

# Fence Stile Vineyards & Winery

CHOOSE FROM: 5 POURS FOR \$5      ADD CRAFT, PREMIUM & SPARKLING WINES SAMPLES FOR \$2/POUR

## Estate White Wines

🍷 **Reserve Vidal Blanc (D) '15**      (\$7)(\$21)

This dry white is well-balanced with pear and citrus flavors. The palate is smooth with a light, fresh, clean, bright finish.

🍷 **Seyval (D) '16**      (\$7)(\$21)

This oaked white has vanilla and spice on the nose, a medium mouth feel and a lingering citrus finish.

🍷 **KAIscape (lower alcohol) '17**      (\$6)(\$17)

This off-dry wine has notes of lemon blossom, green apple and fresh pears with a light finish. Excellent lunch time wine!

🍷 **Becca's Blend '16**      (\$6)(\$17)

This white blend has hints of green apple, pear and ripe melon with a floral nose, a light body and a crisp short finish.

🍷 **Vignoles '17**      (\$6.5)(\$19)

This semi-sweet wine has hints of pineapple, green apple and soft honeydew. It is smooth with a long, rounded finish.

🍷 **Vidal Blanc (S) '16**      (\$5)(\$15)

This sweet white has honey and on the nose with a smooth, long finish of caramel and butterscotch.

🍷 **Ishq (S) Dessert Wine '18**      (\$5)(\$15)

This sweet late harvest Vidal Blanc dances with the taste of golden raisins and the color of an autumn evening.

## Estate Rosé Wines

French-style dry rosé with tart cherries, strawberries, fresh petals and hints of vanilla.

🍷 **remmuS (D) '14**      (\$6)(\$18)

## Estate Red Wines

🍷 **Loft Red '17**      (\$6)(\$16)

This light Chambourcin is a semi-dry red wine with soft character, light berry aromas and a smooth finish.

🍷 **Chambourcin (D) '17**      (\$6)(\$18)

A medium-bodied Chambourcin with notes of cherry, vanilla, baking spice and a sharp cranberry finish.

🍷 **Sweet Enchantment (S) '16**      (\$5)(\$15)

Aged in steel tanks, this sweet but balanced wine explodes with fresh Concord grape flavor. This wine goes well with anything chocolate.

## Red Wines

🍷 **Backpack Red (D) '17**      (\$6)(\$18)

A semi-dry Chambourcin and Norton blend with notes of cherry, light spice, pomegranate and a crisp, dry finish.

🍷 **FirePit Red (D) '17**      (\$8)(\$25)

A full-bodied Norton-Chambourcin with just the right balance between the fruit and the oak. This wine is the perfect complement to a great evening with friends by the fire.

🍷 **NorCyana (D) '17**      (\$9)(\$27)

With a brilliant violet hue, hints of smoke, plum, and floral blackberry blossom on the nose, this big, full-bodied, bold red has robust concentrated flavors including juicy black cherry and blackberry atop notes of bourbon, oak, and a long finish.

🍷 **Chambourcin Piquette (D) '19**      (\$9)

A light refreshing, slightly sparkling taste of harvest.

## Small Batch Craft Wine (\$2/pour)

🍷 **Tramonto (D) '18**      (\$7)(\$21)

The nose deceptively hints that the wine is sweet, but an initial sip establishes its complex, dry nature. The nose has notes of beeswax, raw almonds, and orange rind. Its bold taste unfolds with waves of fig, dried orange peel, almonds, and nuttiness with a long finish.

## Premium Wine (\$2/pour)

🍷 **57 White (D)**      (\$13)(\$40)

This white blend of two Seyval Blancs, Sauvignon Blanc and two Chardonnays has notes of green apple, passion fruit and melon balanced with vanilla and a light oaky spice.

🍷 **57 Red (D)**      (\$15)(\$45)

This oaked red is a blend of two Chambourcins, Petit Syrah, Cabernet Sauvignon, Syrah and Primitivo. The fruit aromatics are blueberry, plum and blackberries balanced with notes of toasted oak, violets, vanilla and tobacco.

