

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.

2024 SAUVIGNON BLANC

Key lime, white florals, white peach, ripe kumquat, piercing passion fruit.

\$18 GLASS / \$42 BOTTLE

2024 PINOT GRIS

Fresh sea salt, green almond, honeydew, lemon zest, salinity on the finish.

\$18 GLASS / \$42 BOTTLE

2024 ROSÉ

Freshly picked strawberry, raspberry, and melon fruit, notes of basil, rose petal.

\$16 GLASS / \$34 BOTTLE

2024 GEWÜRZTRAMINER

Orange blossom, florals, herbal Jasmine perfume, Yuzu and Mandarin orange citruses, sandalwood, ginger, lemongrass. Dry and savory.

\$18 GLASS / \$48 BOTTLE

2023 STAINLESS STEEL CHARDONNAY

Tart green apple, white pear, ripe citrus, Meyer lemon, flint, acacia.

\$18 GLASS / \$42 BOTTLE

2023 BARREL FERMENTED CHARDONNAY

Golden apple, lemon curd, fresh pineapple, sweet baking spice, bright acidity, saline-driven finish.

\$19 GLASS / \$46 BOTTLE

2022 MERLOT

Rich plum, fresh tobacco, black cherry compote, clove, cedar, velvety tannins, chocolate.

\$20 GLASS / \$75 BOTTLE

2023 PINOT NOIR

Red cherry, blackberry, raspberry coulis, sweet soil, ripe fruit, powdery tannins, fine acidity.

\$19 GLASS / \$65 BOTTLE

2022 CABERNET SAUVIGNON

Dark-berry fruit, bell pepper, cedar, generous body, broad tannins, black cherry, black currant, baking spices.

\$19 GLASS / \$58 BOTTLE

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. What is available may change from one vintage to the next.

2023 CHARDONNAY

Granny Smith apples, white peach, apricot, candied ginger, gardenias. Bright, mouthwatering acidity. Hazelnut, salinity, a touch of white pepper.

\$20 GLASS / \$68 BOTTLE

2022 "THE EVERETT" CABERNET SAUVIGNON

Blackberry, black cherry, baking spices, green peppercorn, black currant, fig paste, toasted oak.

\$26 GLASS / \$95 BOTTLE

2022 "THE EMILIA" RED BLEND

Black currant, plum, pomegranate, cedar, black tea, a touch of graphite. Velveteen tannin, brooding fruit, elegant acidity, savory finish.

\$34 GLASS / \$125 BOTTLE

tasting flights

THE CLASSICS - \$40

Selection of red and white

ev&em2 - \$34

Fun and playful, easy drinking

WINE & CHOCOLATE - \$52

Paired with Fine&Raw Brooklyn truffles

RESERVE SELECTIONS* - \$56

The best of the best

CHARDONNAY 4 WAYS - \$39

Each grape expression we make

CABERNET 3 WAYS* - \$36

For the red lover

Additional Taste with any flight - \$10

***All flights are pre-selected*

**3 wine flight*

ev&em2

The first wines to appear in the Ev&Em tasting room, our ev&em2 wines are fruit forward, generous, and playful; just as fun as their labels. Bottlings under this label are chosen based on style and drinkability.

2022 CHARDONNAY

Fresh sea salt brine, orange quince, extra crisp Golden Delicious apple, vanilla, exotic fruits.

\$17 GLASS / \$33 BOTTLE

LIGHTLY CHILLED RED NV

Raspberry, red cherry, red currant, cranberry, with a zippy acidity.

\$17 GLASS / \$33 BOTTLE

2023 CABERNET FRANC

Light body with red bramblefruit, bell pepper, dried tobacco, hint of juicy fresh strawberry.

\$18 GLASS / \$42 BOTTLE

2015 MERITAGE

Plum, black tea, smoked meat, cedar, velvet tannin, freshly tilled soil, truffle, and a savory herbaceousness..

\$16 GLASS / \$45 BOTTLE

SPARKLY WHITE NV

Dried pineapple, Meyer lemon, candied fruit, subtle hints of Comté, crisp citrus fruits, banana, melon, fresh baked bread, effervescence.

\$33 BOTTLE

2021 CABERNET SAUVIGNON

Cherry, peppermint, dark chocolate, fresh red currant, subtle mint.

\$18 GLASS / \$42 BOTTLE

2019 SYRAH

Fig and blackberry, black pepper, chili spice, fine-grained tannin, savory finish.

\$16 GLASS / \$45 BOTTLE

bites

CHEESE - \$28

Assorted Cheeses

Dried Fruits, Marcona Almonds

Fig Jam

HAL'S NY POPCORN - \$3.50

Kettle Corn

Sea Salt

White Cheddar

HAL'S NY CHIPS - \$3.50

Sea Salt & Vinegar

Barbecue

Sour Cream & Onion

Sea Salt

CHARCUTERIE - \$35

Assorted Cheeses and Meats

Dried Fruits, Fig Jam

Whole Grain Mustard

FRUIT AND NUTS - \$16

Assorted Dried Fruits

Marcona Almonds

MEZZE - \$24

Hummus, Olives, Pita, Vegetables

CROSTINI - \$25

Triple Cream Brie, Prosciutto, Fig Jam

n/a bevs

SARATOGA SPARKLING/STILL

\$10 LG/\$5 SM

BEACHBALL ICED TEA - \$6

Strawberry Hibiscus

White Peach

SAIL AWAY COLD BREW - \$6

Classic Black

Sea Salt & Caramel

Touch of Sweet

Vanilla & Cinnamon

wine club

BENEFITS INCLUDE:

- Complimentary tasting or glass 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 exclusive reservations

ASK YOUR SERVER FOR MORE INFORMATION!

*A 20% gratuity is added to parties of 6 or more.