Wine Sampler

The Angus Barn offers any three different wines from this list in 2-oz. “sample” pours, which are offered in groups of three or six. Please take this opportunity to compare wines from within one category or several to find a wine that best suits your dining needs. It is our hope that this service adds some enjoyment and diversity to your evening at the Angus Barn. Cheers!

** please note: all dessert wines are poured in 1-oz. samples

The Angus Barn serves a generous 6-oz. pour in our oversized 19-oz. wine goblets to allow our guests plenty of room to swirl their glasses and enjoy the aromas of the wine.

Three samples .............................16–
Six samples .................................30–

The Walk for Hope logo indicates that a portion of the sale of the wine has been graciously donated to the Foundation of Hope; founded by the late Thad and Alice Eure for the research and treatment of mental illness. We would like to thank Solena Winery for their generous contribution.

North Carolina Wines

Sparkling Wine

Angus Barn, Biltmore Estate, NC
Asheville, North Carolina

*The ninth bottling is dedicated to Van Eure and is given to her by her employees of the Angus Barn. This sparkling wine is 100% estate-grown Chardonnay*

(glass) 10–
(bottle) 36–

Cabernet Franc

Jones von Drehle Vineyards, Estate, 2014
Yadkin Valley, North Carolina

*This grape has really done well in the Yadkin Valley. Inky dark, black cherry and blueberries with a nice spicy finish. Try it with our Sirloin Strip*

(glass) 9.75
(bottle) 35–

Red Blend

Jolo Vineyards, Jolotage, 2017
Yadkin Valley, Pilot Mountain, North Carolina

A blend of Cabernet Franc, Merlot, Cabernet Sauvignon and Sangiovese.

Rich, supple and smooth. Black cherry and dark chocolate with coffee undertones to create a complex finish. Perfect with our Ribeye.

(glass) 9–
(bottle) 32–

Proprietary Blend (Semi Sweet)

Rag Apple Lassie Vineyards, NV
“Rockford Red”
Boonville, North Carolina

*A blend of Cabernet Sauvignon, Cabernet Franc, Zinfandel and Merlot. A semi sweet red wine with bright red fruits, blackberry, and black cherry. Chocolate covered cherries come to mind when tasting this wine.*

(glass) 8–
(bottle) 29–
White Wine
Champagne
Aubry Fils, Brut, NV
Montagne de Rheims, Champagne, France
A wonderful blend of 55% Pinot Meunier, 25% Chardonnay, 20% Pinot Noir & 5% Petit Meslier and Fromenteau. The wine has notes of green apple, white cherry, smoky mineral followed by a lovely yeasty component.........................................................(glass) 20–
(bottle) 75–

Prosecco
IL Faggeto, Vino Frizzante, DOC, NV
Veneto, Italy
Elegant lively bubbles with hints of apple and orange zest. Great as an aperitif or with seafood.................................................................(glass) 8.50
(bottle) 32–

Moscato
Lola, DOCG, 2017
Moscato d’Asti, Piedmont, Italy
Lightly sweet and Sparkling, this lovely Moscato has wonderful ripe Pear flavors.................................................................(glass) 9–
(bottle) 32–

Rosé
Château Gassier, Sables d’Azur, 2018
Côtes des Provence, France
Salmon pink in color, Provence has long been known as the home of the original dry Rosé.................................................................(glass) 8–
(bottle) 28–

Pinot Grigio
Klet Brda Winery, Villa Bricci, 2017
Goriška Brda, Slovenia
The wine region of Collio is shared with Italy’s Friuli-Venezia region. This region is famous for Pinot Grigio production. Crisp refreshing wine is clean, dry and well balanced. Wonderful as an aperitif .................................................................(glass) 7.75
(bottle) 28–

Sauvignon Blanc
Allan Scott Family, 2018
Marlborough, New Zealand
This Sauvignon Blanc is clean and crisp, along with wonderful citrus tones followed by green herbaceous notes. Perfect with Oysters or as an aperitif. .................................................................(glass) 7.75
(bottle) 28–

Chenin Blanc
Château du Montfort, Vouvray, 2017
Loire Valley, France
Apple, pear, and creamy butter flavors, as well as hints of green melon and sweet citrus. A must with fresh Oysters! .................................................................(glass) 8–
(bottle) 29–
White Wine
Reichsgraf von Kesselstatt, Piesporter-Goldtröpfchen, Kabinett, 2017
Mosel, Germany
Fresh fruit and crisp acidity, with a hint of sweetness.
Excellent choice with our Shrimp Cocktail ..........................................................(glass) $10.75
(bottle) $39–

