

*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. Recommended Pairing: Boar's Head Parmigiano Reggiano (DOP), Wisconsin Sheep Dairy Cooperative Pecorino Wisconsin Sheepmilk Cheese, or a Gregory Hines Pizza.*

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. Recommended Pairing: DDW's house-made Garlic Herb Dip on flatbread, a Ginger Rogers Panini, Ellsworth Cheese Curds, Boar's Head Rolled Mozzarella & Prosciutto, or an Audrey Hepburn Pizza.*

CHRISTINE'S FOXTROT*† – RESERVE

Foxtrot is our first LaCressa Reserve Selection and our first 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. Recommended Pairing: Rita Hayworth Pizza, Bruschetta, or Abba Swedish Herring.*

FRONTESSA*†

Frontessa is an off-dry white blend made primarily from Frontenac Blanc grapes. Soft notes of oak give way to a palate of pear and apple, and a hint of tangerine on the clean lingering finish. Frontessa is a mark of the Marquessa Consortium, subscribing to rigorous winemaking standards. *Recommended Pairing: Boar's Head Parmigiano Reggiano (DOP), DDW Brutus Wrap, or DDW Garlic Herb Dip.*

PONY†

Pony is a well-balanced, light, fruit-driven blush wine. We get cherry, cantaloupe, and hibiscus on the nose. Cherry predominates on the tongue, with apricot and hints of cantaloupe and apple. *Winemaker's notes: Pony in an off-dry rosé made from a blend of cold climate grapes. Recommended Pairing: Boar's Head Vermont Cheddar Cheese or Boar's Head Sandwich Style Pepperoni.*

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CHARLESTON*†

Charleston's nose is reminiscent of citrus fruit, with hints of green apple. This light, refreshing white wine, has a bright, crisp body. It is a perfect wine for warm summer days. *Winemaker's notes: Charleston is a semi-sweet white wine made primarily with Prairie Star grapes. Recommended Pairing: 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. There's also a little mandarin orange on the tongue, with a crisp finish. *Winemaker's notes: Promenade is a semi-sweet white wine made principally from Brianna grapes. Recommended Pairing: Molinari & Sons Sopressata, a Carmen Miranda Pizza, or our Fred Astaire Panini. Recent Awards: Gold, 2022 & 2019 International Cold Climate Wine Competition; Double Gold, 2019 Wisconsin State Fair.*

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. Recommended Pairing: Peppadew Peppers 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. Recommended Pairing: Molinari & Son's 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, with notes of apricot and orange blossom. The taste has cascading flavors of clementine, pineapple, and pink lemonade. 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. Recommended Pairing: Amber Valley Double Gloucester with Blue Stilton, Pasture Pride Oven Baked Aged Parmesan Cheese, or The Rockettes Pizza. Recent Awards: White Wine of the Year, Double Gold, and Best of Class, 2019 Indy International Wine Competition; Double Gold - 94 points, 2019 San Francisco International Wine Competition; Gold, 2019 International Cold Climate Wine Competition.*

CALYPSO*†

Calypso 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. Calypso is our sweetest white table wine with a bold, clean, and refreshing finish. *Winemaker's notes: Calypso is a sweet white wine, made primarily with Frontenac Gris grapes. Recommended Pairing: Fred Astaire Panini or Mike B. Pizza. Recent Awards: Double Gold – 96 Points – Best in Class-Hybrid White Blend, 2021 San Francisco International Wine Competition; Gold, 2019 Wisconsin State Fair.*

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RED WINES

SUPER DANZA*

Super Danza was inspired by the Super Tuscan style of wine from Italy. Earthy notes of clay and peat, with dark berries on the nose. Flavors of plum, pomegranate, and orange peel, finishing with full and lingering tannins. *Winemaker's notes: Super Danza is a dry red wine, made primarily with Merlot grapes.*

JETÉ*

Jeté is a ruby-colored wine with earthy notes of red beets, oregano, and cherry on the nose. A light-bodied red wine, with a delicate balance on the palate, we taste hints of fig, peppercorn and raspberry with lingering young tannins. *Winemaker's notes: Jeté is a dry red wine made from Sangiovese and cold climate grapes. Recommended Pairing: Indulgence Chocolatiers Milk Chocolate with Sea Salt Fine Chocolate Bar, Boar's Head Rolled Mozzarella & Prosciutto, or a Gregory Hines Pizza. Recent Awards: Gold, 2022 San Francisco International Wine Competition.*

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. Recommended Pairing: Carr Valley Cheese Apple Smoked Cheddar or a Fred Flintstone Pizza.*

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. *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. Recommended Pairing: Wisconsin Sheep Dairy Cooperative Pecorino Wisconsin Sheepmilk Cheese or The Rockettes Pizza.*

TAP DANCE*

Tap Dance is wonderfully approachable, with aromas of orange blossom, cherry, and candied ginger. Tap Dance has complexity and depth, and a well-rounded balance exhibiting flavors of cherry and orange zest. *Winemaker's notes: Tap Dance is a dry red wine featuring Petite Pearl grapes. Recommended Pairing: Boar's Head Parmigiano Reggiano (DOP), DDW Trout Dip, or The Rockettes Pizza.*

