

# 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

### *Chardonal*.....\$15.00

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



**Bronze Medal**

2013 Iowa State Fair Commercial Wine Competition

### *Lacrosse Reserve*.....\$15.00

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).....\$12.00

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

2013 Iowa State Fair Commercial Wine Competition

**Bronze Medal**

2012 New York Finger Lakes International Wine Competition

2012 Iowa State Fair Commercial Wine Competition

2013 New York International Wine Competition

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

2034 Dewberry Ave.  
Batavia, IA  
52533



Order online and join our  
newsletter to hear about  
our upcoming events...

[www.cedarvalleywine.com](http://www.cedarvalleywine.com)  
[info@cedarvalleywine.com](mailto:info@cedarvalleywine.com)  
641-622-2800



## DRY RED WINES

### *Norton*.....\$15.00

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) 15.00

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.



**Silver Medal**  
2013 Iowa State Fair Commercial Wine Competition

### *Maréchal Foch*..... \$10.00

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.



**Double Gold Medal**  
2013 Iowa State Fair Commercial Wine Competition

**Bronze Medal**  
2014 New York International Wine Competition

### *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

2014 New York Finger Lakes International 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!

---

*2013 and 2014 Iowa Winery of the Year  
New York International Wine Competition*