Chardonnay
Angus Barn, Wente Vineyards, 2017
Central Coast, California
Good varietal character with lively citrus flavors and a pleasant lingering finish. Goes well with Salmon..........................................................(glass) $7.50
(bottle) $28–

Domaine Thevenet et Fils, Mâcon Pierreclos, 2017
Mâcon, Burgundy, France
A lovely delicate Chardonnay with floral notes of honeysuckle with a crisp citrus mouth feel on the finish.
Try it with our North Carolina Crab Cakes..........................................................(glass) $9.75
(bottle) $35–

Cuvasion Estate Wines, 2017
Carneros, Napa Valley, California
This full-bodied wine boasts aromas of baked apple, pear and citrus perfectly balanced by flavors of apple, lemon and a creamy finish.
Perfect with our Giant Marinated Shrimp..........................................................(glass) $11.50
(bottle) $42–

Fritz Winery, 2016
Russian River Valley, Sonoma County, California
A well crafted smooth and rich Chardonnay with hints of stone fruit With a lush tropical fruit finish.
A superb match for our grilled Tuna Steak..........................................................(glass) $15.50
(bottle) $58–

Red Wine
Pinot Noir
Angus Barn, Solena Winery, 2017
Willamette Valley, Oregon
Aromas of cranberry and raspberry, supported by hints of mocha, cinnamon and spice. Flavors of black cherry, and plum with vanilla undertones.
Perfect with our Prime Rib ..........................................................(glass) $9.50
(bottle) $34–

Robert Talbott Vineyards, Kali Hart, 2016
Monterey, California
The fruit is estate grown in beautiful Monterey. Cool ocean breezes temper the climate making it perfect for producing Pinot Noir. The wine has a strawberry nose followed by delicious red cherry flavors. Perfect with our Filet Mignon ..........................................................(glass) $15.50
(bottle) $58–

Foundation of Hope
Red Wine

Carmenère
Casa Silva, Los Lingues Vineyard, 2017
Colchagua, Chile
The lost grape of Bordeaux, Carmenère has made a comeback in Chile. Deep violet color, blackberries and cherries along with vanilla and cacao. Delicious!!! ...................................................................................(glass) 10.25
(bottle) 36–

Aragonês, Trincadera, Cabernet Sauvignon & Alicante Buschet
Borba, Marcolino Sebo, Reserva, 2015
Alentejo, Portugal
Deep rich color, ripe red berry fruit with hints of chocolate and vanilla. Perfect with our Sirloin Strip.................................(glass) 11–
(bottle) 40–

Montepulciano
Cerelli Spinozzi, DOCG, 2013
Montepulciano d’Abruzzo, Italy
Montepulciano is the grape of the future. Floral nuances laced with bright red cherry fruit accentuate the full body and roundness of this wine.
A must with our North Atlantic Salmon .........................................................(glass) 10–
(bottle) 35–

Super Tuscan
Marchesi Antinori, Guado Al Tasso, IL Bruciato DOC, 2017
Bolgheri, Tuscany, Italy
This wine is a blend of Cabernet Sauvignon, Merlot & Syrah. Black cherry notes with a hint of smoke on the palate along with a long lingering finish. Perfect with our Sirloin Strip.........................................................(glass) 16–
(bottle) 52–

Tempranillo, Garnacha & Mazuelo
Viña Herminia, Crianza, 2015
Rioja, Spain
Lovely aromas of fresh herbs, spice and red cherries. Flavors of baked red and black plums along with some oak nuances and a lovely silky cherry finish.
Perfect with our Ribeye Steak ...........................................................................(glass) 10–
(bottle) 35–

Merlot
Angus Barn, Wente Vineyards, 2015
Central Coast, California
Lovely violet floral notes followed by flavors of ripe blackberry and plum will leave you wanting more.................................................................(glass) 7.50
(bottle) 28–

Trefethen Winery, 2016
Napa Valley, California
Fresh, sweet smelling and ripe black cherry, red plum and blackberry are followed by lush ripe fruit. A beautifully balanced wine.........................................................(glass) 10.50
(bottle) 38–
Red Wine

**Cabernet Sauvignon**

**Angus Barn, Wente Vineyards, 2016**
Central Coast, California
*Dry, medium-bodied, pleasantly fruity, with soft tannins*.................................(glass) 7.50
(bottle) 28–

