

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 🙂

Get Social with us on





Hwy 9-Decorah



Postville-Hwy 51



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

