

# Cedar Valley Winery

Iowa wine made from Iowa grown grapes

## DRY WHITE WINES

### *Seyval Blanc* (say-vahl).....\$10.00

Dry, clean, light-bodied wine with a fresh, citrus flavor and subtle buttery and oak notes. Serve with pork, Asian cuisines, poultry or pasta with cream and butter-based sauces.



**Gold Medal**

2011 Mid-American Wine Competition

**Bronze Medal**

2011 Iowa State Fair Commercial Wine Competition

2012 New York Finger Lakes International Wine Competition

### *Chardone*.....\$16.00

Dry, full-bodied wine with hints of melon, citrus and oak notes. Serve with heavier sea-food dishes, pasta, red sauces and semi-hard cheese.

### *Lacrosse Reserve*.....\$16.00

Dry, medium-bodied wine with citrus and tropical fruit flavors with subtle oak notes. Serve with chicken, pork, shellfish and pasta with cream and butter-based sauces.



**Bronze Medal**

2012 Iowa State Fair Commercial Wine Competition

## SWEET WHITE WINES

### *Lacrosse*.....\$10.00

Sweet, medium-bodied wine with citrus and tropical fruit flavors. Serve with chicken, pork, fish, mild and soft cheese or fruity desserts.



**Silver Medal**

2011 Mid-American Wine Competition

2012 New York Finger Lakes International Wine Competition

**Bronze Medal**

2011 Iowa State Fair Commercial Wine Competition

2012 Dallas Morning News & Teksom Wine Competition

### *Vignoles* (veen-yole).....\$14.00

Semi-sweet clean, medium bodied wine with a luscious floral aroma and fruity flavors of pineapple, grapefruit and apricot. Serve with white meats, mild cheese, fruit and salads.



**Silver Medal**

2010 Dallas Morning News & Teksom Wine Competition

**Bronze Medal**

2012 New York Finger Lakes International Wine Competition

2012 Iowa State Fair Commercial Wine Competition

Visit us for wine tours,  
tastings, events and  
rental space...

2034 Dewberry Ave.  
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52533



Order online and join our  
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our upcoming events...

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641-622-2800

## DRY RED WINES

*Norton*.....\$20.00

Dry, full-bodied wine with spicy overtones. Flavors include chocolate, juniper berry and cedar. Serve with red meats, tomato based sauces, sharp or mild cheese and chocolate.



**Silver Medal**  
2012 Dallas Morning News & Teksom Wine Competition

**Bronze Medal**  
2012 New York Finger Lakes International Wine Competition  
2012 Iowa State Fair Commercial Wine Competition

*Chambourcin*(sham-bor-san) **18.00**

Dry medium-bodied wine with a fruity aroma and cherry and earthy/spicy complexities with subtle oak notes. Serve with red meats, tomato based sauces and mild cheese.

*Maréchal Foch*.....\$14.00

Dry, medium-bodied wine with subtle fruit flavors including dark cherry and a hint of chocolate with subtle oak notes. Serve with red meats, tomato based sauces, mild cheese and chocolate.



**Silver Medal**  
2012 Dallas Morning News & Teksom Wine Competition  
2012 Iowa State Fair Commercial Wine Competition

**Bronze Medal**  
2012 New York Finger Lakes International Wine Competition

## SWEET RED WINES

*Red Tie Affair*.....\$10.00

Sweet, medium-bodied wine with fruity flavors including dark cherry and a hint of chocolate. Serve with barbecued meats, tomato based sauces, mild and soft cheese and chocolate.

*Foch Rosé*.....\$12.00

Semi-sweet, light bodied wine with fruity flavors including dark cherry and chocolate. Serve with seafood, salmon, ham, turkey and egg dishes.



**Silver Medal**  
2012 Iowa State Fair Commercial Wine Competition

**Bronze Medal**  
2012 New York Finger Lakes International Wine Competition

### **Why choose wines from Cedar Valley Winery?**

Because we use grapes grown exclusively in our own vineyard so we personally control the quality to ensure the highest quality wines. We do not buy juice from other vineyards - we maximize quality over quantity!

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