**Ramsay, 2017**
North Coast, California
*Complex and full bodied with ripe Bing cherry on the nose and dark fruit and fine tannins on the palate. Great pairing with our Ribeye* .................................(glass) 11–
(bottle) 40–

**Roth Estate, 2016**
Alexander Valley, California
*This wine is full bodied along with black cherry, currant and vanilla spice. A must with Sirloin Strip* .................................................................(glass) 15–
(bottle) 52–

**Zinfandel**

**Hartford, Old Vines, 2017**
Russian River, Sonoma County, California
*It is a well balanced wine bursting with blackberry, honeycomb and jammy raspberry. Opaque purple in color, elegant balance and texture. A must with our Beef Kabob* ...........................................................(glass) 14–
(bottle) 50–

**Shiraz**

**Penfolds, Bin 28, Kalimna, 2016**
South Australia
*The flavors of this wine are ripe & fill the mouth with raspberries, spice & fennel notes that are sweetly lush along with espresso and milk chocolate. Great match with our Rack of Lamb* ...........................................................(glass) 14–
(bottle) 50–

**Malbec**

**Catena, High Mountain Vines, 2016**
Mendoza, Argentina
*Deep violet in color followed by blackberry and plum fruit. Great choice with our grilled Ribeye Steak* .................................................................(glass) 11–
(bottle) 40–

**Proprietary Blends**

**Reynolds Family Winery, Persistence, 2016**
Napa Valley, California
*A blend of Cabernet Sauvignon, Merlot, Cabernet Franc, Petite Verdot & Syrah. The wine is produced from grapes that come from vineyards located in 16 Napa Valley wine Appellations. Beautiful dark fruits of blackberry, black cherry and plums* ........(glass) 18.50
(bottle) 73–

**Justin Vineyards & Winery, Isosceles, 2016**
Paso Robles, California
*A blend of Cabernet Sauvignon, Merlot & Cabernet Franc. The wine represents the the highest expression of their wine making philosophy. Beautiful dark fruits of lush black currants & black cherry* ...........................(glass) 19.50
(bottle) 78–
Red Wine

Red Blends

Fess Parker Winery “The Big Easy”, 2017
Santa Barbara, California
A blend of 61% Syrah, 23% Petit Sirah and 16% Grenache.
Notes of plum, smoked meat, acacia flower, vanilla & pepper.
Rich flavors of blue berry, blackberry & chocolate. Yum! ..................(glass) 13–
(bottle) 49–

California
A blend of Cabernet Sauvignon, Petit Sirah, Syrah & Zinfandel.
Handcrafted to show case the best that Napa Valley and Sonoma Valley can
show. Beautiful dark fruits of blackberry, black cherry and plums ..............(glass) 18.50
(bottle) 73–

Dessert Wines

Quady Winery, Elysium, Black Muscat, 2015, .375 ml.
Madera, California
Aromas of black cherry and blue berry.
Great with vanilla ice cream. Don’t be afraid to pour it right on top.........(glass) 8.25
(bottle) 30–

Falesco, Pomele, Aleatico, 2016, 500 ml
Lazio, Italy
Lovely dark red color with wonderful bright red cherry and Strawberry on the palate.
Perfect with our Crème Brule.................................................................(glass) 12–
(bottle) 45–

Chateau Saint Vincent, 2015, .375 ml., (Semillon, Muscadelle & Sauvignon Blanc)
Sauterne, Bordeaux, France
Sauterne, known as the most famous area for dessert wines in the world.
Layers of honey, passion fruit and apricot...........................................(glass) 9.75
(bottle) 35–

Ferreira, 10 Year Old Tawny Port
Oporto, Portugal
Scents and tastes of dried peaches, roasted nuts and vanilla.
Perfect with a slice of our Sawdust Pie...................................................(glass) 8.25
(bottle) 50–

Vinhos Barbeito, Boston Bual, Special Reserve
Island of Madeira, Portugal
In the 18th and 19th Century, Bostonians relished this style of Madeira. Thomas Jeffersons’
favorite wine was a Madeira. Moderate sweetness and tangy flavors along
with a delightful nutty component...............................(glass) 11.75
(bottle) 94–

Emilio Lustau, East India Solera Sherry
Jerez, Spain
A blend of top quality Oloroso and a small amount of Pedro
Ximénez. Flavors of raisins and nuts. Incredible with strong
cheeses (Blue Cheese) or a piece of Pecan Pie...........................................(glass) 8.25
(bottle) 50–