

NCW Menu

All of our wine is fermented, barrel-aged or aged in stainless steel, and bottled on premise. We use grapes from our vineyard, MN vineyards, WA vineyards, and CA vineyards. We enjoy crafting wine that makes you happy; that brings you joy; that lets you savor the moment.

Purchase 3 bottles & receive 5% off your wine!

Wine Flight \$9 (3 wines, 2 oz each); **The Big Three \$13** (3 wines, 3 oz each)

Ask about our Minne 6oz Bottles perfect for shared & home tastings!

Purchase at least 6 bottles & receive a NCW Wine Tote—refill the tote on each visit to receive a 10% discount!

White

Frontenac Gris: Barrel-aged for one year in French Oak; Estate-grown MN grapes; semi-dry white w/ notes of pear & citrus; pairs well with a summer picnic

B: \$18 G: \$7

Itasca 2019: MN grape; off dry white w/ notes of pear & honey; pairs well with new adventures

B: \$20 (375 ml) G: \$9

Sauvignon Blanc: CA grapes from Lodi; off-dry fresh citrusy white with notes of grapefruit; pairs well with book club or religion night

B: \$17 G: \$7

Chardonnay: Barrel-aged for 3 years; CA grapes, dry full-bodied white with rich notes of butterscotch & vanilla; pairs well with outdoor yard games

B: \$22 G: \$7

Marry Me: Barrel-aged for 6 months; 75% MN Frontenac Gris, Frontenac Blanc, & Brianna w/ 25% WA Riesling; semi-sweet white w/ citric & subtle floral notes; pairs well with an engagement

B: \$20 G: \$7

MN Apple of My Eye: Sweet white made with MN apples; crisp and fruity; pairs well with the end of a work shift

B: \$16 G: \$6

MN Ice Wine 2017: Barrel-aged for 2 years; MN Frontenac Gris and Frontenac Blanc; 38% brix (sugar content) at harvest & 18% alcohol; pairs well with becoming grandparents

B: \$40 (375 ml) G: \$12-4 oz



Red

Wedded Bliss: Barrel-aged 2 years in French Oak; 50% MN Marquette & 50% CA Cabernet grapes; dry, smooth, light-bodied red; pairs well with snow days

B: \$20 G: \$7

Cabernet Sauvignon: Barrel-aged 3 years; 80% CA Cabernet & 20% MN Marquette; oaky, dry, smooth, full-bodied red; pairs well with meeting the in-laws

B: \$22 G: \$7

Marquette: Barrel-aged 3 years; MN Grapes; medium bodied dry red; carries notes of cherry & black currants; pairs well with toddler tantrums

B: \$22 G: \$7

Reserve Syrah 2015: Barrel-aged 3 years; 80% CA Syrah grapes & 20% MN Marquette; aromas of blackberries and dark chocolate with a bold dry finish; pairs well with a wedding anniversary

B: \$30 G: \$9

MN Dashing Groom: Barrel-aged for 2 years; MN grapes-50% Marquette & 50% Frontenac; Sweet red that pairs well with a friend reunion

B: \$20 G: \$7

Dessert Wine 2015: Barrel-aged for 3 years; MN Frontenac grapes fortified with alcohol, making it our MN Port 19% alcohol; pairs well with turning the page to the Next Chapter

B: \$50 G: \$12-4 oz

Grab n' Go Snacks available in the Red Barn: Chips, pistachios, cookies, and more!

Specialty

MN Blushing Bride: MN grapes (Frontenac Gris, Le Crescent, Brianna, & Marquette); fruity & refreshing sweet rosé; pairs well with weddings

B: \$18 G: \$7

Cranberry Burst: semi-sweet & tart; made w/ cranberries from WI & 20% estate-grown Frontenac Gris; pairs well with a pool day

B: \$16 G: \$6

Blackberry Delight: sweet, fruity & smooth; made w/ MN Blackberries; pairs with vanilla ice cream & a first date

B: \$16 G: \$6



Adventurous Wine Creations

At Next Chapter Winery, we enjoy wine. A lot. We also enjoy playing around with it! Wine brings us joy in all of its elegance, playfulness, and versatility. Are you ready to turn the page on your wine journey by trying one of these creations?

Cran-Mosa: It's our own spin on a Mimosa! Created by combining Cranberry Burst, orange juice, & soda (not available for tastings)

\$8

Bubbly Blanc: refreshing wine cocktail served over ice!
Sauvignon Blanc, Sprite, & Grenadine

\$8

Bloody Marquette: twist on a Bloody Mary! It's our Marquette wine added to Bloody Mary Mix! Served with a beef stick & a pickle.

\$9

Signature Wine Float: Created by combining vanilla ice cream, a splash of soda, & one of the following wines: Blackberry Delight, Cranberry Burst, MN Dashing Groom, MN Blushing Bride

\$9

Beer/Cider

Beer: Domestic Beer \$4.10

Craft Beer 16 oz. (\$6) Chief Amber Ale & 16 oz. Northside Blonde Ale from Montgomery Brewing Co.

Craft Beer Crawl (\$9) of Hildes Helles & Bavarian Gangsta IPA from Giesenbrau Brewing in New Prague

Loon Juice Honeycrisp Hard Cider: \$6

Lift Bridge Hard Seltzer: \$6

Non-Alcoholic

Soda \$1.40; Root Beer Float \$4

Orange Juice, Cranberry Juice, or Kiddy Cocktail \$2

Kindred Spirits

Next Chapter Winery became a licensed distillery in 2018. In the Barrel Room, we distill the following spirits, which are all available in 375 ml bottles:

Gin: made from grain, steeped for 6 weeks in a teabag of botanicals featuring notes of coriander, cinnamon, and orange

\$20

Rum: made with molasses from Barbados, this is a white rum, meaning it is not aged in oak.

\$20

Whiskey: made with peated barley from Scotland that was mashed at Giesenbrau Bier Co. Barrel-aged for three years.

\$30

Vodka: goes through three copper columns in the distillation process. Not flavored.

\$15



NCW Cocktails

\$9

The Lovers: NCW Gin + Triple Sec + Cranberry Juice

The Smoky Apple: NCW Whiskey + Apple Pie Liqueur + Club Soda

Cherry on Top: NCW Vodka + Cherry Liqueur + Sprite

Taste of FL Margarita: Jose Cuervo + Triple Sec + Taste of FL Margarita Mix

The Rummy Float: NCW Rum + Butterscotch Liqueur + Root Beer + Vanilla Ice Cream

Make your Own!

Spirits: NCW Gin, NCW Vodka, NCW Whiskey, NCW Rum, Grey Goose, Captain Morgan, Jose Cuervo, Black Velvet, & Fireball

Mixers: Soda, Club Soda, Tonic Water, Lemon Sour, Cranberry Juice, & Orange Juice

Our Story

Our namesake, the Next Chapter Bookstore, was owned and operated by Therese Dotray-Tulloch for 11 years in Montgomery.

Her husband Timothy & daughter Jackie planted the vineyard together in 2007, proceeding to become a licensed winery in 2011 using walls of barrels to age our wines. Jackie officially joined the winery in 2014 when she opened up the Barrel Room for tastings. We hosted our first wedding in 2015, now celebrating between 50-60 weddings each year.

The 1910-era Red Barn was renovated in 2016 to use as a restaurant & tasting room. Jackie's husband Jeff joined the team in 2019 as the Vineyard and Winery Manager. Our family is thrilled to have you here!

We hope you can relax, sip, and savor the moment.



