



*Monte Alegre*  
Vineyard and Cellars

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473 Ponce Trail    Carbondale, IL 62901    (618) 549-3952    [www.montealegrewines.com](http://www.montealegrewines.com)

WINE LIST

(20dec09)

All wines offered for sale are Estate grown at Monte Alegre Vineyard and fermented and aged on location at Ponce Cellars

ENJOY WINE TASTINGS FOR \$3.00; WINE GLASS INCLUDED

1. DAWG DAZE ROSÉ ...**SOLD OUT** .....\$8.00  
A blend of labrusca and red hybrid grapes finished in a semi-sweet style. Should be served very chilled (45 F) and goes perfect with munchies, Mexican food, gulping by the pool side, a picnic or tailgating with friends.
2. CHARDONEL ...**NEW RELEASE**.....\$12.00  
A demisec white variétal finished in a light semi-dry style with aromas of citrus and pear, yet smooth and great for sipping or pairing with fish or fowl. Should be served chilled (50 F).
3. VIDAL BLANC .....\$13.00  
This golden full bodied white is smooth and hearty, best paired with summer favorites such as BBQ ribs and chicken. It is well balanced and pairs with most rich dishes. Excellent for cook outs or with cheese, olives, and nuts. Serve at room temperature or slightly chilled (55 F)
4. LIQUID POETRY .....\$13.00  
This one is for the PORT lover and the discriminating sweet tooth. This dessert wine has 50% more alcohol than our table reds and is a great companion to chocolate, brownies and cheese cake.
5. FOND de CÂVE 2002 .....\$16.00  
(Bottom-of-the-cave)  
A well aged, full bodied red table blend of Chambourcin and Norton grapes finished dry in Hungarian oak. Great pairing with red meats, wild game and grilled chicken. Should be served at room temperature (68F).
6. NORTON .....\$15.00  
A premium red table varietal finished dry in French oak. Also known as Cynthiana, this homeland grape is original to North America. A full bodied wine, it is to be enjoyed for its wholesome quality as well as for its American heritage. Serve at room temperature (68F).
7. CHAMBOURCIN 2004 .....\$18.00  
Our top of the line dry red table wine, aged in oak barrels with French and American staves, has been handcrafted for the Connoisseur's palate resulting in a full bodied wine with nuances of vanilla and chocolate. A carnivore's delight, this wine pairs naturally with grilled juicy red meats. Serve at room temperature (68 F).

VINO AÑEJO, AMIGO VIEJO

(a well aged wine, a timeless friend)

WINTER SALE DISCOUNT: 10% ON PURCHASES OF A CASE OR MORE