



Paris



Winery

Wine Menu

CASE DISCOUNT 10%

2982 Harvey Bowden Rd
Paris, TN 38242
(731)644-9500
Pariswinery.com

You are welcome to choose any six of our wines to try, if you are unsure which, please just ask, we love to help our customers find just what they are looking for!

Sweet

Paris Peach \$12 A light, refreshing wine bursting with the natural sweetness of a perfectly ripe peach. Very clean to the palette and has no aftertaste. Enjoy this wine chilled on a hot summer day. Pour over shortbread or other light cake for a southern sensation of fresh cobbler.

Spumante \$19 Giving any occasion a reason for a toast, our Spumante is a sparkling white wine with exciting fizziness on your tongue and relaxes your taste buds with a sweet finish. Pair with Paris Peach for a wonderful cocktail known as a Bellini!

Paris Raspberry \$14 Not too sweet and not too tart, like a perfectly ripe Raspberry should be, our delightfully delicate combination of soft, fruity flavors and a light floral bouquet make it perfect to be paired with chocolate desserts.

Paris Strawberry \$14 A sweet pink surprise greets you with the familiar smell of strawberry shortcake and Grandmas canned jams, serve alone or pair with some fresh strawberries for delightful dessert.

Paris Plum \$14 Fresh and exotic like memories of vacation landscapes, our Plum Wine has delicate flavors that expand their bouquets and exhibit a spice on the end for a complex sweetness, the longer it is rolled around your tongue. Serve chilled over oranges and pineapples for a wonderfully Asian dessert.

Tower Red \$15 **Eiffel Tower Bottle \$25** Our version of jam! This concord wine smells like it should be spread on toast. Sweet, but not overwhelming, and without aftertaste, it reminds us of eating ripe, juicy grapes right off the vine. Pair with our Spumante for a truly fun wine spritzer.

Blackberry \$15 A deliciously fruity experience that is almost as exciting to smell as it is to taste. Our Blackberry stays true to its wild roots. Serve chilled and over vanilla ice cream or pair with peanut toffee or light pastries.

Semi-Sweet

Old Time Muscadine \$14 As the name implies, it finishes with the same flavors of muscadine grapes that immediately reminds you of that good old southern hospitality and genteel manner. Pour chilled as an appetizer or pair with light flavors of sorbet for dessert.

Riesling \$16 (Rees-ling) Like it was sent from Heaven, the green apple flavor of this crisp, semi-sweet white wine are as grand as the Eiffel Tower itself! Best when served chilled, our favorite pairings include delicately flavored and lightly seasoned foods.

Somewhat Sophisticated \$12 With a sweetened twang like a southern belle, the finish of this semi-sweet white wine holds on to the tip of your tongue as the flavors explode onto your taste buds. Great for cocktail parties, luncheons and brunches. Pair with orange soda and freeze for a creamsicle treat! Serve chilled.

Paris Blush—Sweet \$12 A smooth, semi sweet blend that is sure to please a crowd. Our sweet blush is a great place to begin tasting for those who are not quite sure what kind of wine they like, as well as an alluring transition from the world of sweet wines to that of the semi sweets.

White Zinfandel \$14 The crowd pleaser! Not sweet and not dry and guaranteed to satisfy a wide variety of palettes. Serve with any kind of meal or by itself with any kind of cheese. Serve chilled!

Ruby Red 375mL \$20 750mL \$30 With the texture of liquid chocolate, the rich flavors of black cherry and raspberry bring out the oaky backbone in this sweet, dessert wine. It is best enjoyed chilled after dinner or while relaxing during the evening with your favorite cigar.

Make sure to sign up for our email newsletter!

Turn Over For Dry



CASE DISCOUNT 10%

2982 Harvey Bowden Rd
Paris, TN 38242
(731)644-9500
Pariswinery.com

Dry

You are welcome to choose any six of our wines to try, if you are unsure which, Please just ask, we love to help our customers find just what they are looking for!

_____ *Pinot Grigio* \$16 (PEE-no GREE-Geo) As crisp as the air after a freshly mowed lawn, slightly sweet and dry at the same time this Pinot Grigio is well balanced and pairs well with wild game, pork entrees fruit and soft cheeses.

_____ *Sauvignon Blanc* \$15 (Saw-vin-yawn Blon-k) Crisp, bold and teasing to your taste buds, this wine's fate was sealed a long time ago to accompany all types of shellfish. A mandatory wine in the kitchen as a base for any kind of white sauce, not forgetting to wet the whistle of the cook, of course, our Sauvignon Blanc is perfectly aged and ready to drink. Serve Chilled.

_____ *Chardonnay* \$14 (SHAR-da-nay) An extraordinary combination of French and American oak aging accompanies a light, crisp flavor to make our wonderful Chardonnay very out of the ordinary. Serve chilled with barbecue, seafood or a T-bone and you will love every satisfying drop!

_____ *Vino Classico* \$30 *Standard Bottle* \$20 Seductive yet subtle, 2 years old and made from 100% Sangiovese Grapes grown here. Featured in the traditional Chianti style bottle, reminiscent of Bistro tables across Europe.

_____ *Ruggeros Best* \$ 26 (Roo-ger-os) As smooth as silk, the finish on this blend is absolutely delightful. The vanilla and caramel flavors added by the American Oak aging are the first flavors encountered and seem to coat your tongue with velvet. The bold, complex flavors of Cabernet Sauvignon and Zinfandel, are balanced perfectly by the delicate flavors of the Sangiovese & Syrah grapes.

_____ *Syrah* \$20 (Sir-ahhhhh!) Light yet full-bodied with notes of vanilla and caramel, aged smoothly in oak. Pairs well with pastas, seafood and red meats. If wine cellars were oysters, this would be the pearl! A perfect addition to any wine collection or cellar, our Syrah will age with grace!

_____ *Vintage 2009 Cabernet Sauvignon* \$20 (CA-burr-nay Saw-vin-yawn) Soft and fruity with a delightful bouquet and a smooth, mild finish! A great stand alone wine, or pair with soft cheeses, apples, pears & apricots!

_____ *Reserve Cabernet Sauvignon* \$22 (CA-burr-nay Saw-vin-yawn) Long, inky legs adorn the side of your glass as you swirl this Cab and tastes of pure glory fill your mouth with every drink. Perfect alone or with lightly seasoned snacks!

_____ *Cabernet Sauvignon* \$18 (CA-burr-nay Saw-vin-yawn) Uncannily strong aromas of leather and black cherries will greet your nose at the first whiff. Sniff this wine and try to identify the other terrific influences of our Cab! Perfect with any meal.

_____ *Vino Rosso* \$15 (VEE-no RO-so) As sweet as it is dry, this well accomplished red wine is full of flavor and body! Paired with spicy pasta and sea food this wine has yet to meet a companion that overwhelms it!

_____ *Merlot* \$18 (Mer-low) *Vintage 2009* \$24 A full-bodied, red dinner wine, so Oaky it's smoky with hints of black cherry, that is perfectly paired with pastas, sharp cheeses, chocolate and red meats. Best served when decanted and allowed to breathe at room temperature.

_____ *Zinfandel* \$24 Zinfully delightful with strong peppery notes, followed by anise and berry flavors, it is dry but not overwhelming, and leaves your mouth with a nice, smooth finish!

Make sure to sign up for our email newsletter!

Over For Sweet