

billsboro winery

www.billsborowinery.com

(315)789-9538

White Wines

2015 mousseux

\$18

A Billsboro first! This sparkling dry riesling pops with aromas of lime and bright citrus, followed by a surprising burst of black cherry and nectarine across the palate. Brilliant acidity and intense fruit flavors follow right through to the finish. This bubbly, dry riesling is our recommendation for your next celebration!

Fruit Source: Sawmill Creek Vineyards, Hector, NY

234 cases produced

2015 pinot gris

\$16

This 100% Pinot Gris bursts across the palate with mouthwatering melon and juicy peach. Summer ripened strawberry punctuates the finish of this billsboro favorite. Pair with fish tacos and mango salsa.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

222 cases produced

2015 sauvignon blanc

\$18

Crisp and fruit forward this sauvignon blanc bursts with ruby red grapefruit. Notes of lemon zest dance across the palate in this cool climate wine. Enjoy this wine with fresh oysters or local goat cheese.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

200 cases produced

2014 kashong white

\$12

A Billsboro favorite, this blend of 65% Cayuga and 35% Vidal Blanc is the perfect lakeside sipping wine. Its crisp and fruity disposition is perfect with turkey porchetta or fennel leek bisque.

Fruit Source: Sawmill Creek Vineyards, Hector NY

400 cases produced

2014 dry riesling

\$16

This classic Riesling vintage boasts fragrant floral notes giving way to an elegant balance of bright citrus fruit and acidity. A versatile food partner, try pairing with lemon caper halibut or grilled panini.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

179 cases produced

**89 points, Wine Enthusiast*

2013 riesling

\$15

This medium sweet Riesling offers a whisper of sweetness amid vibrant tropical fruit. The 2013 is a natural partner for taming spicier foods, like gazpacho or Tandoori chicken.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

419 cases produced

87points, Wine Enthusiast

**Gold Medal Finger Lakes Wine Symposium*

**Silver Medal NYS Fair*

Dry Rosé

2015 rosé of pinot noir

\$17

This salmon colored wine is dry, crisp and refreshing. This versatile food-friendly wine delivers bright acidity and delicate aromas of strawberry and raspberry. A seasonal favorite, it pairs well with Salad Niçoise, charcuterie and goat cheese.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

154 cases produced

2015 rosé of merlot

\$18

Vibrant acidity is balanced with bright strawberry and nectarine. Crafted from 88% Merlot and 12% Syrah, these grapes were destemmed and soaked for just 3 hours on the skins. Pair this versatile wine with summer food and friends.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

104 cases produced

Welcome to Billsboro Winery! In 2007, Vinny and Kim Aliperti embarked on a quest to create dynamic wines from grapes sourced from the southeastern slopes of Seneca Lake. Focusing on dry vinifera varietals, Billsboro strives to produce balanced and distinctive wines that reflect the character of the Finger Lakes and the personality of the vintage.

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Red Wines

2014 pinot noir

\$25

Toasty oak delicately frames notes of raspberry and nutmeg followed by a burst of bing cherry across the palate. A hint of black pepper lingers across its long finish. Pair with cherry glazed duck breast or grilled portabella mushrooms.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

118 cases produced

2013 syrah

\$32

A relatively obscure Finger Lakes varietal, this bold and fruity Syrah spent 10 months in American and Hungarian oak barrels. Blended with 15% Cabernet Sauvignon, we love it with lamb chops or tarragon pot roast.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

270 cases produced

**88 points, Wine Enthusiast*

2014 cabernet franc

\$25

The smoky bouquet of this Bordeaux varietal precedes complex notes of blackberry and olive, followed by a savory, lively and peppery finish. Pair with Eggplant Parmesan or wood-fired pizza.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

134 cases produced

2013 cabernet sauvignon

\$25

The 2013 vintage allowed us once again to produce a varietal Cabernet Sauvignon. Fruit driven with lovely tannins, this wine will age for years to come and but will sing now with braised short ribs and grilled summer vegetables.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

151 cases produced

Dessert Wine

2013 après late harvest

\$25

Ripened to golden perfection until late autumn, this hand-picked Vidal was whole cluster pressed to create the ultimate dessert wine. Excellent with fresh fruit, Gorgonzola cheese and toasted walnuts.

Fruit Source: Sawmill Creek Vineyards, Hector, NY

170 cases produced

5% off 3-5 bottles 10% off 6-11 bottles 15% off 12 or more bottles

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