EV&EM

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

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

2023 CABERNET FRANC
Light body with red bramblefruit, bell pepper, dried tobacco, a hint of juicy fresh strawberry.
$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.
$17 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

2024 PINOT NOIR
Fresh cherry, raspberry, wild strawberry, forest floor, and dried herbs. Medium-bodied, powdery tannins, bright acidity, savory finish.
$20 GLASS / $65 BOTTLE

2024 CABERNET SAUVIGNON
Dark-berry fruit, bell pepper, cedar, generous body, broad tannins, black cherry, black currant, baking spices.
$20 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 citruses, sandalwood, lemongrass. Dry and savory.
$18 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.
$22 GLASS / $75 BOTTLE

2023 CABERNET FRANC
Vivid aromatics, fresh tobacco leaf, bell pepper, gravel, red berries. Tightly woven tannin, strawberry, raspberry, a hint of gravelly mineral drive.
$20 GLASS / $58 BOTTLE

2024 MALBEC
Aromas of black cherry, blueberry, and dark plum, layered with savory herbs, black pepper, licorice, and earthy mineral notes.
$20 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.
$22 GLASS / $68 BOTTLE

2022 "THE EVERETT" CABERNET SAUVIGNON
Blackberry, black cherry, baking spices, green peppercorn, black currant, fig paste, toasted oak.
$28 GLASS / $95 BOTTLE

2025 ROSÉ
Watermelon, ripe peach, red berry sorbet, smooth and juicy on the palate, with a playful freshness.
$19 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 - $42
Selection of red and white

ev&em2 - $35
Fun and playful, easy drinking

Additional Taste with any flight - $11

WINE & CHOCOLATE - $52
Paired with Fine&Raw Brooklyn truffles

RESERVE SELECTIONS - $67
The best of the best

**3-wine flight*

CHARDONNAY 4 WAYS - $42
Each grape expression we make

CABERNET 3 WAYS* - $39
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

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
Carmelized 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.