

This zesty white wine is as refreshing as a cold glass of lemonade on a hot summer's day. Pinot Grigio (AKA Pinot Gris) is a dry white wine that has a punchy acidity with flavors of lemons, limes, grapefruit, green apple, and honeysuckle. Pinot Gris is a mutation of the red grape Pinot Noir and its skin is not green like most white varieties but instead is a greyish blue, which is what gives the grape its name. Pairs well with light fish dishes, antipasto, light pasta sauces, risotto, and fish.

### Perfect Pear

A semi-sweet white wine with aromas of pear and notes of pineapple and toasted bread flavors. This great summer time wine serves as a nice alternative to Chardonnay. It will enhance an array of meals however; it pairs well with poultry, seafood or mild cheeses.

### Wampanoag White (Chenin Blanc)

It's hard not to love Chenin Blanc. It's versatile in style and has the ability to adapt to a wide variety of tastes. This Chenin Blanc has been fermented dry which brings out flavors of passion fruit, apple, pear, quince, and peach. For food pairings think sweet & sour because of this grape's awesome acidity and inherently balanced flavor you'll find it pairs well with a huge variety of foods such as turkey, veal, and fish. Cheeses that would go well with this wine are brie, gruyere, cheddar, and herbed goat cheese.

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## ROSÉ WINES

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These blush blends of 100% white grape Chenin Blanc; is similar to a semi-sweet rosé or white zinfandel. Instead of red grapes, we use a variety of fruit for color and flavor. It is our most popular wine and is sure to be a crowd pleaser! Pairs well with pork, fish or chicken.

**Black Magic**

**Blueberry Breeze**

**Cranberry Blush**

### Beach Rosé

Our blend of Chenin Blanc and Montepulciano is a unique dry summer rosé. Light and balanced enough to refresh in the heat of summer, but with enough body to enjoy with a hearty pizza or a variety of creamy cheeses. This citrusy medium palate wine is sure to please.

### Plymouth 400 Celebration Rosé

Made from Catawba grapes from the Finger Lakes region; this rosé was created to celebrate and commemorate the Pilgrim's voyage to this land 400 years ago. Catawba grape is a native cold climate grape with notes of melon, sweet cherry, strawberry and pink grapefruit. This semi-sweet blush goes great with brunch or stands alone for casual sipping. Pairs well with pepperoni pizza!

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## RED WINES

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### **Barbera**

This lightly Oaked Italian red varietal has a rich deep color, however, is light in tannins with a slightly higher acidity. With undertones of dark cherry, plum, violet, lavender and nutmeg it pairs well with dark meats, mushrooms, root vegetables and strong cheeses like Gorgonzola and Blue cheese.

### **Billington's Blend**

This cold climate Cabernet Sauvignon tends to produce notes of black currant, green bell pepper and cedar. Blended with a medium bodied Zinfandel, with notes of black cherry and spice and a hint of Cranberry to balance out the acidity. This wine pairs well with beef and strong cheeses

### **Crimson Chocolate**

Experience true decadence in a luscious blend of rich Godiva chocolate and a fine red wine blend of Merlot, DeChaunac and Corot Noir. A bold and balanced red wine with a soft velvety finish; reminiscent of chocolate dipped red cherries.

### **Mayflower Red** (Cabernet Sauvignon)

Our Eastern States Exposition medal winner is a smooth, full-bodied, red grape wine with soft tannins. Mayflower Red is made from California Cabernet Sauvignon. This lightly oaked wine displays notes of Black Currant, black cherry and black olive. Pairs well with red meats, Charcuterie, mushrooms, dark chocolate and bold cheeses.

### **Meetinghouse** (aka: Old World Hooch)

This is a true New England red-blend of DeChaunac and Corot Noir grapes. This hearty cold climate wine is medium bodied with distinct flavors of cinnamon, leather and soft chocolate. This wine pairs well with chicken, pork and medium cheeses.

### **Syrah**

This rich deeply colored red wine is the perfect alternative to a Cabernet Sauvignon. With hints of Blackberry, Plum, Chocolate and pepper it pairs beautifully with roasted, grilled or smoked meat dishes like Duck, beef, veal, sausage and even wild game.

### **Wampanoag Red** (Sangiovese)

This lightly oaked Italian varietal has fresh fruity flavors of sour red cherry and strawberry with earthy aromas and notes of tea leaves and mild spiciness. This wine is classically paired with tomato-based Italian Cuisine such as pasta and pizza.

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## FRUIT WINES

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### **Cranberry**

A multiple medal-winner (Silver from the Taster's Guild International), our most popular fruit offering has the distinct tartness of fresh cranberries, coupled with a delicious wine taste. Made from 100% Massachusetts-grown berries. A ruby-red, semi-sweet wine for cranberry lovers; it compliments turkey, chicken or ham.

### **Blueberry**

Our Gold medal winner is made from 100% blueberries; this rich, semi-sweet, dessert wine taste like a sweet Merlot. The blueberry skins contain tannin, also found in red grapes which provide antioxidants and contribute to its full flavor. This wine pairs well with chocolate, cheese cake or other rich desserts.

### **Raspberry**

A sweet dessert wine similar to a liquor; this wine is made from 100% raspberries. A Gold Medal winner, Raspberry Wine is an excellent addition to Champagne instead of kirsch. Try serving as an aperitif with cheese and crackers or with chocolate.

### **Blackberry**

Made from 100% blackberries; this full-bodied fruit wine has hearty berry flavor similar to port. A Silver Medal winner, this sweet dessert wine will remind you of blackberry preserves. This wine pairs well with fresh fruit, chocolates or over vanilla ice cream. It is also great for sipping by the fire on a cold winter's night.

### **Black Currant**

This unique dessert wine is one of our newest creations. It has a big musky, yet velvety feel with fruit flavors of cooked mulberries, chocolate and plums. The taste is intense, rich with jammie-berry notes. Pairs well with cuddles and chocolates by the fire place.

### **Strawberry**

At the first sip you're bombarded from all directions with different flavors. Your senses have to work hard to herd them all up. The bouquet is distinct and very agreeable. It is light and sweet that works in harmony with the wine to enhance its complexity. This wine is also a natural to make summertime wine cocktails!

### **Mixed Berry**

A dessert wine made from a blend of cranberries, blueberries, raspberries and black current. With a plump aroma and impressive berry explosion aftertaste, this wine should be sipped slowly and enjoyed with your favorite dessert.

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## SPECIALTY WINES

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### **Sparkling Rosé**

Kissed by a beautifully pink hue, our Sparkling Rosé is a medium bodied bubbly with lovely fruit and aromas of white cherry, brioche and toast. Well-suited to serve with a variety of foods; soft and nutty cheeses, fresh grilled fish, lemon chicken with thyme and chocolate bread pudding

### **Sparkling Brut**

Award winning! Fine bubbles and a gentle mousse loft notes of brioche, flint, Granny Smith apple peel, and candied lemon to the nose. Realized on the palette, these flavors take on a rich, grippy mouthfeel with youthful acidity. The long, clean finish is tinged with hints of ginger and savory tangerine with the brioche lasting throughout.