

# TORR NA LOCHS

## VINEYARD & WINERY


Wine Tasting -- \$15 Wine Tasting with Souvenir Glass -- \$20  
\$5 Off Tasting Fee with Purchase of a Bottle (Per Tasting)

Glass of White or Rose \$8, Glass of Red \$10

### WHITE WINES

**2016 FION GEAL**— (Gaelic for White Wine — *pronounced fee-on gal*). A blend of Viognier, Roussanne, Muscat Canelli, and Chenin Blanc. With lemon and hints of honeysuckle on the nose, the palate is crisp with honeydew melon and pineapple. The finish is bright, yet smooth. **\$24**

**2016 ALBARIÑO** — This delicate wine offers pineapple on the nose, pear on the palate, and a crisp citrus finish. **\$24**

 **2016 ORANGE MUSCAT** — This bright, golden-colored wine imparts orange marmalade aromas on the nose with a nicely crisp finish. **\$24** (*gold medal at san Francisco chronicle & lone star intl, bronze at Houston rodeo uncorked*)

**2016 MUSCAT BLANC** — This slightly sweet wine presents stone fruit on the nose, ripe pears on the palate and a crisp finish. **\$22**

### ROSÉ & LIGHT RED WINES


**2016 RUBY KATE'S ROSÉ**— Made in the traditional dry style, this Rosé imparts floral notes on the nose with hints of pear and kiwi, followed by light cherries and cranberry on the palate. **\$22**

**2017 BÀNDEARG**— (Gaelic for Light Red – *pronounced bawn dah-rog*). With hints of raspberry and stone fruits on the nose, this light red-colored wine presents pomegranate and melon on the palate. (limited production – less than 100 cases). **\$28**

**2016 AFTERNOON DELIGHT**— This light red wine is a delightful blend of Dolcetto, Orange Muscat, and Aglianico. It is perfect for drinking slightly chilled on a warm afternoon. **\$24**

### RED WINES

**2015 FION DEARG** — (Gaelic for Red Wine — *pronounced fee-on dah-rog*). Baked fruit, cherry, and a touch of leather on the nose and a smooth finish with light tannins and a hint of chocolate. **\$22**


 **2016 DOLCETTO** — This garnet-colored wine presents tart cherry on nose with cranberries on the palate and a nice dry finish. **\$28** (*Silver Medal at San Francisco Chronicle Wine Competition & lone star intl*)

**2014 SANGIOVESE** — Enjoy red currants, vanilla, and light oak on the nose with tart pomegranate and blueberries on the palate. This is an easy drinking red wine with light tannins. **\$30**

**2015 TEMPRANILLO** — A signature grape varietal from Spain, this dark ruby red wine offers dark blackberry and cedar on the nose with tart cherries, cinnamon, and leather on the palate. *Texas High Plains*. **\$30**

**2016 TEXAS STAR TEMPRANILLO** — This ruby red wine presents tobacco and leather on the nose with cherry and pepper on the palate and a smooth finish. *Estate- Texas Hill Country*. **\$32**

**2016 MADS** — A beautiful blend of Italian-style grape varietals combine to make this silky wine with dark fruit, caramel on the nose, and cherries and black currants on the palate. **\$42**

 **2016 HENRY'S RED WINE** — An estate field blend from our 2016 harvest, this dry red is 48% Syrah, 47% Malbec, and 5% Petite Sirah. **\$45 (WINE CLUB EXCLUSIVE)** (*gold medal at lone star international wine competition*)

ENJOY A 10% DISCOUNT ON YOUR PURCHASE OF 6 OR MORE BOTTLES

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## VINEYARD & WINERY

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### WINES AVAILABLE FOR PURCHASE BY THE BOTTLE ONLY

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**2015 FION GEAL-** (Gaelic for White Wine — *pronounced fee-on gal*). A blend of primarily Viognier, Albariño, and Roussanne, this wine offers pineapple and grapefruit on the nose. That is followed by hints of lemon and honeydew on the palate with a nice, crisp finish. **\$24 (LESS THAN 14 CASES REMAINING)**

**2016 VERMENTINO** - This golden white wine offers a floral nose with mango and pineapple on the palate and finishes with a hint of grapefruit. **\$24 (WINE CLUB EXCLUSIVE)**

**2014 FION DEARG** — (Gaelic for Red Wine — *pronounced fee-on dah-rog*). This blend of Tempranillo, Mourvedre and Carignan has a spicy, herbal, tobacco-like character accompanied by ripe strawberry and red cherry fruits. **\$24**

**2015 ESTATE SYRAH** — With notes of cedar, violet, and blackberry on the nose, this deep purple-red wine offers good balance with lingering, sweet tannins. **\$48 (WINE CLUB EXCLUSIVE)** *(Silver medal HLSR & TEXSOM. TX Reserve Class Champion & Double gold at lone star intl. Gold at SF Chronicle)* **LESS THAN 3 CASES REMAINING**

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### FOOD PLATES TO COMPLEMENT OUR WINES

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**CHEESE PLATE \$12** - A variety of cheeses served with salami, red and green grapes, and topped with fresh berries. Served with our house-made spicy cheese crisps and crackers.

**SEASONAL PLATE \$14** - Current selection includes rainbow veggie pinwheels, spiced mixed nuts, strawberry bruschetta with goat cheese, and cherry tomatoes stuffed with dill and cream cheese. It also includes antipasto skewers with prosciutto, sundried tomato, and mozzarella. Served with our house-made spicy cheese crisps and crackers.

**PLEASE DO NOT FEED THE DOGS.**