🍷 **Deliciar(S) '14 - Port Style (Vidal)**      (\$11)(\$30)

This golden wine is rich with vanilla and almonds on the nose. It has a honey, citrus and nutty flavor with a lingering finish.

🍷 **Viagem(S) '16 - Port Style (Chamb)**      (\$11)(\$30)

Notes of cherry, plum and figs offer a fruit forward welcome and smooth nutty finish with hints of vanilla and spices.

🍷 **Viagem (S) '09 - Port Style (Norton)**      (\$15)(\$45)

With aromas of candied fruit, vanilla beans, plums and figs, the creamy texture of this wine has a smooth finish. Hints of toffee, orange citrus and coffee linger in the taste.

## Non-Estate Sparkling (\$2/pour)

🍷 **Captivation (D)**      (\$8)(\$23)

This dry sparkling has delicate peach and floral notes. It is fresh and lively with citrus and melon flavors. Try it with strawberries.

🍷 **Sejour (S)**      (\$8)(\$23)

This pale pink sparkling has a beautiful, delicate rose nose and is a well-structured, welcoming wine.

🍷 **Enticement (S)**      (\$8)(\$23)

This sweet sparkling has a subtle orange blossom nose and has clean, crisp fruit flavors.

## Create a wine flight (three - 3 oz pours)

🍷 **Hot, fresh, made to order Paninis - \$8**

🍷 **Ask for the Nibbles menu for small bites!**

🍷 **Sangria - Glass - \$5; Carafe - \$20**

🍷 **Mimosas & Wine Cocktails - \$10**

🍷 **Beer \$4 - \$7.50**

🍷 **Mulled wine spices (packet) - \$6**

## *Wine Club*

Our Wine Club members enjoy numerous benefits.

### *The Fence Stile Wine Club:*

- ☒ Your choice of 4 bottles of wine every quarter
- ☒ Exclusive pickup parties
- ☒ 2 Fence Stile logo wine glasses
- ☒ A Birthday glass of wine in your birthday month
- ☒ An Anniversary glass of wine in your anniversary month
- ☒ Access to limited release wines
- ☒ Numerous opportunities to re-taste wines
- ☒ Invitations throughout the year to participate in various vineyard and winery events
- ☒ Invitations to exclusive wine tastings and education classes
- ☒ A 15% discount on Fence Stile wines purchased at the winery

One-time \$50 activation fee

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**Indoor and outdoor space available for rental.**

If you want to organize a tasting outside of our normal hours, please call us!!

**Case discount – 10% - mixed cases included!**

**Come for the wine – stay for the experience!**

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**[twitter.com/fencestile/](https://twitter.com/fencestile/)**

**[Instagram/fencestile/](https://www.instagram.com/fencestile/)**

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*Experience the Vineyard LifeStile!*

*Try the grape skin and grape seed scrubs, mustards, preserves and dog treats!*

## *Tasting Room hours:*

Thursday 3pm to 7pm

Friday 3pm to 9pm

Saturday 11am to 8pm

Sunday 11am to 5pm

...but our hours change based on events so

**please** check our website

[www.fencestile.com](http://www.fencestile.com) or Facebook page for hours and join the mailing list to be updated on hours, events and details.

*Tours of the vineyards, winery and wine caves available!*

## *Experience:*

- ☒ Cave Tours
- ☒ Vineyard LifeStile Products
- ☒ Hot Paninis
- ☒ Chef's Specials
- ☒ Love Locks
- ☒ FirePit Fridays™
- ☒ Wine-in™ – Movies on the Patio
- ☒ Live Music
- ☒ Acoustic Music in the Caves
- ☒ Small Bites Pairings
- ☒ Farm to Market Dinners
- ☒ Wine Sangrias
- ☒ Wine Flights
- ☒ Wine Cocktails
- ☒ Adopt-a-Vine program
- ☒ Harvest Parties

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Shriti Plimpton, Owner and Winemaker

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