

TORR NA LOCHS

VINEYARD & WINERY

*WINES INCLUDED IN THE TASTING & AVAILABLE BY THE GLASS


DRY WHITE WINES

***2018 FION GEAL**— (Gaelic for White Wine — *pronounced fee-on gal*). This blend, comprised of Viognier, Chenin Blanc, Roussanne and Muscat, has notes of pineapple and gooseberry on the nose, white peach on the palate, and a crisp citrus finish. **\$24**

2017 VERMENTINO – This bright white wine offers tropical fruit on the nose, mango and pineapple on the palate, and finishes with a hint of grapefruit. **\$24**

***2017 ORANGE MUSCAT**— This bright, golden-colored wine imparts orange marmalade aromas on the nose with a nicely crisp finish. **\$18**


SWEETER WHITE WINES

 **2017 MALVASIA BIANCA** – Off-dry wine with floral notes on the nose and hints of nectarine and peach on the palate. **\$20**

2018 MUSCAT CANELLI –Honeysuckle on the nose progresses to a smooth finish with the right touch of sweetness. **\$22**

ROSÉ WINES


***2018 RUBY KATE'S ROSÉ** —A traditional dry rosé, this bright Italian blend imparts strawberries and rose petals on the nose, cranberry and sour cherry on the palate, and a crisp finish. **\$24**


 **2018 BÀNDEARG** —This award-winning limited production (69 cases) wine made from 100% Sangiovese grown in the Texas High Plains offers tart watermelon candy on the nose, followed by watermelon on the palate and a smooth, clean finish. **\$28**


RED WINES


***2017 FION DEARG** – (Gaelic for Red Wine— *pronounced fee-on dah-rog*). This lighter-bodied blend of Tempranillo, Cinsault, Mourvedre, Syrah and Sangiovese features red currants and cinnamon on the nose with a medium finish. **\$24**


***2016 SANGIOVESE** – This Italian varietal grown in the Texas High Plains offers black currants and baking spices on the nose, tart black cherry on the palate, and finishes with medium tannins. **\$30**

 **2017 TEXAS STAR TEMPRANILLO** – A signature grape varietal from Spain, this Estate-grown Tempranillo imparts hints of raspberries and chocolate on the nose, with medium tannins and a lingering finish. **\$34**

 ***2017 DOLCETTO** – A hint of light oak on the nose is followed by dark cherry, blackberry, and dried plum on the palate, with a little bit of spice just before the lingering, silky finish. **\$32**

 **2018 MADS** – A beautiful blend of Italian-style grape varietals combine to make this silky wine with tart cherry and caramel on the nose, hints of raspberry crème brulee on the palate, and a smooth finish with nice tannins. **\$40**

 **2017 THE MUTT** – With hints of oak and vanilla on the nose, this red blend has notes of blackberry and cinnamon on the palate and a dry, lingering finish. **\$36**

 **2017 ESTATE SYRAH** – With notes of cedar, violet, and blackberry on the nose, this deep red wine offers good balance with lingering, sweet tannins. **\$48**

 **2017 ESTATE MALBEC** – This wine offers black cherry and baking spices on the nose, hints of blueberry on the palate and a smooth, lingering finish. **\$55 WINE CLUB EXCLUSIVE**

ENJOY A 10% DISCOUNT ON YOUR PURCHASE OF 6 OR MORE BOTTLES
NO SPLIT CHECKS FOR PARTIES OF 8 OR MORE

TORR NA LOCHS VINEYARD & WINERY

FOOD & WINE PAIRING MENU

CHEESE PLATE – A variety of cheeses served with red and green grapes and topped with fresh berries. Served with our house-made spicy cheese crisps and crackers.

*Choose 2018 Fion Geal, 2017 Vermentino, 2018 Muscat Canelli, or 2018 Ruby Kate's Rosé. **\$28***
*Choose 2016 Sangiovese, 2017 Texas Star Tempranillo, or 2017 Dolcetto. **\$38****

CHARCUTERIE BOARD – Featuring 100% Texas products sourced from Miiller's Smokehouse in Llano, including jalapeño cheese summer sausage, smoked dried pork sausage, shaved peppered ham, assorted cheeses, pickled crudités, toasted ciabatta bread, olives, and assorted dried fruit and nuts.

*Choose 2018 Fion Geal, 2017 Vermentino, 2018 Muscat Canelli, or 2018 Ruby Kate's Rosé. **\$40***
*Choose 2016 Sangiovese, 2017 Texas Star Tempranillo, or 2017 Dolcetto. **\$50****

SALAD (GF) – Kale and baby spinach topped with crispy spiced chickpeas, cucumbers, feta, red onions, tomatoes, and a vinaigrette.

*Choose 2018 Fion Geal, 2017 Vermentino, 2018 Muscat Canelli, or 2018 Ruby Kate's Rosé. **\$32***
*Choose 2016 Sangiovese, 2017 Texas Star Tempranillo, or 2017 Dolcetto. **\$42****

BRUSCHETTA PLATTER – Toasted ciabatta with assorted toppings, accompanied by antipasto and caprese skewers.

*Choose 2018 Fion Geal, 2017 Vermentino, 2018 Muscat Canelli, or 2018 Ruby Kate's Rosé. **\$32***
*Choose 2016 Sangiovese, 2017 Texas Star Tempranillo, or 2017 Dolcetto. **\$42****

PANINI – Grilled ciabatta with your choice of assorted fillings. Served with chips and pickles.

*Choose 2018 Fion Geal, 2017 Vermentino, 2018 Muscat Canelli, or 2018 Ruby Kate's Rosé. **\$34***
*Choose 2016 Sangiovese, 2017 Texas Star Tempranillo, or 2017 Dolcetto. **\$44****

**Upgrade your red wine selection to 2017 The Mutt or 2018 MADS for an additional \$4.*

WINE TASTING FLIGHT – Includes a one ounce pour of six TNL wines selected by our winemakers: 2018 Fion Geal, 2017 Orange Muscat, 2018 Ruby Kate's Rosé, 2017 Fion Dearg, 2016 Sangiovese, and 2017 Dolcetto. **\$15**

WINE BY THE GLASS –Your choice of 2018 Fion Geal, 2017 Orange Muscat, 2018 Ruby Kate's Rosé, 2017 Fion Dearg, 2016 Sangiovese, or 2017 Dolcetto. **\$15**

PECAN ENGLISH TOFFEE – Treat yourself to a 10 oz. bag of buttery toffee, covered in Texas pecans and Belgian chocolate. Available in milk or dark. Locally made by Choccolatte's in Marble Falls. **\$14**

A LA CARTE FOOD ITEMS:

Cheese Plate	\$14	Bruschetta	\$14
Charcuterie Board	\$28	Panini	\$14
Kale Salad	\$10	Sparkling Water	\$1

We are not a 100% certified gluten free kitchen.

Please do not feed the dogs!