

*We Are Passionate
About Great Wine!*



2013 120th Avenue
St. Croix Falls, Wisconsin 54024
1-715-483-WINE
info@DancingDragonflyWinery.com

WHITE & ROSÉ WINES

POLKA

A light, refreshing wine, with pleasant acidity, in a fruit forward style. Herbaceous nose (green leaves), with clementine and tangerine notes. Starts out with clear citrus flavors, but ends dry. It fakes you out; it seems sweet, but is actually quite dry. *Winemaker's notes: Polka is a dry white wine made principally from Riesling grapes. Food Pairing: We suggest Parmigiano Reggiano or an Insalata Panino.*

BILL'S MINUET* – RESERVE

It starts with west-coast Chardonnay grapes (barrel-fermented in French oak!), then thumbs its nose at them by blending with fruit-forward cold climate grapes. The nose has pear, vanilla, and hints of green apple. It is mellow and smooth. We get a buttery flavor of vanilla, possibly mocha, with notes of oak. Color of dandelions. *Winemaker's notes: Bill's Minuet is a dry white wine made using barrel fermentation. It features Chardonnay, but also with undertones of cold climate grapes. Food Pairings: We suggest DDW's own housemade garlic-herb dip on flatbread, a Ginger Rogers panini, Vermont Yellow Cheddar, Ellsworth Cheese Curds, Boar's Head Prosciutto Panino, or an Audrey Hepburn pizza.*

CHRISTINE'S FOXTROT* – RESERVE

Foxtrot is our first reserve white wine to bear Christine's name, and rightly so. It has a bright, floral nose, and is a wonderfully complex wine. Foxtrot starts with a touch of sweetness on the tongue, then follows with notes of apple, lemon zest, and just a touch of oak. *Winemaker's notes: Christine's Foxtrot is a dry white wine made principally from La Crescent grapes. Food Pairings: We suggest a Rita Hayworth pizza, Bruschetta, or Abba Swedish Herring.*

CHARLESTON*

Charleston's nose is reminiscent of citrus fruit, with hints of melon and subtle floral notes (we get violets). This light, refreshing white wine, has a bright, crisp body. Its crispness reminds us of a Sancerre or Sauvignon Blanc. *Winemaker's notes: Charleston is a semi-sweet white wine made primarily with Prairie Star grapes. Food Pairings: We suggest The Rockettes pizza or Bass Lake Goat Muenster.*

PROMENADE

Refreshing and delicious, this wine has a nose with tropical notes—notably pineapple, mango, and passionfruit. It is made entirely from cold climate grapes, and has a crisp finish. There's also a little mandarin orange on the tongue. *Winemaker's notes: Promenade is a semi-sweet white wine made principally from Brianna grapes. Food Pairings: We suggest Molinari Sopressata, a Carmen Miranda Pizza, or our Red Pepper dip on flatbread.*

BOOGALOO*

Boogaloo is a mellow, balanced rosé with hints of peach on the nose. Its lingering notes of tart cherry and raspberry are sure to keep you reaching for more of this summertime favorite. *Winemaker's notes: Boogaloo is a semi-sweet rosé featuring Frontenac grapes. Food Pairings: We suggest Peppadew Peppers, Burnett Dairy East Coast Cheddar, or a Ricky Ricardo panini.*

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JIG

Jig has a nose of peaches and honey. This easy drinking white wine is reminiscent of summertime, with notes of green apples and fresh picked ruby grapefruit. *Winemaker's notes: Jig is a semi-sweet white wine made primarily from Frontenac Gris grapes. Food Pairings: We suggest Molinari Sopressata, Serrano Ham, or our housemade trout dip on flatbread.*

BALLET

The nose is light, like fresh air after a spring rain shower. Most prominently, the nose is peach with flower blossom notes. We've also noticed pineapple and pink lemonade. The taste is superb, with the flavors cascading over the tongue. Ballet has a long, balanced finish, and is the favorite white of many of our staff. *Winemaker's notes: Ballet is a semi-sweet white wine made primarily with La Crescent grapes. Food Pairings: We suggest Amber Valley Double Gloucester and Stilton, Baked Aged Parmesan, or The Rockettes pizza.*

CALYPSO*

Calypso is made entirely from cold-climate grapes—mostly Frontenac Gris. It has a burst of fruit in the nose, we smell mostly pear with a little peach. When tasted, we get notes of nectarine and lemon/lime. It has a bold, clean, refreshing finish. *Winemaker's notes: Calypso is a sweet white wine made primarily with Frontenac Gris grapes. Food Pairings: We suggest a Fred Astaire panini or Mike B. pizza.*

