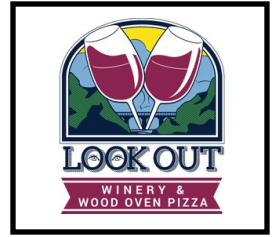




# LookOut Winery

Bordogna Family Wines



## Hand-crafted Wines

We create wines using the family techniques that have been passed down over generations. The wines are all fermented, blended, and bottled on our property, each uniquely crafted to pair with and enhance our food.



### White Wines

**The Phillip: Pinot Grigio \$19.75**

Banana/Apricot flavor enhances the wood-fired taste of our pizzas. Great with Salmon too.

**The Red Cap Chardonnay \$25.95**

Also known as "The Buttery Chardonnay" Fantastic with our house specialty pizza.

**The Michele Moscato \$19.75**

Crisp, light, citrus flavors, that will dance on your palate like an Italian folk song.

**The New Bier Wine \$21.75**

German-style grapes blended together and then-crafted in a way to take like Beer. Great with All Pizzas.

**The Antonio Riesling \$19.25**

A nice German-style grape with green apple flavors. Great with

### Red Wines

**The Pietro: Pinot Noir \$21.95**

Cherry, Strawberry, vanilla and a tobacco finish that is great with BBQ.

**The Newah Merlot \$21.95**

Ripe cherry and plum richness crushing your taste buds into submission. A smooth buttery finish that makes this a very flexible wine with almost all proteins.

**The Carmen Antonio Cabernet \$22.95**

A subtle red that matches well to all foods that typically pair well with red wines. Nice earthy undertones and a touch of smoke.

**The Vincente Petite Sirah \$21.95**

Deep, rich overtones of complex fruit intertwined in bold velvet layers that are strong enough to handle any meat dish.

## The Bordogna Blends

### White/Red Blends

**The Margherita Pinot Noir/Moscato \$21.95**

A light blend with a peach flavor that has a smooth citrus finish. Great with a hot tub.

**The Patrizio Pinot Noir/Pinot Grigio \$21.95**

A Fruity wine with flavors of Cherry, Strawberry, and blackberry with a hint of banana that finishes with a little citrus. Great with pizza. Light Pork, Chicken, or light pasta sauce.

### Red Blends

**The Paolo**

**Petite Sirah/Merlot \$24.95**

Velvety tannins with upfront hints of chocolate and black cherry and vanilla finish.

**The Santino**

*97% Sangiovese/ 2% Cab/ 1% Pinot Noir Ripe fig, Chocolate, Cherry, Strawberry*

**The Pepino**

**Petite Sirah/Cabernet \$31.95**

A smooth, fruit-forward blend with smoky currants, that is like aged California Cabernet.

**The Italian Trio**

**Cabernet/Zinfandel/Merlot \$34.95**

A well-balanced blend that mimics Tuscan

**www.LookOutWinery.com**

11848 Highway 41

Guild, TN 37340

For Pick-up call 423-939-9334

Delivery Now Available to specific area

**\*Private pairings of Cheeses and Wines**

**available, inquire for details\***

We accept major credit cards, no personal checks please