



SAMPLE WINE... ...LIKE A PRO

SEE

Check the wine's color and clarity

SWIRL

Open the wine and release its bouquet

SMELL

Try to identify the wine aromas

SIP

Roll the wine over your tongue

SAVOR

Swallow the wine and evaluate its finish

DON'T FORGET YOUR OTHER BENEFITS AS A WINE OF THE MONTH CLUB MEMBER!

- 15% off wine bottle purchases within our tasting room (when purchasing online through our website use coupon code WMC15)
- \$12.99 flat rate shipping on (6) wine bottles or more
- Complimentary wine sampling of 3 wines within our tasting room for you and a guest
- Quarterly wine release happy hours - hors d'oeuvres and samples of the wines
- Exclusive savings on events and dinners at Deer Run Winery
- An annual Wine of the Month Club Party - a celebration with food, wine samples, and live music!
- First notice of endangered wines - wines which are soon to be sold out

Invite your friends to join the club so they can enjoy these perks with you!



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QUARTERLY WINE RELEASE

WINTER 2022/23

DECEMBER/JANUARY/FEBRUARY



Save the Date: Spring Wine Release -
Saturday, March 25th

HOLIDAY WINE

6% RESIDUAL SUGAR 8.4% ABV

ON THE NOSE: Plum, Fresh Grape
ON THE PALATE: Stone fruit, Spice,
Marshmallow

Our sugar plum Holiday Wine is back by popular demand! Made from a Cayuga grape base that is then blended with fresh plum juice and natural flavors, this wine gives you the perfect holiday notes. Swirl your glass to enjoy the bouquet of toasted marshmallow and sugared plums. Pick up subtle hints of spice as your taste buds give this wine a whirl. Serve chilled between 45° -55° F this holiday season.

SUGGESTED PAIRINGS: Gingerbread cookies,
Roasted Duck breast with plum sauce,
Orange cranberry scones

MARQUETTE

0.4% RESIDUAL SUGAR 12.9% ABV

ON THE NOSE: Earthy, Red Currant
ON THE PALATE: Pomegranate, Spice

Marquette is a unique hybrid grape developed at the University of Minnesota in 2006. Bred to be cold-hardy, this red wine grape flourishes in our upstate NY climate. This medium bodied wine boasts a deep ruby color, fine tannin structure, and smooth finish. On the nose Marquette begins with earthy aromas of red currant and finishes on the palate with a slight spicy note. For those of you who enjoy a nice juicy steak this wine pairs perfectly with all types of red meat. Enjoy at room temperature 59° - 64° F, may cellar for 3-5 years.

SUGGESTED PAIRINGS: Beef Tenderloin,
Spaghetti with meatballs, Classic Margherita
Pizza

MOSCATO

5.5% RESIDUAL SUGAR 11.8% ABV

ON THE NOSE: Honey/Floral
ON THE PALATE: Ripe Nectarine

Our Moscato continues to be a wine enjoyed by those who love their sweet wines, but also those who trend towards the medium-dry wines. Comprised of Aromella grapes (a muscat hybrid grape) the sweetness of this white wine is balanced by higher acidity with bold fruit flavors. Moscato's bouquet opens with notes of honey and pear, while on the palate is light in body with high acidity and notes of lemon and pineapple. While the sweet taste of Moscato makes it the ideal dessert wine is also balances perfectly with a spicy dish. Serve cold between 45° -55° F within the next two years.

SUGGESTED PAIRINGS: Creme Brûlée,
Chicken curry, Cod topped with a tropical
fruit salad,