



# LookOut Winery

Bordogna Family Wines



## Hand-crafted Wines

We create wines using the family techniques that have been passed down over generations. The wines are all fermented, blended, and bottled on our property, each uniquely crafted to pair with and enhance our food.

### White Wines

#### **The Phillip: Pinot Grigio \$21.95**

Banana/Apricot flavor enhances the wood-fired taste of our pizzas. Great with Salmon too.

#### **The Red Cap Chardonnay \$29.95**

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

#### **The Michele Moscato \$22.75**

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

#### **The New Bier Wine \$22.75**

German-style grapes blended together and then-crafted in a way to take like Beer.  
Great with All Pizzas.

#### **The Antonio Riesling \$21.75**

A nice German-style grape with green apple flavors. Great with spicy seafood and poultry.

### Red Wines

#### **The Pietro: Pinot Noir \$22.95**

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

#### **The Newah Merlot \$23.95**

Ripe 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 \$22.95**

An Un-oaked red that matches well to all foods that typically pair well with red wines. 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 Angelo Chardonnay/Sangiovese \$22.95**

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

#### **The Patrizio Pinot Noir/Pinot Grigio \$22.95**

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

### Red Blends

#### **The Belissimo**

#### **Petite Sirah/Merlot \$29.95**

Northern Piedmonte Grapes known for Fruit forward flavors and crisp finish.

#### **The Santino \$31.95**

97% Sangiovese/ 2% Cab/ 1% Pinot Noir  
*Ripe fig, Chocolate, Cherry, Strawberry*  
*GREAT with Red Sauce 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.

**www.LookOutWinery.com**

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For Pick-up call 423-939-9334

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

We accept major credit cards, no personal checks please