

ev&em2

Fruit forward, generous, and playful; just as fun as their labels. Bottlings under this label are chosen based on style and drinkability.

2023 CHARDONNAY

Bright citrus, tropical fruit, a hint of oak spice. Fresh with a lovely balance between acidity and fruit.

\$17 GLASS / \$33 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

2019 SYRAH

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

\$18 GLASS / \$45 BOTTLE

2023 CABERNET FRANC

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

\$18 GLASS / \$42 BOTTLE

LIGHTLY CHILLED RED NV

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

\$17 GLASS / \$33 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

2015 MERITAGE

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

\$18 GLASS / \$45 BOTTLE

2021 CABERNET SAUVIGNON

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

\$18 GLASS / \$42 BOTTLE

classic

Our flagship wines. Made with structure and concentration in mind, these are wines that can be enjoyed now or cellared for a few years.

2025 SAUVIGNON BLANC

Meyer lemon, gooseberry, passionfruit flower, crushed oyster shell, complemented by hints of fresh basil, citrus peel, and energetic acidity.

\$18 GLASS / \$42 BOTTLE

2025 ROSÉ

Wild strawberry, white cherry, watermelon rind, rose petal, complemented by crisp notes of citrus zest and sea breeze.

\$16 GLASS / \$34 BOTTLE

2025 STAINLESS STEEL CHARDONNAY

Green apple, white pear, and ripe citrus. Lean, crisp palate of tart green apple, Meyer lemon, saline-driven finish.

\$18 GLASS / \$42 BOTTLE

2023 PINOT NOIR

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

\$19 GLASS / \$65 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

2025 PINOT GRIS

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

\$18 GLASS / \$42 BOTTLE

2025 GEWÜRZTRAMINER

Meyer lemon, florals, Yuzu and Mandarin orange citrus, sandalwood, lemongrass. Dry and savory.

\$19 GLASS / \$48 BOTTLE

2024 BARREL FERMENTED CHARDONNAY

White peach, preserved lemon, quince, and citrus blossom, interwoven with toasted almond, vibrant acidity, refined structure, integrated oak.

\$19 GLASS / \$46 BOTTLE

2022 MERLOT

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

\$20 GLASS / \$75 BOTTLE

2024 CABERNET SAUVIGNON

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

\$18 GLASS / \$58 BOTTLE

reserve

The most powerful expression of the Ev&Em winemaking philosophy. What is available may change from one vintage to the next.

2024 CHARDONNAY

Granny Smith apples, 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

2023 ROSÉ

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

\$18 GLASS / \$55 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

EV&EM

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*

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
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
Brie and Prosciutto - \$26
Caramelized Onion and Blue Cheese - \$24

n/a bevs

BEACHBALL ICED TEA - \$7
Strawberry Hibiscus
White Peach

SAIL AWAY COLD BREW - \$7
Classic Black
Sea Salt & Caramel
Touch of Sweet
Vanilla & Cinnamon

SARATOGA SPARKLING/STILL
\$12 LG/\$6 SM

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.*