ØRCHARD WINES

We have partnered with Rutherford Wine Company to bring you wines that provide consistent, superior quality from harvest to harvest. The grapes are sustainably grown in premier California regions including Monterey County and Central Coast.

Each wine is crafted to reflect true varietal character with a flavor profile perfect for everyday enjoyment.



CHARDONNAY

AROMAS:

Crisp apple, apricot, cinnamon, and vanilla

FLAVORS:

Dried apricot, nectarine, pear, and cinnamon, with good acidity and a soft, silky finish

FOOD:

Wonderful paired with white fish, scallops, and lobster tail

ON THE LABEL:

Original painting by: Michelle H. Jahraus Cedar. MI



SAUVIGNON BLANC

AROMAS:

Grapefruit, fig, mango, and lemongrass

FLAVORS:

Crisp and clean acidity with a long, lingering finish, and flavors of grapefruit, fig, mango, and lemongrass

FOOD:

A perfect aperitif or as a complement to a variety of seafood dishes or cheeses

ON THE LABEL:

Painting by: Winslow Homer American Artist 1836–1910



PINOT GRIGIO

AROMAS:

Meyer lemon zest, and spiced cinnamon pear

FLAVORS:

A refreshing palate, with bright acidity and light flavors of green apple and pear

FOOD:

Complements grilled chicken and fish, and pairs excellently with spicy and salty dishes.

ON THE LABEL:

Original painting by: Mary Maavko Kyiv City, Ukraine



ROSÉ

AROMAS:

Crisp aromas of strawberry and watermelon

FLAVORS:

Round mouthfeel and a lively finish, with flavors of strawberry and pear

FOOD:

Enjoy alongside lighter meals like spicy paella, fresh crabcakes, or roasted chicken with vegetables

ON THE LABEL:

Original painting by: Tim Gault Portland, OR



CABERNET SAUVIGNON

AROMAS:

Blackberry, plum, vanilla, and dark chocolate

FLAVORS:

A firm structure and smooth finish with earthy notes, and flavors of black cherry and plum

FOOD:

Ideal paired with beef dishes, pasta with meat sauce, strong cheeses, and perfect with chocolate desserts

ON THE LABEL:

Original painting by: Audra Ziegel Baltimore, MD



RED WINE

AROMAS:

Cranberry, red cherry, and baking spices

FLAVORS:

Ripe berries, cherry, and vanilla. Soft tannins and a smooth finish

FOOD:

Complements grilled meats, chicken, a variety of cheese, and desserts

ON THE LABEL:

Original painting by: Mark Altrogge Indiana, PA

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