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RED WINES

JETÉ*

Jeté is a deep, ruby colored wine with big notes of oak and vanilla in the nose. Yet, it is a light-bodied red wine, with a delicate balance on the palate. We taste hints of licorice and peppercorn, with lingering young tannins. *Winemaker's notes: Jeté is a dry red wine made from Sangiovese and cold climate grapes. Food pairings: We suggest Indulgence Milk Chocolate with Sea Salt, Boar's Head Prosciutto Panino, or a Gregory Hines pizza.*

CHRISTINE'S CANCAN* – RESERVE

Christine's CanCan captures the spirit of the Frontenac grape. After spending one year in French and American oak barrels, it is a classic reserve wine with a mature bouquet. This full-bodied red wine has soft tannins with notes of blueberry and cherry. *Winemaker's notes: Christine's CanCan is a dry red wine made from Frontenac grapes. Food pairings: We suggest Boar's Head Natural Smoked Gouda or an Indulgence Cacao Nib 70% Cacao Chocolate Bar.*

2017 FRONTENAC* - Sorry, limited quantity and only available to club members

This wine is soft and supple with aromas of black cherry and fig. Cranberry and molasses dominate the complex and bold palate with lesser hints of coffee and dark berries. *Winemaker's notes: Our 2017 Frontenac is a dry, medium bodied red wine made from Frontenac grapes. Food pairings: We suggest the Grinch Wrap, Pecorino Wisconsin Sheepmilk cheese, Boar's Head Pepperoni or an Indulgence Cacao Nib 70% Cacao Chocolate Bar.*

BILL'S WALTZ* – RESERVE

Flavors of oak, leather, tobacco, and peppercorn accentuate this medium-bodied, well-balanced, red wine. Its garnet color and comforting mouthfeel make Bill's Waltz a plush and satisfying wine experience. *Winemaker's notes: Bill's Waltz is a dry red wine blended from Marquette and other cold climate grapes. Food pairings: We suggest Dante Sheepmilk Cheese.*

MARQUESSA*

The nose of this nicely balanced red wine features notes of cherry, chocolate, and black currant. It is dry and full-bodied with a smooth, velvety mouthfeel. Soft, refined tannins, subdued oak, and a lingering finish make Marquessa the perfect food wine. We suggest enjoying it with Bolognese sauce or red meat. *Winemaker's notes: Marquessa is a dry red wine featuring at least 75% Marquette grapes. It is drinkable now, and should age nicely for the next few years. Food pairings: We suggest Pecorino Wisconsin Sheepmilk Cheese or The Rockettes pizza. For dessert we recommend a Deconstructed Pecan Pie.*

TAP DANCE*

Tap Dance is one of our more subtle wines. It is wonderfully approachable, with aromas of orange blossom and cherry. Tap Dance has complexity and depth (that will improve over the coming months), and is a balanced, well-rounded wine that exhibits flavors of cherry and oak, with a buttery finish. *Winemaker's notes: Tap Dance is a dry red wine featuring Petite Pearl grapes. Food pairings: Boar's Head Sopressata and Provolone slices (with Cucina Viva Parmesan Crostini), Parmigiano Reggiano, Trout Dip, or The Rockettes pizza.*

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BALLROOM

Stone fruit and raspberry make up the nose of this approachable, light-bodied red wine. The taste is reminiscent of dark cherry, with notes of vanilla and a hint of pepper on the back of the tongue. It has a pleasant, lingering finish, and a lovely ruby color. *Winemaker's notes: Ballroom is a dry red made from Sangiovese and other cold climate grapes. Food pairings: We suggest Bass Lake Goat Jack with Habanero, Dante Lamb Sheepmilk Cheese, or a Cousin Vinny Pizza.*

SASHAY*

Sashay represents our winemaker's expression of an unoaked Frontenac. It has a vibrant, rich color and a strong nose of cherry, blueberry, and cocoa. Sashay has a smooth and creamy mouthfeel reminiscent of a mature, full-bodied red. It could be said that this wine is older than its years! *Winemaker's notes: Sashay is a dry red wine made principally from Frontenac grapes. Food pairings: We suggest a Gene Kelly panini or our Salsa di Parma dip on flatbread.*

DRAGONFLY NOUVEAU*

Aromas of Rainier cherry with flavors of plum, cherry, and pomegranate open up round and jammy, and finish with bright food-friendly acidity. This wine is the perfect companion to holiday meals. *Winemaker's notes: Dragonfly Nouveau is an off-dry red wine made from Marquette and Sabrevois grapes. Food Pairings: We suggest Ginger Rogers Panini, The Rockettes Pizza, Pecorino Wisconsin Sheepmilk Cheese or Smoked Asparagus Dip.*

CONGA

The nose is mostly berry, with a spice finish. The taste seems complex; we taste persimmon, pomegranate (not to get snooty about it), red licorice, and leather. We taste blackberry on the front of the tongue, a spicy tingle at the back, and vanilla. One of our tasters said it "makes you want to dance." Garnet color. *Winemaker's notes: Conga is an off-dry red wine made from Marquette and other cold climate grapes. Food pairings: Bass Lake Goat Muenster or a Mike B. pizza.*

