



ROCHESTER AIRPORT

## WINE LIST

### White Wines

#### **Kendall Jackson Chardonnay**

Layered Aromas of Green Apples, Peaches, Honey and Vanilla Balance Flavors of Baked Apples, Lemon, Pineapple and Mango. A Hint of Spiced Nuts and a Suggestion of Toasted Oak Round out the Lingering Finish

#### **Glenora Semi-Dry Riesling**

The Riesling is a Grape Variety which is Ideally Suited to New York's Finger Lakes Region. The Soil Types and Cool Growing Season Mature the Grape Slowly, Producing Fresh, Bright Fruit, Floral Aromas and Flavors Reminiscent of Nectarines and Honey

#### **Ecco Domani Pinot Grigio**

This Wine has a Clear, Straw Yellow Color, with Golden Reflections. Floral and Citrus Fruit Aromas Lead to Flavors of Apple and Tropical Fruit on the Palate, Accompanied by Pear and Peach Characteristics. It is a Clean, Medium-Bodied Wine, with Crisp Acidity and a Long Finish

#### **Toasted Head Chardonnay**

The Toasted Head Chardonnay has Ripe Pear and Nectarine Aromas, with a Touch of Mango and Tropical Fruit, Vanilla and Light Spice. On the Palate, Fresh Nectarine, Citrus and Tropical Fruit Flavors are Complemented by Toasty Butterscotch Oak. The Wine is Rich, with Ample Acidity and a Long, Soft Finish

### Blush Wines

#### **Beringer White Zinfandel**

Offers Refreshing Aromas and Flavors of Strawberries, with Floral Notes and a Bright Crispiness

#### **Bully Hill Equinox Blush**

Aurora, Seyval and Catawba Grapes Make this an Enticing Blend for a Formal Event or a Picnic Table

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