

Family-owned & operated, we produce handcrafted wines made in small batches from mainly locally grown handpicked berries.



We ferment out the whole berries, not just the juice; this gives our unfiltered wine more flavor, color, and body.

Live Life Naturally & Unfiltered!



www.emptynestwinery.com Waukon, Iowa

We use mainly locally grown berries & ferment whole fruit for the best tasting 'TRUE TO THE FRUIT' unfiltered wines!

Come & taste the difference!!!

Full Moon Dry: A Chardonnay-style crisp dry white; pear, citrus, & honeydew, pairs with seafood & poultry. Serve chilled.

Red High Heels: Dry red with plum, cherry, & oak notes, pairs w/full flavored red & grilled meats & venison. Serve room temp, makes an amazing Sangria.

Red Silk: Dry red wine, fermented w/ French oak for buttery silky luscious finish. Pairs with steak, venison, stews & red meats.

Dew Kissed Rose: Semi-sweet rosè made with hints of strawberry, pairs with creambased pasta or pork. Serve chilled.

Blueberry Blastoff: A <u>pure blueberry</u> wine with aromas & taste of fresh blueberries, superb served with pork. Serve chilled.

Racy Red Raspberry: Semi-sweet <u>pure</u> <u>raspberry</u> wine that is all about the berries, an intense raspberry aroma & flavor. Serve chilled or mix a one-of-a -kind sangria.

Hump Day Happiness: A semi-sweet wine made with blackberry and grape, a refreshing unexpected flavor. Pairs well with cheesecake; a perfect sipping wine. Serve chilled.

Sweetheart: A sweet red wine, with a blend of grapes varieties & cherry notes, delivers a velvety smooth finish. Share with that special someone for a perfect night.

Full Moon Sweet: A sweet white Moscatostyle wine with tropical fruits, pairs with spicy Asian food or stir fry. Serve chilled.

Celebrate: Semi-sweet peach & white grape wine will soon be one of your favorites; rich but light, pair with spicy food & light cheese.

Specialty Wine available year around:

Girls Night Out: A flawless union of raspberry wine and chocolate; a true match made in heaven...pure paradise! Serve chilled.

Blackberry Bliss: Reserve complex portstyle blackberry wine, sugar fed, high alcohol. Amazing w/dark chocolate! Serve chilled.

Memorial Weekend/Summer release:

Back in Black: Wild blackcap <u>pure berry</u> wine, daring blueberry & blackberry aroma, full bodied & unlike any wine you've had or can buy anywhere, our signature wine; sure to be the talk of any party. Serve room temp or chilled

Twig & Berries: A semi-sweet <u>pure</u> rhubarb, raspberry & blueberry wine that tastes like dessert in a glass! Serve chilled.

Party Starter Strawberry: A light semisweet <u>pure strawberry</u> wine; luscious & made for warm weather & summer fun! Serve chilled.

Labor Day Weekend/Fall Release:

Midlife Crisis: Rich & Robust <u>pure</u>
<u>elderberry</u> wine will push your opinions of berry
wines to new limits & warm you from inside out,
pairs well with lamb & aged cheese, serve room
temp or chilled. Incredible in BBQ sauce too.

Apple Road: Made from pressed <u>Peake's</u>
<u>Orchard apples</u>; clear golden in color beautiful smooth sugary finish, amazing with pork.

Crimson Cranberry: Light bodied semisweet refreshingly balanced cranberry wine & touch of sweetness. Served chilled.

Ask about our Unique Limited Edition Wines!

You're invited into our new tasting room where we reclaimed our 100 yr. old barn making this an awesome & unique setting to sit and enjoy a glass of wine, fresh Sangria, can or tap beer.



Sit on the patio & enjoy this view while sipping one of our handcrafted wines and appreciate the tranquility of this intimate one-of-a-kind amazing winery.



Event room; great venue for any party. Call for booking private catered events.



- * Ask us for details & benefits exclusively for Wine Club Members.
- * Ask for our "Limited Edition Wines"



- * We built a spectacular new Winery in 2015. It's a great venue for any kind of party, reunion, reception or wedding
- * The 2nd weekend in February is our annual "Blind Wine Tasting Event". Plan to attend & try out all our new wines; YOU are the judge & have the power to choose our next new wines!
- * We are closed every year January 1st until the second weekend in February.

Our kids are away so come here & play $\ensuremath{\mathfrak{S}}$

Get Social with us on

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Hwy 9-Decorah



Postville-Hwy 51



Weekend Tasting Hours --Saturdays 10-5 ~ Sundays 1-5
May-Nov. Fridays 4-9 Closed January

