



Wine List

(12 bottles in a case, mix and match if you prefer, no split on bill)

White Wines:

Courtois (dry) \$11.75 by the bottle \$9.99 by the case Qty. _____
Crisp and refreshing just like the river this wine is named after. The wonderful aroma is filled with citrus and apple notes while the finish lingers with hints of peach.
Clyde & KT's top pairing choices: pesto, fish & seafood, sautéed mushrooms.

2002 Chardonal (dry) \$13.99 by the bottle \$11.89 by the case Qty. _____
Barrel Fermentation and *sur-lie* aging gives this dry white wine its complex flavor and full body, while still preserving the characteristic fruit flavors of the Chardonal grapes.
Clyde & KT's top pairing choices: smoked salmon, shrimp, pork, and full-flavored cheeses.

Harvest Mist (semi-dry) \$8.99 by the bottle \$7.64 by the case Qty. _____
Crafted with the sweetness of the first days of autumn in mind, the Harvest Mist is a blend of hybrid grapes that ripen in early September. But the light texture and hint of sweetness will make this wine a favorite all year long!
Clyde & KT's top pairing choices: honey-dijon grilled chicken, spicy entrees, oriental foods.

Whittenburg (semi-sweet) \$8.99 by the bottle \$7.64 by the case Qty. _____
If you enjoy picnics, fresh fruit, and fireside conversations, then this is the wine for you! Named after a creek in Steelville, the Whittenburg is a fruity, well-balanced wine. Easy to drink on its own, or with your picnic!
Clyde & KT's top pairing choices: freshly picked wild blackberries, sweet & sour entrees, bbq.

Sweet River White (sweet) \$7.99 by the bottle \$6.79 by the case Qty. _____
The 9% residual sugars in the Sweet River White will be sure to satisfy anyone with a sweet tooth! The wine's delicate acidity keeps the wine fresh and not too heavy.
Clyde & KT's top pairing choices: apple cobblers, fruit pies, or just enjoy on its own.

Late Harvest Chardonal (dessert) \$22.00 by the bottle \$18.70 by the case Qty. _____
This wine is made by leaving the berries on the grapevine to ripen for a full month beyond a normal harvest. The extra ripening time imparts a delectable body, complex aromas, and lots of sun-drenched sugars to the wine. If this isn't dessert itself, just pour it over fruit salad for a simple and elegant treat!
Clyde & KT's top pairing choices: chocolate anything.



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Red Wines

Forché Renault (dry) \$11.99 by the bottle \$10.19 by the case Qty. _____

This wine is a light-bodied, spicy blend of several red grape varieties - comparable to a Beaujolais-style wine.

Clyde & KT's top pairing choices: pasta with marinara, bbq, portabella mushrooms.

Meramec (dry) \$18.00 by the bottle \$15.30 by the case Qty. _____

Aromas of pepper and dried fruit flavors combine with a supple texture to make this barrel-aged Chambourcin blend one of our favorite wines.

Clyde & KT's top pairing choices: lamb, beef roasts.

Huzzah Valley (sweet) \$6.99 by the bottle \$5.94 by the case Qty. _____

Lush fruit combines with hints of floral aromas in this Catawba-based wine. Being named after a river makes it especially tasty when consumed beside water!

Clyde & KT's top pairing choices: fresh strawberries, hot dogs, berry desserts.

Concord (sweet) \$6.99 by the bottle \$5.94 by the case Qty. _____

An old-fashioned favorite, this is a traditional Concord wine with lots of fruit, hints of spice, and a delectable sweetness.

Clyde and KT's top pairing choices: makes a great punch or Sangria, or serve with brunch.

How to store wine:

1. Keep wine at as constant a temperature as possible and out of direct sunlight.
2. If you are storing wine for more than a few weeks, place bottles on their side so that the cork stays moist and keeps its seal.
3. Sediment in the bottle is a normal part of many aged wines. If one of your bottles has sediment in it, carefully pour the wine off of the sediment into a carafe or pitcher.

How to taste wine: The 5-S method

1. Swirl the wine when it is in the glass to release its aroma
2. Sniff the wine...note all the yummy smells!
3. Sip the wine and while it's in your mouth
4. Swish the wine around all your taste buds and notice all the flavors and the texture of the wine.
5. Finally Swallow the wine (oh yeah, that part!) and notice the aftertaste - how long it lasts.