



ROCHESTER AIRPORT

WINE LIST

Red Wines

Beringer Merlot

Black and Bing Cherry Fruit is Complemented by Spicy Qualities, Notes of White Pepper and even a Whiff of Cinnamon, backed up by a Cedar and Light Caramel Component that cines from the Wine's Time in Oak Make it Eminently Drinkable

Robert Modavi Cabernet

This Wine comes from Cool-Climate Central Coast Grapes and has been Blended with Syrah and Small Amounts of Merlot, Malbec and Petite Sirah. The Wine has the Sweet Black Cherry and Dark Berry Fruit Character that Distinguishes California's Finest Cabernet Sauvignons, and its Ripe Fruit is Supported by Velvety Tannins and Well Integrated Oak. This is a Wine of Excellent Depth, Richness and Length on the Palate

Trivento Malbec

Opens with a Very Attractive Blueberry like Bouquet. On the Palate, this Medium Bodied Wine is Round, has a Dry Mouth Feel, and Juicy Black Raspberry Flavors with some Spiciness. The Finish is Very Dry, a Touch Acidic, and has Long Lingerling Tannins

Black Swan Shiraz

Crafted with Premium Grapes Selected from some of South Eastern Australia's Finest Wine Growing Regions, Black Swan Shiraz Boldly Exhibits Flavors of Black Cherry and Peppery Spice, Blended in Harmony to Create an Elegant, Remarkably Smooth Wine. Medium-bodied in Character, the Finish Delivers Soft, Balanced Tannins and a Hint of Dark Cherry Fruit

Mark West Pinot Noir

Enticing Aromas of Cherry-Raspberry Pie and Cola Berry Intertwine with Barrel Notes of Candied Vanilla and Spice. Oak Aging Rounds out the Palate and Gives the Wine its Body. Deep Rich Berry Compote Flavors

Bully Hill Love My Goat Red

Directly from the New York Finger Lakes region, Love My Goat Red is Really Designed to be Consumed at any Time, at any Temperature, and in any Social Circle. The Recognizable Goat Label Combined with its Ability to Appeal to those who Prefer Sweet Wines along with those who Prefer Dry Wines make it a Prime Wine to Bring to Parties where You're Unsure of what Others will be Drinking

All Banquet Charges will be Subject to a Taxable 19% Service Charge and State Sales Tax
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