CHA CHA

The nose reminds us of blueberries and blackberries, in sharp contrast to the smooth taste. We taste dark, sweet cherry, and elements of apple pie spices (allspice). It has a long, inviting, spicy finish; dark plum color. *Winemaker's notes: Cha Cha is a sweet red wine made from Marquette and other cold climate grapes. Food pairings: Tulum Sheepmilk Cheese, Boar's Head Natural Smoked Gouda, or a Mike B. pizza*

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SPECIALTY WINES

LINDY

This sweet, well-balanced dessert wine has a floral nose with peach notes. We taste an array of tropical fruits, hints of green apple, and lemon zest. The finish is bright and crisp, making it perfect for pairing with most bold cheeses. *Winemaker's Notes: Lindy is a sweet dessert wine made primarily from Frontenac Gris grapes. Food pairings: We suggest Boar's Head Imported Gold Swiss cheese, oven baked parmesan cheese, or Amaretto Fudge.*

TANGO

Our winemaker's tribute to pure fruit wine. Unashamed of its origins, it bursts with the taste of fresh raspberries, in a well-balanced wine with just enough sweetness and a clean finish. *Winemaker's notes: Tango is a sweet dessert wine made from 100% raspberries. Food pairings: We suggest Tango Fudge or an Indulgence Cacao Nib 70% Cacao Chocolate Bar.*

BOLERO

Bolero is a classic Ruby Port; perfect after a nice dinner with a little cheese or chocolate. It has a wonderfully smooth yet complex body with notes of cocoa and mocha. Bolero is a great balance of flavors with gentle acids and a sweet, lingering finish that make this a memorable dessert wine. *Winemaker's notes: Bolero is a sweet dessert wine made from primarily Sangiovese grapes. Food pairings: We suggest an Indulgence Cacao Nib Raspberry/Chipotle/Pecan Chocolate Bar.*

BILL'S BOSSA NOVA* – RESERVE

Bossa Nova is aged for over 24 months in French oak barrels, it has become a spectacular tawny port. As with all ports, it is a fortified wine. We suggest swirling before sniffing, to release the abundant dark cherry nose, as well as earthy chocolate. The body is rich, complex, and full flavored, with notes of chocolate and coconut. *Winemaker's notes: Bill's Bossa Nova is a sweet dessert wine made from primarily Sangiovese grapes. Food Pairings: We suggest an Indulgence Milk Chocolate Bar or Tango Fudge.*

HULA* – RESERVE

Made from Frontenac Blanc grapes harvested and pressed on a cold December day, this true ice wine is an expression of our winemaker's dedication to fine cold climate wines. We get ripe apple and clay on the nose. The taste is remarkably smooth with tropical fruit flavors of banana, pineapple, and mango. *Winemaker's Notes: Hula is a sweet ice wine made from Frontenac Blanc grapes. Recommended Pairings: We suggest Pecorino Wisconsin Sheepmilk Cheese, Boar's Head Gruyere, Amber Valley Double Gloucester, or Amaretto Fudge.*

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SPARKLING WINES

CHRISTINE'S TWIST* - Available in Brut Nature (zero sweetness added), Brut (dry), and Demi Sec (semi-sweet) - *Not available for tasting*

Twist is our fabulous *Méthode Champenoise* (or *Traditionnelle*) sparkling wine. This is the method used in Champagne, and it takes two long years to make. It has a soft and creamy mouthfeel from aging on the lees (expended yeast), which also creates the toasted brioche aromatics. We get additional notes of pear and yellow apple on the nose, with a long finish. Christine's Twist is being offered at three different sweetness levels: Our newest being Demi Sec (semi-sweet), Brut (dry) and Brut Nature (zero sweetness added). Pick up the perfect locally crafted bubbly for your celebration. *Food Pairings: We suggest Serrano Ham or Marcona Almonds. Available by bottle only.*

THE WINE FORMERLY KNOWN AS TWO STEP*

A light and refreshing sparkling blush wine, with hints of strawberry, citrus, and fresh summer berries. Perfect on our patio on a beautiful summer day. *Winemaker's notes: A semi-sweet sparkling blush wine made principally from La Crescent grapes. Food Pairing suggestions: Dante Lamb Sheepmilk Cheese or Serrano Ham*

A WINE WITH NO NAME*

A sparkling white wine made mostly with Frontenac grapes. We get pear and peach on the nose. We taste hints of nectarine and lemon/lime. *Winemaker's notes: A Wine With No Name is a sweet white wine featuring Frontenac grapes. Food Pairings: We suggest Parmigiano Reggiano.*

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