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BALLROOM

Violet, raspberry, and a hint of molasses make up the nose of this approachable red wine. The taste is reminiscent of cherry, with cocoa and fig undertones. It has a pleasant, lingering finish, and a lovely garnet color. Drinkable now but can be cellared two to four years. *Winemaker's notes: Ballroom is an off-dry red made from Sangiovese and cold climate grapes. Recommended Pairing: Boar's Head Gold Label Imported Switzerland Swiss Cheese, Boar's Head Roast Beef, Gregory Hines Pizza, or a Cousin Vinny Pizza. Recent Awards: Gold, 2021 San Francisco International Wine Competition.*

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. Recommended Pairing: Gene Kelly Panini or our Salsa di Parma Dip on flatbread. Recent Awards: Gold, 2022 International Cold Climate Wine Competition; Gold & Best of Class, 2019 Indy International Wine Competition.*

DRAGONFLY NOUVEAU† - Only available each fall, for a limited time.

Aromas of Rainier cherry make up the nose of this fruity, off-dry young wine. Flavors of plum, cranberry, 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 fermented in the traditional carbonic maceration method. Recommended Pairing: Ginger Rogers Panini, the Rockettes Pizza, DDW Smoked Asparagus Artichoke Dip, or Wisconsin Sheep Dairy Cooperative Pecorino Wisconsin Sheepmilk Cheese.*

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 a semi-sweet red wine made from Marquette and other cold climate grapes. Recommended Pairing: Wisconsin Sheep Dairy Cooperative Pecorino Wisconsin Sheepmilk Cheese 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. Recommended Pairing: 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. Recommended Pairing: Boar's Head Gold Label Imported Switzerland Swiss Cheese, Pasture Pride Oven Baked Aged Parmesan Cheese, DDW Amaretto Fudge, DDW Flourless Chocolate Torte, or Carnegie Deli Cheesecake with Berry Coulis Sauce. Recent Awards: Gold, 2022 International Cold Climate Wine Competition; Gold & Best of Show - Specialty/Fortified Wine, 2019 International Cold Climate Wine Competition; Gold, 2019 Indy International Wine Competition.*

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 raspberries. Recommended Pairing: DDW Tango Fudge, Carnegie Deli Cheesecake with Tango Chocolate Sauce, or an Indulgence Chocolatiers Cacao Nib Fine Chocolate Bar.*

PINEAU DES DRAGONFLIES*†

Pineau des Dragonflies is our first apéritif here at DDW. This fortified white wine is inspired by the French Pineau des Charentes. We get lemon zest and allspice on the nose. Honey, brulé sugar, and lemon drop candies on the palate. *Winemaker's notes: Pineau des Dragonflies is made primarily from La Crecent grapes.*

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 cherry, 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. Recommended Pairing: Indulgence Chocolatiers Raspberry Chipotle Pecan Chocolate Bar, or Carnegie Deli Cheesecake with Hot Fudge.*

BILL'S BOSSA NOVA* – RESERVE

Bossa Nova is aged in our Solera system, and is becoming a spectacular tawny port. As with all ports, it is a fortified wine. We suggest swirling before sniffing, to release the abundant raisin and earthy chocolate notes. The body is rich, complex, with flavors of dark chocolate and cherry, and toasted coconut on the finish. *Winemaker's notes: Bill's Bossa Nova is a sweet dessert wine made from primarily Sangiovese grapes. Recommended Pairing: Indulgence Chocolatiers Milk Chocolate Sea Salt Fine Chocolate Bar or DDW Tango Fudge.*

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HULA*† – RESERVE

Made from Frontenac Blanc grapes harvested and pressed in the heart of winter, 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 predominately Frontenac Blanc grapes. Recommended Pairing: Wisconsin Sheep Dairy Cooperative Pecorino Wisconsin Sheepmilk Cheese, Boar's Head Blanc Gruyere Cheese, Amber Valley Double Gloucester with Blue Stilton, DDW Amaretto Fudge, or Carnegie Deli Cheesecake with Warm Caramel Sauce. Recent Awards: Double Gold, 2022 New York World Wine & Spirits Competition; Best of Show - Dessert, and Double Gold, 2022 International Cold Climate Wine Competition; Double Gold, 2019 International Cold Climate Wine Competition; Double Gold, 2019 Wisconsin State Fair.*

SPARKLING WINES

CHRISTINE'S TWIST* - Available in Brut Nature (zero sweetness added), Brut (off-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 (or more) to make. It has an effervescent and creamy mouthfeel from aging on the lees (expended yeast), which also creates the brioche and nutty aromatics, reminiscent of pistachios. We get additional notes of pear, fresh pineapple, and a hint of lemon zest. Christine's Twist is being offered at three different sweetness levels: our newest being Demi-Sec (semi-sweet), Brut (off-dry) and Brut Nature (zero sweetness added). Pick up the perfect locally crafted bubbly for your celebration. *Available by bottle only. Recommended Pairing: Boar's Head Serrano Ham or Marcona Almonds.*

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. Recommended Pairing: Boar's Head Serrano Ham, a Ricky Ricardo Panini, or a Kevin Bacon Pizza.*

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. Recommended Pairing: Boar's Head Parmigiano Reggiano (DOP) or a Gregory Hines Pizza.*

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