



OUR AWARD-WINNING NEW HAMPSHIRE WINES

WHITES

- ❑ **DRY RIESLING** Made in the Alsatian style, this dry and crisp wine will complement many foods. *Pair with: Creamy dishes, poultry or salad.*
- ❑ **DRY APPLE** If you like Pinot Grigio, you'll love this wine made from New Hampshire-grown apples. *Pair with: Seafood, poultry or creamy pasta dishes.*
- ❑ **CHARDONNAY** French oak aged, buttery, and blended with Vidal Blanc, LaBelle Chardonnay is dry and versatile. *Pair with: Poultry or fish.*
- ❑ **SEYVAL BLANC WINEMAKER'S RESERVE** This specially selected vintage of Seyval Blanc has been tank aged for 18 months, exhibiting a dry, crisp, bright and citrusy yet creamy finish on the palate. *Pair with: Seafood or creamy pasta dishes.*
- ❑ **WHITE ALCHEMY** Three of our gold medal winners are the stars of this blend, created with Winemaker's Reserve Seyval Blanc, Dry Pear and Chardonnay. With a crisp acidity and dry minerality, this lush white is sure to please any wine lover. *Pair with: Shellfish and creamy sauce dishes.*
- ❑ **SEYVAL BLANC** A delicate wine with citrus tones and a crisp, clean finish. *Pair with: Seafood, creamy pasta dishes, or serve before dinner.*
- ❑ **DRY PEAR** The humble pear expresses with elegance and a crisp acidity in this dry, fragrant table wine filled with soft fruit and floral tones. *Pair with: Salads, vegetables, seafood or chicken.*
- ❑ **VIENNA WALTZ** A beautiful dance between LaBelle Riesling and Gewurztraminer, this wine expresses stone fruit and a hint of zest that is soft and elegant with a long, lingering finish. *Pair with: Salads, seafood, poultry, or Asian fare.*
- ❑ **GEWURZTRAMINER** An easy-to-drink, fruit-forward wine based in the German style, featuring notes of tropical fruit and soft spices. *Pair with: Asian fare, a cheese course, or sausages and sauerkraut.*
- ❑ **RIESLING** A semi-sweet and complex, aromatic white wine with floral and honey tones, and peach nuances on your palate. *Pair with: Almost anything, especially seafood and poultry.*
- ❑ **MOSCATO** This lovely semi-sweet wine imparts aromas of freshly picked grapes, melts into tastes of ripe peaches, apricots, and honey, balanced by a crisp acidity that keeps this semi-sweet wine lively on the palate. *Pair with: Seafood and spicy dishes.*

BLUSH

- ❑ **ROSÉ** This dry, classic blend of the red grapes Grenache and Syrah, exhibits aromas of watermelon, florals, and strawberries. On the palate expect refined elegance and acidity. *Pair with: Poultry or seafood dishes and salad courses.*
- ❑ **CORAZON ROSÉ** An off-dry blend of our award-winning Seyval Blanc and Red Raspberry wines. *Pair with: Seafood, chicken, or creamy pasta dishes.*
- ❑ **CRANBERRY** Made only from New England cranberries, this wine's brilliant red color and bright flavor entice. *Pair with: Grilled or roasted poultry, or in our winetinis!*
- ❑ **CRANBERRY RIESLING** This wine is a blend of our holiday wine favorites, Cranberry and Riesling wine. Perfect with all the flavors of Fall and harvest. *Pair with: family holiday meals, especially Thanksgiving dinner.*
- ❑ **SANGRIA BLANCA** Delight your senses with the fresh taste of citrus, layered with LaBelle's Pear, Raspberry, and white wine. An effortless choice for entertaining, neither too sweet nor too dry. *Alternate Serving Suggestion: Add a touch of brandy and sparkling water.*
- ❑ **SANGRIA ROSÉ** This delightfully refreshing, ready-to-drink wine blends fresh grape, raspberry, and citrus fruits. Sangria Rosé is an outstanding choice for entertaining. *Alternate Serving Suggestion: Add a touch of brandy and sparkling water.*

THE WINEMAKER'S KITCHEN

While you are here, drop by our Art Gallery and Wine & Gift Shop. Try samples of our Winemaker's Kitchen culinary line of products made at the winery. Our friendly and knowledgeable staff members are available to assist you with your selections for purchase.



OUR AWARD-WINNING NEW HAMPSHIRE WINES

REDS

- ❑ **DRY BLUEBERRY** Made with local blueberries and aged in French oak, this wine drinks like a light Merlot in body and style. *Pair with: Grilled meats and pasta.*
- ❑ **GRANITE STATE RED** Aged in French oak, the touch of blueberry makes this red grape wine a bold crowd pleaser. *Pair with: Steak, grilled meats and Italian fare.*
- ❑ **RED ALCHEMY** Winemaker Amy LaBelle blends three red grapes to create this crowd-pleasing, easy red dinner wine full of fruit, spice and woodland notes that is neither too light nor too heavy. *Pair with: Poultry, beef or salmon.*
- ❑ **AMERICUS** New England grapes surprise with rich tannin structure and loads of pepper on the palate. *Pair with: Fine steak and other grilled meats.*
- ❑ **MALBEC** Made with grapes from Washington State, this deep red rich wine is spicy and bold on the palate with a lush and balanced finish. Aged in French Oak barrels. *Pair with: Grilled meats and tomato-based dishes.*
- ❑ **PETIT VERDOT** This bold red wine expresses strong floral and fruit tones, in particular, violet and leather with a deep tannin structure. *Pair with: grilled beef, but is also surprisingly good with dark chocolate.*
- ❑ **VERANO SANGRIA** Versatile, refreshing, slightly sweet and bursting with fresh fruit flavor. Verano Sangria is an excellent choice for entertaining. *Alternate serving suggestion: Add a touch of brandy and sparkling water.*
- ❑ **VIRGINIA MAE SWEET BLUEBERRY** Savor the rich, deep flavors of New Hampshire blueberries in this semi-sweet delight. *Pair with: Olives, roasted peppers, mild cheeses and dessert.*

DESSERTS

- ❑ **DULCE** Savor New England in this spiced dessert wine, enhanced with maple syrup, cinnamon and vanilla. *Pair with: Cheese courses, or after a meal as dessert.*
- ❑ **RED RASPBERRY** This sinfully indulgent dessert wine is sweet but balanced by fresh raspberry acidity. *Pair with: Cheesecake, crème brûlée or best of all, chocolate!*
- ❑ **THREE KINGS** This delectable port style wine is a blend of our Blueberry and Red Raspberry wines and the Marechal Foch grape. *Pair with: Cheesecake, crème brûlée and naturally, chocolate.*

THE WINEMAKER'S KITCHEN

Cooking with Wine
INSTRUCTIONAL SERIES

Sign-up for The Winemaker's Kitchen Cooking Class, hosted monthly, and obtain practical knowledge and application methods for cooking with wine. Host and Winemaker Amy LaBelle, along with LaBelle's chefs, will demonstrate the preparation of a themed menu in which LaBelle wine is the star ingredient!

Visit LaBelleWineryNH.com for class dates, descriptions and to register.

NOTES
