



WINE FLIGHTS

WINE TASTING FLIGHT \$14

THE BLUE OSTRICH FLIGHT

BLANC de BLANCS

Extra Brut sparkling made in the Methode Champenoise style

2022 POCO SECO

Dry Orange Muscat with notes of orange blossom & citrus

2023 ESPRIT

A 50/50 blend of Estate grown Viognier & Wise County Roussanne

SUN KISSED

A rosé of Estate Cabernet Sauvignon & TX High Plains Mourvèdre

THE RED OSTRICH FLIGHT

2022 DOLCETTO

Medium bodied with rich notes of dark cocoa & espresso

2021 TABLE ONE

50% Mourvèdre, 30% Syrah, 20% Cabernet Sauvignon

2022 RANCH HAND

52% Syrah 48% Merlot with featured label by Donna Howell Sickles

2021 MOURVEDRE

Full in body with notes of black tea leaf, black currant, & plum

THE BLACK OSTRICH FLIGHT

SWEET SERENDIPITY

A fruity white wine with notes of lychee, pineapple, & melon

POPPY'S GARDEN

A sweet rosé of Syrah

CIELO

Sweet red blend best served chilled

CHER AMI

Complex sweet red of Estate Tempranillo & Cabernet, barrel aged

FORTIFIED FLIGHT

ORANGE MUSCAT DESSERT WINE

Grown in the High Plains, fortified with TX brandy

PORTEJAS

Estate grown Tempranillo, fortified with Estate brandy

Due to the nature of this wine style, onsite consumption of these wines is limited

\$10