



FARM MARKET & WINERY



1355 Boston Post Rd. Guilford, CT 06437

Wines Listed from Dry to Sweet

Stone House White *Big E 2009 Bronze Medal Winner* \$12.95

Bishop's Orchards Farm Winery has taken the superb reputation and flavor of Bishop's Sweet Apple Cider and aged it into apple wine with a fresh, fruity bouquet with a hint of oak. A dry wine, it reminds one of Chardonnay and complements fish, chicken, pork and pasta dishes.

Happle ImPeared *Big E 2009 Silver Medal Winner* \$13.95

2009 International Eastern Wine Competition Bronze Medal Winner

Overlooking Long Island Sound and Faulkner's Island, our sun drenched apples and pear trees are carefully tended year round. Their harvest has been transformed into pear and apple ciders, combined and then aged into this inspirational, flavorful dry, wine by Bishop's Orchards Farm Winery. It compliments any meal, and is great with New England Cheeses.

Faulkner's Spiced Apple \$12.95

2009 International Eastern Wine Competition Gold Medal Winner

Bishop's Orchards Farm Winery has taken the superb reputation and flavor of Bishop's Sweet Apple Cider and aged it into a semi-dry spiced apple wine. The mulling spices add a delightful essence to the apple bouquet, to enjoy before or after dinner. Cheddar, brie and smoked cheeses are great companions. Also enjoy it heated: serve hot to enjoy Bishop's Spiced Apple Wine on cold winter days.

Celebration *2009 International Eastern Wine Competition Silver Medal Winner* \$13.95

Celebrate and savor your special moments with Celebration, our off-dry Apple Wine. Our sun-drenched orchard hillsides near the coast of Connecticut are nurtured to yield the best apples. Bishop's Orchards Farm Winery then carefully ferments our own cider into wine and blends back our pure apple cider to elevate the apple aroma and sensation to the palette.

Apple Raspberry Blush *Big E 2009 Silver Medal Winner* \$13.95

2008 International Eastern Wine Competition Silver Medal Winner

The serenity of our raspberry fields is captivated by our Semi-Dry Apple Raspberry Wine. The superb reputation and flavor of Bishop's Sweet Apple Cider has been aged to perfection by Bishop's Orchards Farm Winery. It compliments beef, fish, chicken, pork and pasta dishes.

Amazing Grace *Big E 2009 Silver Medal Winner* \$13.95

GOLD Medal 2009 Finger Lakes International Wine Competition

Cranberries, Apples, and Fall Harvest are all inspirational New England themes that Bishop's Orchards has captured in Amazing Grace. Fresh, distinctive flavors of Cranberry and Apple finish with a hint of sweetness. Amazing Grace pairs with classic fall favorites such as roast turkey, pork, or even a hearty salad. Enjoy as an aperitif, or with dinner

Honey Peach Melba *2008 International Eastern Wine Competition Silver Medal*

Amenti del Vino 2007 International Wine Silver Medal \$13.95

Bishop's Orchards Farm Winery has taken the superb reputation and flavor of Bishop's Sweet Apple Cider and aged it into apple wine with a fresh, fruity, medium sweet bouquet. Lightly Sweetened with Connecticut Honey which brings out the Peach and Raspberry Bouquets, our Honey Peach Melba Wine complements fish, chicken, pork and pasta dishes, before or after dinner.

Blushing Beauty *Big E 2008 Bronze Medal Winner* \$16.95

2009 International Eastern Wine Competition Bronze Medal Winner

Grown on gentle hillsides bordering Long Island Sound, our Tree Ripened Peaches are a traditional favorite, rich in flavor, and available just 6 weeks a year! Now the aroma, richness and flavors have been locked into our delicious Peach Wine. A hint of sweetness yields to subtle and delicate flavors, complementing a variety of foods, including pasta, chicken, and spicy Asian dishes. Serve chilled.

Crimson Rose *2009 International Eastern Wine Competition Bronze Medal* 375ml \$14.95

From our farm fields to your glass, the succulent flavors of strawberries and raspberries combine into a rich, semi-sweet blend, harboring a smooth texture with sweet fruit aromas and the tangy finish of raspberry. As an aperitif, or with your meal, Crimson Rose pairs very well. Serve chilled for full flavor.

Adams Apple *Amenti del Vino 2007 International Wine Bronze Medal Winner*

2008 International Eastern Wine Competition Silver Medal Winner \$12.95

Ice-Style Desert Wine (375ml)

Our unique blend of apple varieties have been transformed by cyro-extraction, as if they had been frozen on the trees. The result is a sweet, aromatic, medium bodied dessert wine. The apple and fruit essences delight the palette, complementing chocolate, cheesecake, or a Bishop's Pie (16% Alcohol)

Strawberry Delight Wine (375ml) \$12.95

2008 International Eastern Wine Competition Bronze Medal Winner

Growing on our fertile soils near the banks of the West River that flows into Long Island Sound, our strawberries develop their rich flavor. At the peak of ripeness, their juice was extracted and then transformed into a succulent, aromatic and rich dessert wine at our farm winery. The true essence of the strawberry explodes on the palate, complementing a wide variety of desserts. (12% Alcohol)

Hard Cider *Big E 2009 Bronze Medal Winner* **Fall Sale \$8.95-\$9.95**

Refreshingly light. Made from a special blend of our own apples. 2 Styles: Semi-Dry or Semi-Sweet. Slightly Effervescent.

TASTING NOTES

**866-2BISHOP
ORDER ONLINE**
www.bishopsorchardswinery.com

Bishop's Orchards
Winery
Wine Sales
**Monday - Saturday
10-7 & Sunday 11-6**

CASE SAVINGS
Mix & Match 12 bottles
SAVE 10%

Bishop's Orchards Winery
Wine Sales
**Monday - Saturday 10-7
& Sunday 11-6**
Farm Market Hours
Mon-Sat 8-7; Sun 9-6

10/2009