

# 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 ROSÉ

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

\$16 GLASS / \$34 BOTTLE

### 2023 STAINLESS STEEL CHARDONNAY

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

\$18 GLASS / \$42 BOTTLE

### 2023 PINOT NOIR

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

\$19 GLASS / \$65 BOTTLE

### 2022 MERLOT

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

\$20 GLASS / \$75 BOTTLE

### 2024 GEWÜRZTRAMINER

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

\$18 GLASS / \$48 BOTTLE

### 2023 BARREL FERMENTED CHARDONNAY

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

\$19 GLASS / \$46 BOTTLE

### 2023 CABERNET FRANC

Strawberry, raspberry, bell pepper, fresh fennel, violets, vibrancy. Velveteen tannin, bright acidity, ripe blackberry, fresh tobacco leaf, roasted red pepper.

\$19 GLASS / \$58 BOTTLE

### 2021 CABERNET SAUVIGNON

Dark fruit, pepper, oak, graphite aromatics. Full body, overarching tannin, savory cherry, ripe black plum.

\$18 GLASS / \$55 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

### 2023 ROSÉ

Watermelon, ripe peach, red berry sorbet, smooth and juicy on the palate, with a playful freshness.

\$18 GLASS / \$55 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

*Additional Taste with any flight - \$10*

### WINE & CHOCOLATE - \$52

Paired with Fine&Raw Brooklyn truffles

### RESERVE SELECTIONS - \$62

The best of the best

*\*3-wine flight*

### CHARDONNAY 4 WAYS - \$39

Each grape expression we make

### CABERNET 3 WAYS\* - \$38

For the red lover

*\*\*All flights are pre-selected*

# 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

## 2023 PINOT NOIR

Fresh red berry, light-bodied and vibrant, bright cherry, tart cranberry, subtle tea-leaf notes on a refreshing finish.

\$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

## 2023 MERLOT

Bay leaf, red plum, dark chocolate, energetic and medium-bodied. Lean tannin, juicy body, refreshing finish with electric red fruit.

\$18 GLASS / \$42 BOTTLE

## bites

### CHEESE - \$28

Assorted Cheeses  
Dried Fruits, Marcona Almonds  
Fig Jam

### HAL'S NY POPCORN - \$4

Kettle Corn  
Sea Salt  
White Cheddar

### HAL'S NY CHIPS - \$4

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 - \$18

Assorted Dried Fruits  
Marcona Almonds

### MEZZE - \$24

Hummus, Olives, Pita, Vegetables

### CROSTINI - \$26

Triple Cream Brie, Prosciutto, Fig Jam

## n/a bevs

### SARATOGA SPARKLING/STILL

\$12 LG/\$6 SM

### BEACHBALL ICED TEA - \$7

Strawberry Hibiscus  
White Peach

### SAIL AWAY COLD BREW - \$7

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.