

Hickory Creek Winery

Baroda, MI

Tel:269-422-1100

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HICKORY CREEK

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Dry Whites

2008 Riesling \$18

With a scant smell of sweetness, honeycomb and lime zest present an unexpected freshness. Minerals, apricot kernel, and acidity on the palate are emblematic to the Lake Michigan Shore. Serve with sweet meats such as crab and shrimp, or a mild fish with a spicy/sweet salsa.

2008 Estate Riesling \$22

Floral notes and a tropical nose bring flavors of dried pineapple, papaya and lime zest. This is a clean, structured and well-rounded wine with intense flavors. This racy wine is an excellent companion to fish & shellfish.

2008 Pinot Gris \$20

Powerful and concentrated, this wine promises to age well. The aroma is characterized by a summer meadow full of wild flowers. Quince & minerals flesh out the palate. Pair with roasted quail or game birds with polenta.

2008 Gewurztraminer \$26

A deep amber gold shade gives way to a burst of roses, pear and lychee. Big boned in structure, but clean and long in the finish. Pan seared duck breast salad with a ginger and honeysuckle verjus.

2009 Zero Oak Chardonnay \$22

Straw yellow in color. Aromas of brioche mingle with delicate flowers and minerals. Rich, ripe and full bodied on the palate with a lengthy finish. Must try with pan seared diver scallops and saffron risotto or Manilla clams and chorizo with white wine butter sauce.

2007 Chardonnay \$25

This superbly balanced Chardonnay brings tropical aromas of mango, banana, and pear. A hint of flan on the middle palate lends itself to a toasty oak sweetness that brings a brown sugar finish. Chicken with pan jus and pommes Anna.

2009 Cab Franc Rosé \$18

A hedonistic rosé with splendid extract, elegance, and length. Floral aromas compliment the abundant berry nose. Flavors of blood orange tantalize the palate making it the perfect compliment to the Bistro table. Drink with ANYTHING!

Semi Dry & Sweet Whites

2008 Semi-Dry Riesling \$15

Generous aromas of honeycomb and ripe pineapple with a delicate touch of peach. A wine with well integrated acidity and minerals. The slight petrol is balanced with candied pear. Try this with grilled prosciutto wrapped nectarines.

Apple Wine \$12

Fresh from the orchard aromas of apple core, cider, pear, and a touch of cinnamon. Crisp and lighter bodied with a slightly sweet finish. This enables the wine to be paired well with salads or dessert. Try marinated grilled apple and red onion salad or my favorite, apple fritters with calvados cream.

2008 Ice Wine 375ml bottle \$65

A very dense multi-layered wine. Aromas of pear, crystallized ginger, jasmin and green tea, with ripe apple and quince. Luscious and racy, leaving a hint of noble sweetness on the tongue. Pungent fromage.

Reds

2006 Melange \$20

A cooler vintage gives a bright ruby color. Slightly closed, but well developed red fruit. Aromas of cherry, raspberry and currant. Toasty cocoa balances minerals and fruit on the palate. This has a lengthy finish with soft tannins. Pairs well with cocq au vin, chicken with Heirloom tomatoes or rabbit stew. Drink now or cellar.

2007 Melange \$28

Aromas of Balaton cherries, red currant and raspberry blend with a whiff of crème and blueberry. Medium tannins and minerals with white pepper and toast. Roasted leg of lamb with herbs de provence.

2007 Cab Sauvignon \$38

An abundance of berry fruit aromas with an under layer of cocoa, spice, and leather. Rich and complex with a slight earthiness. This 100% Cab is harmonious and ready to drink, but could be cellared a few more years. Daube and this wine make for a dinner to remember.

2007 Cab Franc Reserve \$25

Ruby in color, this wine has well-developed aromas of rose and Rainier cherries. A steely edge with subtle oak, it is perfectly balanced. Though soft on the palate, it maintains a good acid structure. A Chinon clone. Serve with steak frites or cassoulet.

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