

# Wine

We offer tastings of 3 wines for \$15.00 (3oz per)

**NHV Can Can** ----- \$12/glass    \$20/bottle

This Riesling dominant Pino blend gets the taste buds dancing. Clean and crisp with a palate that is sophisticated, flavors of concentrated fresh white peach, crisp green apple and accents of slate that will complement a large variety of dishes or simply serve by alone.

**NHV Pinot Gris** ----- \$14/glass    \$25/bottle

A beautiful example of Pinot Gris from one of the highest vineyard sites in Washington. Aromas of citrus, honeysuckle, peach skin and ripe pear in the front and mid palate combined with crisp flavors of apple with hints of melon in the finish make this a wonderful food wine or delightful by itself. Serve slightly chilled.

**NHV Alberino** ----- \$15/glass    \$26/bottle

This Spanish white provides flavors of peach, apple and apricot with great body and texture. The perfect table wine.

**NHV Marsanne Zeste** ----- \$12/glass    \$20/bottle

Crisp and clean with notes of citrus, hints of spice and Comice pear. 80% Marsanne and 20% Grenache Blanc, beautifully shows what white Rhone grapes can do in Washington.

**NHV Syrah** ----- \$16/glass    \$32/bottle

This Syrah is grown at 1800' elevation on the Goat Rocks lava flow ten miles west of Yakima above the Naches Valley in the new Naches Heights AVA. Our high altitude and volcanic rich Tieton loam soils combine to create a rich full wine of dark berry flavors, spicy tellicherry pepper and smooth silky tannins that linger long into your taste experience. Enjoy this wine with anything bold and dramatic in taste. LIVE certified and Salmon Safe.

**NHV Tempranillo** ----- \$14/glass    \$25/bottle

From the Columbia Valley AVA this Tempranillo is dark, dank, rich, and spicy with hints of leather, Tobacco, and Smoke. Produced from a Spanish grape, 100% Tempranillo.

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**JB Neufeld Sauvignon Blanc** ----- \$15/glass \$26/bottle

Fresh and bright with aromas of lime and green apple. Medium-bodied, vegetal and zesty, with juicy and refreshing fruit on the palate.

**JB Neufeld Cabernet Sauvignon** ----- \$18/glass \$42/bottle


Bright black cherry dominates the nose followed by cassis and huckleberry like notes. soft with rounded edges. Medium bodied with balance throughout.

**Sin Banderas Rhone Rose** ----- \$14/glass \$28/bottle

Delicately floral and refreshing with notes of fruit blossoms, it finishes crisp and clean. Bright, delicate, and sophisticated, this wine is already blowing us away.

**Sin Banderas Syrah Mourvèdre** ----- \$18/glass \$40/bottle


Black fruit aromas that mix with notes of cured meat, baking spice and dried herbs. On the palate, it offers a beautifully rounded mouthfeel with flavors of dried cherry mixed with baking spice and a finish showing hints of orange zest.

**GFW Chardonnay**  ----- \$14/glass \$25/bottle

Soft, buttered toast on entry from 10 months barrel aged. Good balance in the mid-palate. With flavors of caramel, lemon custard and green apples.

**Porteous Old Vine Cabernet Sauvignon** \$18/glass \$45/bottle

Classic Old World style Cabernet. Pleasant balance of fruit, oak and tannin. Aged four years in new French oak barrels.

**Wit Cellars Malbec**  ----- \$20/glass \$50/bottle

This big and juicy Malbec greets you with jammy flavors of Bing cherry and pomegranate, sprinkled with pepper and earth. You'll find cola, vanilla, and leather on the rich palate, integrated with bold tannin, and a finish that goes on for days.

**Hard Row to Hoe Pinot Noir**  ----- \$18/glass \$44/bottle

Aromas of strawberry and raspberry on the nose, with secondary notes of vanilla and mushroom. Medium-minus tannins and medium acidity.

# Hungry?

- Charcuterie Board (GF)** ----- \$20  
A variety of local cheeses, meats, and olives accompanied by crackers, seasonal fruits, and jams.
- Bread Board** ----- \$14.50  
A local sourdough Loaf browned to crusted perfection with a garlic, nut, and rosemary butter candle.
- Buffalo Chicken Flat Bread (GF)** ----- \$20  
Seasoned chicken breast with a spicy buffalo sauce topped with mozzarella, sweet and spicy bacon, and fresh cilantro.
- Brie and Fig Flat Bread (GF)** ----- \$16  
The perfect combination of sweet and savory. Local brie with figs, olive oil and balsamic glaze topped with fresh arugula.
- Caprese Skewers (V)** ----- \$14  
A flavorful favorite with marinated creamy mozzarella, juicy cherry tomatoes, cheese tortellini, and fresh basil leaves drizzled with balsamic glaze.
- Texas Twinkie** ----- \$15  
Bacon-wrapped jalapeño peppers with a cream cheese and BBQ pork filling roasted in a house made BBQ glaze.
- Olive Tapenade (V)** ----- \$12  
If you love olives, you'll love the salty, briny flavor of this tapenade spread accompanied with seeded crackers or crostini.

## Chef Special

Please ask our staff about the Chef's Special—it's always changing to ensure the best flavors based on the season.



= New Wine

(GF) = Gluten Free Option

(V) = Vegetarian Option



# Draft Beer \$8.00

## Cowiche Creek Brewing co. Tynamite

Heavy dry hops of citrus forward hops flaked wheat and oats give this beer its hazy fruitiness. Lowered bitterness and bigger on alcohol, this is a crushable beer.

Hazy IPA 7.0% ABV

## Varietal Casita Lager

A light & crisp cross between a golden lager & a Mexican-style lager for a classic flavor profile. Everyone enjoys the refreshingly mild hop character from locally grown Palisade.

Mexican Lager 4.5% ABV

## Soda \$2.50

Pepsi, Diet Pepsi, Root Beer, Lemonade



*DoodleVines*  
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### Got Merch?

Hats \$25.00

T-shirts \$20.00

Wine Glass \$14.00

Dog Bandanas \$12.00

## Our Story

At DoodleVines, we are proud to be a woman owned family-owned business. We are animal lovers, wine enthusiasts, and dedicated to creating an unforgettable experience for every guest.

We planted our vineyard of Pinot Noir and Syrah in April 2023. Our Winery and Event Center offers a wide selection of wines to choose from, as well as a cozy atmosphere for private events.

We are a dog friendly place, and you may see some of the Doodles running around.

We invite you to explore our grounds, enjoy our wines, and experience the DoodleVines difference for yourself.

With our lovely owners and attention to detail, we are sure you will have a memorable visit!