



LookOut Winery

Bordogna Family Wines



Hand-crafted Wines

We create wines as natural as possible, using the family techniques that have been passed down over generations. The wines are openly fermented, with no added sulfites aged, blended, bottled and label on our property, each uniquely crafted to pair with and enhance our food.



White Wines

The Mama Malvasia \$22.95

Peach/ lemon flavors enhances spicy food. Great with our mimosa mix and Salmon.

The Red Cap Chardonnay \$29.95

Also known as "The Buttery Chardonnay" Fantastic with our house specialty pizza Bourbon Lovers choice..

The Michele Moscato \$22.75

Crisp, light, melon flavors that will dance on your palate like an Italian folk song.

The Bier Wine \$22.75

German-style grapes blended together, hand-crafted in a way to taste like Beer. Blue moon like. Great with All Pizzas.

The Antonio Riesling \$22.75

A nice German-style grape with green apple

Red Wines

The Pietro: Pinot Noir \$22.95

Cherry, Strawberry, vanilla and a tobacco finish that is great with BBQ.

The Newah Merlot \$24.55

Black cherry and plum richness crushing your taste buds into submission. A smooth buttery finish that makes this a very flexible wine with almost all proteins.

The Carmen Antonio Cabernet \$24.55

An Un-oaked red that matches all spicy foods Cherry/dark plum notes. Nice earthy undertones and a touch of smoke.

The Vincente Petite Sirah \$29.95

Deep, rich overtones of complex fruit intertwined in bold velvet layers that are strong enough to handle any meat dish.

The Bordogna Blends

White/Red Blends

The Salvatore Red Zinfandel/Moscato \$22.95

Refreshing, Crisp Fruity Rose that has a body that fulfills your taste buds.

The Margherita Moscato/Pinot Noir \$22.95

A Fruity wine with flavors of Cherry, Strawberry, that finishes with a little lemon lime citrus. Great with pizza. Light Pork, Chicken, or light pasta sauce.

Red Blends

The Belissimo

Barbara/Nebbiolo \$29.95

Northern Piedmont meets Tuscany. Fruit forward flavors and hearty finish. Italian grapes for Italian food.

The Santino \$31.95

97% Sangiovese/ 2% Cab/ 1% Pinot Noir Ripe fig, Chocolate, Cherry, Strawberry GREAT with a Red Sause or Garlic dish

The Pepino

Petite Sirah/Cabernet \$33.95

A smooth, fruit-forward blend with smoky currants, liken to an aged California Cabernet.

The Italian Trio

Cabernet/Zinfandel/Merlot \$35.95

A well-balanced blend that mimics Tuscan blends that are famous worldwide. Smooth and easy to drink.

The Philomena \$32.95

Petite Sirah blended with Red Zinfandel Whiskey Lovers Fav.

www.LookOutWinery.com

11848 Highway 41

Guild, TN 37340

For Pick-up call 423-939-9334

***Full Catering Menu Available
for onsite events***

We accept major credit cards, no personal checks please