

WINE MENU

2024 Rosé \$12 / \$29

Yakima Valley. Elephant Mountain Vineyard. Bandol style Rosé of 100% Mourvèdre. Cold-pressed, then aged for 4 months in stainless steel. Crisp and clean with subtle notes of watermelon, cantaloupe and strawberry with a hinted lift of fresh flowers.

2025 Sauvignon Blanc \$12 / \$29

Yakima Valley. Cold soaked. Stainless steel. Lifted and energetic. Lemon zest, white peach and a hint of passionfruit are underscored by a flinty minerality with a wet rock character. The wine is light, bright with a pleasant plumpness on the attack that doesn't overwhelm, but provides a little weight and texture while finishing crisp with subtle hints of a beautiful white floral character.

2024 Roussanne \$12 / \$32

Conley Vineyard, Yakima Valley. Cold pressed, then aged elegantly for 10 months, lightly oaked in Demi Muid French barrels. This cozy Rhone white carries with a rounded mouthfeel, balanced with the soft acidity of Meyer lemon zest, apricot and green apple. A hint of honeysuckle with a subtle salinity gives way to light notes of fresh baked brioche all while maintaining a soft, crisp and clean finish.

2024 Chardonnay \$12 / \$36

Olsen Vineyard, Yakima Valley. Whole-cluster pressed, then aged for 10 months in only 15% new French oak with beautifully balanced acidity providing an elegantly toasted Burgundy style white, crisp with golden hues of apricot and a hint of clarified butter.

2022 Carménère \$14 / \$42

Columbia Valley. 100% Organic. Aged 24 months in neutral French oak. An elegantly complex and balanced lighter bodied red boasting of bright raspberry and Italian plum layered with hints of bell pepper, leather and savory spices.

2023 Mambo \$14 / \$42

Yakima Valley. 63% Sangiovese, 34% Cabernet Sauvignon, 3% Merlot. Aged 22 months in French oak. A Super Tuscan style red that plays to stewed black cherries, currant, sweet balsamic, vanilla, a hint of oregano and warm spices.

2023 Mourvèdre \$14 / \$44

Yakima Valley. Elephant Mountain Vineyard. Aged 19 months in neutral French oak. Vibrant and lifted. Fruit-forward with rich blackberry, black cherry and blueberry layered with subtle notes of black pepper giving way to hints of mint with a balanced acidity and soft plush mouthfeel.

2023 Cabernet Franc \$14 / \$42

Walla Walla. Aged 24 months on 50% new French oak. Plush and lifted. Crushed raspberry with savory herbaceous notes of lavender and sagebrush sit by hints of peppers held by cocoa powered tannins and beautifully balanced acidity.

2024 Merlot \$14 / \$42

Walla Walla. Aged 18 months in 30% new French oak. Notes of black plum, dried thyme and dark chocolate give the wine a concentrated, structural and brooding personality. Beautifully balanced with a saline and savory finish that lingers with a hint of cocoa nibs and dusty cedar.

2022 Syrah \$14 / \$45

The Rocks District of Milton-Freewater. Aged for 20 months in 30% new French oak. Velvety smooth, presenting with baked plums, earthy cocoa, and spice.

2022 Ben \$14 / \$56

Columbia Valley. 55% Cabernet Sauvignon, 21% Syrah, 15% Merlot, 5% Cabernet Franc, 4% Malbec. 20 months in 25% new French oak. Full bodied red blend with nuanced tones of blackberry, vanilla and cocoa.

Wine Tasting \$15

Includes 5 pours (1.5 oz) from a daily rotating selection of 2 chilled wines (white/rosé) and 3 red wines. The purchase of two bottles waives one wine tasting fee.

Wine Tastings are complimentary for Wine Club Members (two per membership).

DANCING FISH VINEYARDS

OTHER BEVERAGES

BEER

Reuben's Crikey IPA	\$8
Reuben's Pilsner	\$8
Reuben's Party On Non-Alcoholic Beer	\$8

NON-ALCOHOLIC

TÖST Rosé \$19 / \$8
Premium white tea, elderberry and ginger.
Effervescent with a dry finish.

TÖST Original/Gold \$19
Premium white tea, cranberry and ginger.
Effervescent with a dry finish.

TÖST Sangria \$19
Premium white tea, blood orange and ginger.
Effervescent with a dry finish.

Reuben's Party On Non-Alcoholic Beer \$8

Sparkling Water \$2.50

Juice Box \$2.00

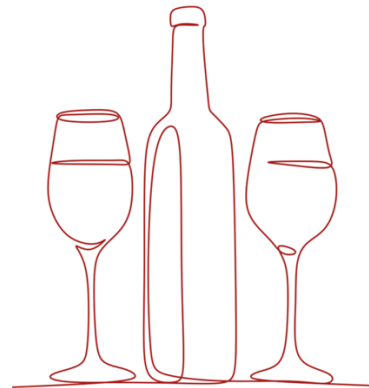
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FREELAND, WA 98249
DANCINGFISHVINEYARDS.COM
360.632.4190

STAY CONNECTED!



DANCING FISH VINEYARDS

WINE & BEVERAGE MENU



Winter Hours

Thursday: 3:00 - 6:00 pm
Friday*: 12:00 - 6:00 pm
Saturday: 12:00 - 6:00 pm
Sunday: 12:00 - 6:00 pm
Monday*: 3:00 - 6:00 pm

Weekly events by reservation:

*Monday Bites Dinner & Music: 5:00 - 7:00 pm
*Friday Night Music Performance 5:30 - 7:30 pm

*Events Calendar &
Wine Club Sign-up:*



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