

BLACK ANKLE

vineyards

Tastings and Flights

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| Featured Tasting <i>Complimentary for members and their guests</i> | \$26/person |
| Join us at any bar where a BAV Wine Educator will take you on an in-depth journey of our current releases. | |
| White Wine Flight <i>Served Tableside</i> | \$30/flight |
| 2023 Sauvignon Blanc, 2023 Albariño Sur, 2022 Chardonnay, 2023 Rosé | |
| Mixed Wine Flight <i>Served Tableside</i> | \$32/flight |
| 2023 Sauvignon Blanc, 2023 Rosé, 2022 Passeggiata, Slate 9 | |
| Red Wine Flight <i>Served Tableside</i> | \$35/flight |
| 2022 Passeggiata, 2020 Phyllite, 2021 Rolling Hills, Slate 9 | |

By the Glass or Bottle

Mix and match any 12 bottles and receive our 10% members case discount

Whites + Rosé

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|------------------------------------|------------|-------------|---------------|
| 2022 Chardonnay | \$14/glass | | \$46/bottle |
| 100% Chardonnay | | | \$496.80/case |
| 2023 VGV | \$13/glass | | \$42/bottle |
| 60% Grüner Veltliner, 40% Viognier | | | \$453.60/case |
| 2023 Albariño Sur | \$13/glass | \$58/carafe | n/a |
| 100% Albariño | | | |
| 2021 Albariño Norte | \$12/glass | \$56/carafe | n/a |
| 100% Albariño | | | |
| 2023 Sauvignon Blanc | \$12/glass | | \$39/bottle |
| 100% Sauvignon Blanc | | | \$421.20/case |
| 2023 Rosé | \$13/glass | \$58/carafe | \$41/bottle |
| 55% Syrah, 45% Merlot | | | \$442.80/case |

Reds

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|--|------------|-------------|---------------|
| 2019 Black Ankle Estate | \$28/glass | | \$125/bottle |
| 42% Cabernet Sauvignon, 25% Cabernet Franc, 25% Merlot, 8% Petit Verdot | | | \$1350/case |
| 2020 Phyllite | \$22/glass | | \$74/bottle |
| 100% Syrah | | | \$799.20/case |
| Slate 9 | \$21/glass | | \$72/bottle |
| 61% Cabernet Sauvignon, 24% Merlot, 12% Petit Verdot, 3% Cabernet Franc | | | \$777.60/case |
| 2020 Crumbling Rock | \$21/glass | | \$72/bottle |
| 36% Cabernet Sauvignon, 29% Merlot, 27% Cabernet Franc, 8% Petit Verdot | | | \$777.60/case |
| 2021 Cosecha | \$18/glass | | \$64/bottle |
| 53% Cabernet Franc, 18% Merlot, 15% Petit Verdot, 14% Cabernet Sauvignon | | | \$691.20/case |
| 2021 Rolling Hills | \$15/glass | | \$49/bottle |
| 36% Cabernet Franc, 27% Merlot, 22% Cabernet Sauvignon, 15% Petit Verdot | | | \$529.20/case |
| 2022 Passeggiata | \$14/glass | \$59/carafe | \$44/bottle |
| <i>Suggested Pairing: Atwater's Creamery Morrell Moon</i> | | | \$475.20/case |
| Terra Dulce IX | \$16/glass | | \$52/bottle |
| Dessert, Port-Style | | | \$561.60/case |

From Our Kitchen

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|--|------|
| Large Charcuterie Board <i>Serves 4-6</i> | \$63 |
| Small Charcuterie Board <i>Serves 2-3</i> | \$40 |
| Warm Baguette | \$5 |

Sunday Brunch on the Farm!

Brunch - like breakfast, but better. Grab your crew and join us every Sunday on the Farm for rotating special Brunch offerings from our food trucks, coffee and pastries, and of course wine! #BAVBrunch



Enjoyed the wines from today? Ask us about joining our Wine Club!

WiFi: Vineyard Guest @blackanklevineyards blackankle.com

→ Flip For More!

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Members Only Selections

*Enjoy the exclusive benefits of membership with these Members Only releases!
Not a member? Talk to the nearest BAV staff member about joining.*

2023 Barrel-Fermented Viognier

100% Viognier

\$14/glass

\$46/bottle
\$496.80/case

Unmistakable aromas of honeysuckle and apricots open the show on our 2023 Barrel-Fermented Viognier. The palate is perfectly weighted and lively, with peaches, beeswax, almond, and musky melon accented by a neat floral lift. This shows best served only slightly chilled so its full aromatic profile is on display.

Suggested Pairing: Goot Essa Der Vauden Swiss

2021 Crumbling Rock

50% Cabernet Sauvignon, 33% Cabernet Franc, 10% Merlot, 7% Petit Verdot

\$21/glass

\$72/bottle
\$777.60/case

Our 2021 Crumbling Rock has delightful aromas that arouse interest even before the first sip, and that first sip does not disappoint. It is so smooth and balanced with lovely dark fruit and spice throughout as well as tobacco, tea, graphite, and earthy notes leading to a long, lingering finish.

Suggested Pairing: Chapel's Creamery "Chapel" Cheddar

2024 Wine Release Schedule

Due to the living nature of wine, release schedule is subject to change

August

2023 Bedlam

2023 Barrel-Fermented Grüner Veltliner

September

2023 Piedmont

2022 b'yarn

2023 Terra Sol

October

2022 Phyllite

2022 Leaf-Stone

2023 Chardonnay

Live Edge Vineyard

November

2022 Rolling Hills

2022 Cabernet Sauvignon

2023 Reserve Chardonnay

December

2022 Tela

Club Members

If you are interested in reserving an upcoming release, please see your nearest sales associate.