

EV&EM

CLASSIC

Our flagship wines. We believe these represent the truest essence of what Long Island wine has to offer. Made with structure and concentration in mind, these are wines that can be enjoyed now or cellared for a few years.

2021 SAUVIGNON BLANC

\$16 GLASS/\$40 BOTTLE

A classic expression that awakens the senses with its bright aromas of lime, green apple, and passion fruit. Crisp, herbaceous flavors of gooseberry and grass dominate the palate with a lingering dry and clean finish.

2021 PINOT GRIS

\$16 GLASS/\$40 BOTTLE

Lively and refreshing with aromas of honeydew, melon, and white peach. Piercingly vibrant on the palate, with a hint of waxy texture and persistent flavors of meyer lemon and nectarine peel.

2021 STAINLESS STEEL CHARDONNAY

\$16 GLASS/\$40 BOTTLE

Vivaciously bright and crisp with perfumed notes of peach, melon and ginger with a mineral, saline driven texture on the palate.

2021 BARREL FERMENTED CHARDONNAY

\$17 GLASS/\$45 BOTTLE

Aromas of golden apple, lemon curd, fresh pineapple, and a hint of sweet baking spice. Dry and medium-bodied with bright acidity, moderate alcohol, and a saline-driven finish.

2021 ROSÉ

\$15 GLASS/\$32 BOTTLE

Delicate salmon hues with aromas of strawberry, orange zest, watermelon and white cherry. Dry and lean on the palate, with green and floral spiced flavors and an invigorating citrus and berry finish.

ev&em²

The first wines to appear in the Ev&Em tasting room, our ev&em² wines were chosen from select barrels in the existing winery inventory. Fruit forward, generous, and playful, these wines are as fun as their labels.

WHITE

2020 CHARDONNAY

\$16 GLASS/\$32 BOTTLE

The vibrant, fruity expression of a Chardonnay shows succulent flavors of grapefruit and citrus with a mineral finish.

2019 GEWÜRZTRAMINER

\$16 GLASS/\$32 BOTTLE

Delicious and fruity, bursting with aromas of roses and spice. The resulting wine is well-balanced, with flavors that unfold in layers and finish with a refreshing hit of citrus.

RED

2019 MERLOT

\$16 GLASS/\$40 BOTTLE

The nose shares subtle hints of roasted maize and cocoa nib. Rich, earthy tannins pair with luxurious notes of black fruit and sage on the palate.

2019 CABERNET FRANC

\$16 GLASS/\$40 BOTTLE

This opaque, substantial wine bursts on the palate with pepper and spice, showing hints of toasted cedar. Intense aromas and a soft, velvety finish leave a well-balanced result.

2018 CABERNET SAUVIGNON

\$16 GLASS/\$40 BOTTLE

The tannic structure and richness of this wine make it a perfect partner to fatty, grilled meats, peppery sauces, and dishes with complex flavors.

2021 PINOT NOIR

\$16 GLASS/\$40 BOTTLE

Light-bodied with ripe, powdery tannins, the palate is charged with zesty raspberry, tart bing cherry, and a touch of earthy mushroom to balance the savory and invigoratingly long finish.

RESERVE

The most powerful expression of the Ev&Em winemaking philosophy. Each Reserve wine is crafted by utilizing fully ripe, intensely-flavored and structured grapes from our estate.

2021 ESTATE ROSÉ

\$17 GLASS/\$49 BOTTLE

A rosé with a boisterous flair, teeming with strawberry, watermelon, and prickly pear. Deep-red ruby in color and powerful in body with a shimmer of sea spray and densely packed fruit that carries through to a gusher-like finish for this exuberant food-friendly wine.

2021 RESERVE PINOT GRIS

\$17 GLASS/\$65 BOTTLE

Notes of lemon rind, bitter almond, and sea salt spray dominate the wine's unctuous yet zesty nose and palate, marked by palate-coating notes of white peach, ripe citrus, honeysuckle, crushed gravel, and smoky ginger. This wine is dry with a waxy palate and intense finish.

2021 RESERVE CHARDONNAY

\$17 GLASS/\$65 BOTTLE

Bright and generous nose of grilled almond, vanilla, honey, powdery iris, and balsamic. On the palate the wine is broad with generous notes of lemon-grass, green apple, salted butter, almond, and honey. The finish has a defined minerality, refreshing lift, and remarkable concentration.

EV&EM

TASTING FLIGHTS

CLASSIC FLIGHT

\$ 35

Flight of 4 Classic wines

Rosé, Sauvignon Blanc, SS Chardonnay, BF Chardonnay

ev&em² FLIGHT

\$ 32

Flight of 4 ev&em² wines

Chardonnay, Gewürztraminer, Merlot, Cabernet Franc

CHOCOLATE PAIRING FLIGHT WITH **FINE & RAW** chocolate

\$ 50

Flight of 4 wines - Classic Rosé, Estate Rosé, Whalebone Red Blend, e2 Cabernet Franc

Paired with 4 truffles - Hazelnut, Orange, Sea Salt, Espresso

WHALEBONE WINE

WHALEBONE RAZAHTO

\$15 GLASS/\$30 BOTTLE

Electric cherry color with a palate as crisp and refreshing as it looks. Notes of strawberry, raspberry, and salty breezes. Just a little tannic bite and a tangy, juicy finish.

WHALEBONE RED BLEND

\$15 GLASS/\$35 BOTTLE

A savory, light-bodied red with notes of spicy plum, fresh green bell pepper, and roasted red bell pepper. Best served with a light chill.

BITES

CHEESE

CAMEMBERT - OLD CHATHAM CREAMERY
3 MILK GOUDA - OLD CHATHAM CREAMERY
WELSH CHEDDAR - 5 SPOKE CREAMERY

Dried Fruit, Fig Spread

\$ 20

CHARCUTERIE

CAMEMBERT - OLD CHATHAM CREAMERY
3 MILK GOUDA - OLD CHATHAM CREAMERY
WELSH CHEDDAR - 5 SPOKE CREAMERY
SWEET SOPPRESSATA - BROOKLYN CURED

BRESAOLA - BROOKLYN CURED

Dried Apricots, Fig Spread

\$ 25

MEZZE

HUMMUS, OLIVES, PITA

\$ 15

NORTH FORK CHIPS

\$ 3 SMALL/\$ 6 LARGE

Regular Salted, Sweet Potato, Cheddar Onion
Salt & Vinegar, Barbecue

FRUIT AND NUTS

Apricots, Mission Figs, Marcona Almonds

\$ 14

NON-ALCOHOLIC

SARATOGA SPARKLING OR STILL

\$ 5 - 12 OZ

\$ 10 - 28 OZ

BOXED WATER

\$ 4

EV&EM WINE CLUB

With your membership comes carefully selected wines shipped quarterly, along with tasting notes and recommended food pairings curated by Vanessa Price.

Benefits Include:

- Complimentary wine tasting or glass of wine for you and one guest once a month at the Tasting Room.
- 15% off all wine purchases you enjoy at the Tasting Room or to-go.
- 20% case discount (can be mixed cases).
- Discount on ticketed vineyard events.
- Exclusive Member-only access to limited-production wines.
- Wine Club Reservations – these are reservations held solely for members. If you have trouble getting a table during the busy season, give us a call – we'll hold a limited number of reservations for Wine Club Members.

Ask your server for more information!

*20% gratuity applied to parties of 6 or more