

*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 Boar's Head Parmigiano Reggiano or a Boar's Head Rolled Mozzarella, Genoa and 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, Boar's Head Vermont Yellow Cheddar, Ellsworth Cheese Curds, Boar's Head Rolled Mozzarella and 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, DDW Bruschetta, or Abba Swedish Herring.*

LA CRESCENT*

La Crescent is a bold, fruity, floral white wine, with plenty of oak to give it ample structure. This wine is made entirely with La Crescent grapes. We get notes of tropical fruit and lemon in the finish. Bill believes that this is the best white wine we have ever made. *Winemaker's notes: La Crescent is an off-dry white wine made with 100% La Crescent grapes. Food Pairings: We suggest Marcona almonds and 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 Fusion Flavors Smoked Asparagus Artichoke dip.*

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 and Sons Sopressata, a Carmen Miranda Pizza, or DDW's own housemade Roasted Red Pepper dip on flatbread.*

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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 Mild Piquanté Peppers, Boar's Head Vermont Yellow Cheddar, or a Ricky Ricardo panini.*

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 and Sons Sopressata, Boar's Head Serrano Ham, or our DDW 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 with Blue Stilton, oven-baked parmesan cheese, 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 Chocolatiers Milk Chocolate with Sea Salt Fine Chocolate Bar (41% cacao), Boar's Head Rolled Mozzarella and 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 Smoked Gouda or an Indulgence Chocolatiers Cacao Nibs Fine Chocolate Bar (70% cacao).*

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 Wisconsin Sheep Dairy Cooperative Dante Lamb Sheepmilk Cheese or Carr Valley Cheese Apple Smoked Cheddar.*

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 Wisconsin Sheep Dairy Cooperative Pecorino Sheepmilk Cheese or The Rockettes pizza. For dessert we recommend a DDW 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 snack Boar's Head Parmigiano Reggiano, DDW Trout Dip, or The Rockettes pizza.*

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 Wisconsin Sheep Dairy Cooperative Dante Lamb Sheepmilk Cheese, or a Cousin Vinny Pizza.*

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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 an off-dry red wine made principally from Frontenac grapes. Food pairings: We suggest a Gene Kelly panini or our DDW Salsa di Parma dip on flatbread.*

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: Peppadew Mild Piquanté Pepper 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: Wisconsin Sheep Dairy Cooperative Tulum Sheepmilk Cheese, Boar's Head 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 Gold Label Imported Switzerland Swiss cheese, oven-baked parmesan cheese, or DDW 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 DDW Tango Fudge or an Indulgence Chocolatiers Cacao Nibs Fine Chocolate Bar (70% Cacao).*

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 Chocolatiers Raspberry Chipotle Pecan Fine Chocolate Bar (62% Cacao).*

BILL'S BOSSA NOVA* – RESERVE

Our Bossa Nova tawny port wine is aged following the Spanish solera system, whereby the finished wine is created by fractional blending, from many barrels, spanning many vintages. Our first vintage barreling of Bossa Nova was in 2013, and each bottling after our inaugural 2015 offering, has been blended from our ever-growing barreled supply from all vintages. With each bottling, the average age of our Bossa Nova increases. *Winemaker's notes: Bill's Bossa Nova is a sweet dessert wine made from primarily Sangiovese grapes. Food Pairings: We suggest an Indulgence Chocolatiers Milk Chocolate Sea Salt Fine Chocolate Bar (41% Cacao) or DDW 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 Wisconsin Sheep Dairy Cooperative Pecorino Sheepmilk Cheese, Boar's Head Blanc Gruere Gruyere Cheese, Amber Valley Double Gloucester with Blue Stilton, or DDW 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 Boar's Head 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: Boar's Head Serrano Ham*

A WINE WITH NO NAME*

A sparkling white wine made mostly with Frontenac Gris 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 Gris grapes. Food Pairings: We suggest Boar's Head Parmigiano Reggiano.*

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