



Fulton Grove Winery

Summer 2023

Red Wines

Cabernet Sauvignon \$18

2016 ~ Bright fruit and toasted oak on the nose and early palate, with soft smooth ripe cherry and plum flavors persisting. This wine pairs well with roasted root vegetables and grilled meats.

Gold Medal Winner

Cabernet Franc \$18

2017 ~ The Sierra Nevada foothills region produces a full fruit profile that elevates their wine from a blending wine to wonderful varietal on its own. Pairs well with pizza pastas grilled meats and vegetables. *Bronze Medal Winner*

Cotes du Grove \$19

2017 ~ Rhone Blend ~ Equal parts Grenache, Syrah and Mourvèdre are blended together in this Rhone style wine. The rich fruit flavors of the Syrah and Mourvèdre compliment the floral and fruit notes of the Grenache, with a touch of pepper. *Gold Medal winner*

Cuvée \$18

2016 ~ This "Left Bank" Bordeaux style blend is Cabernet Sauvignon based. A fruit forward, well structured wine with medium tannins and a long finish. Merlot, Cabernet Franc and Petit Verdot add complexity and balance, with vanilla notes Pairs well with standing rib roast, grilled lamb.

Gold Medal Winner

Cherry Grove \$16

A red wine blend of Grenache and Cabernet Franc, aged with tart Michigan cherries, then sweetened and bottled. Serve chilled in the summer or at room temperature for enjoyment all year round. *Silver Medal Winner ~ 2.5% Sugar*

Fulton Red (Estate) \$18

2021 ~ Our vineyard Arandell grapes provide a unique red wine with bold cherry and black raspberry flavors, velvety mouthfeel and lingering notes of fruit and vanilla. Pairs well with everything in Ohio. *Previous vintage was a Gold Medal Winner*

Merlot \$17

2016 ~ Smooth, well rounded, easy drinking with black plum, red fruits, tobacco and firm oak. This wine pairs well with roasted potatoes, prime rib or standing rib roast, mac and cheese, and sautéed spinach. *Silver Medal Winner*

Cuvée II \$18

2016 ~ This "Right Bank" Bordeaux style blend is Merlot based. Fruit forward, with rounded plum and dark fruit flavors. Added Cabernet Sauvignon, Cabernet Franc and Petit Verdot create soft tannins. This wine will age gracefully for many years to come. Pairs well with hearty soups/stews, meat dishes, or a good cigar. *Gold Medal Winner*

Grenache \$17

2018 ~ With a beautiful light red hue, this smooth medium bodied wine offers bright strawberry, raspberry and peppery flavors and aromas. Normally blended into Cotes du Rhone, we decided a varietal bottling would showcase this beautiful grape.

Petite Petit \$19

2017 ~ A Red blend of Petite Sirah and Petit Verdot creates robust bright berry aromas with ripe fruit undertones, slight black pepper, and balancing acidity. Petite Sirah dominates with a strong oak backbone. A great match for grilled meats, this wine will age gracefully for many years. *Double Gold Medal Winner*

Super Fulton \$20

2021 ~ A blend of Sangiovese, Cabernet Sauvignon and Tempranillo aged in French oak for 16 months. Bright berry and cherry notes up front with velvety mouthfeel on the tongue and lingering notes of vanilla and fruit. Great with pastas pizza and red meats.

Syrah \$17

2017 ~ This rich, full bodied wine with jammy fruit and subtle aromatic spices has complex character from the small, dark skinned berry. These complex fruit flavors will build over the next 5-10 years. Pairs well with darker meats and exotic spices to bring out the fruit notes. *Gold Medal Winner*

Norton \$16

2018 Ohio ~ Aged two years in french oak, it has elegant spice and complex fruit expressed by the native American Norton grape. Delightful with spicy foods and barbecue. *Silver Medal Winner*

Zinfandel \$18

2016 ~ A well balanced wine with bright fruit aromas and sweet, rich blackberry and raspberry flavors. The thin skin of this varietal shows different characteristics each year, with this single vineyard vintage proving amazingly smooth for a wine over 15% ABV. *Bronze Medal Winner*

White Wines

Chardonnay \$17

2017 California ~ Cold fermentation brings out citrus characteristics to complement the underlying depth from barrel aging. This complex white wine has notes of pear and fig. Pairs well with aged cheeses or roasted chicken. *Silver Medal Winner*

Luna (Estate) \$17

2022 White blend ~ Soft and approachable, this year's vineyard blend features 65% Vidal Blanc with 35% Traminette with apple, pear and sweet citrus notes, finishing with a lingering hint of lemon bitters. Expect our Luna White blend to evolve yearly. *Sugar 0.75%*

Vidal Blanc \$16

2019 Ohio ~ Grapes sourced from a fully matured harvest give this wine a full backbone typical of bolder white wines. A touch of added sweetness balances the acidity to complement the exotic fruit flavors. *Silver Medal Winner ~ Sugar 0.75%*