



5205 Lake Rd. W, Suite A

Ashtabula, OH 44004

Lago Cellars Tasting Room Menu

Lago Cellars Wines

(Grand River Valley except for the Cabernet American)

- Pinot Grigio 2023 (\$10 / Glass; \$30 / Bottle)
- Chardonnay Amphora (Unoaked) 2023 (\$11 / Glass; \$35 / Bottle)
- Pinot Noir Rose 2023 (\$10 / Glass; \$30 / Bottle)
- Cabernet Sauvignon American 2022 (\$8 / Glass; \$25 / Bottle)
- Lago Casa Red Blend 2023 (\$8 / Glass; \$20 / Bottle)
- Cabernet Sauvignon Reserve 2023 (\$12 / Glass; \$41 / Bottle)

Lago Cellars Natural Wines

(Harvested, crushed, filtered, and bottled in the Grand River Valley— all by hand, no additives).

- Reisling 2023 (dry) (\$10 / Glass; \$30 / Bottle)
- Chardonnay 2023 (oaked) (\$10 / Glass; \$30 / Bottle)

Lago Cellars Tasting Flight - \$15 (4 – 2-ounce pours)

- o Cabernet Sauvignon Reserve
- o Cabernet Sauvignon American
- o Lago Casa Red Blend
- o Pinot Grigio
- o Chardonnay Unoaked
- o Chardonnay Natural Wine - Oaked
- o Riesling Natural Wine
- o Pinot Noir Rose

Charcuterie Boards

- \$20 Cheese (4 varieties of local cheeses, assorted crackers, fruit, jam)
- \$25 Cheese and Meat (3 cured meats, 4 varieties of local cheeses, assorted crackers, fruit, jam)
- \$20 Chocolate (Dark and Milk Chocolate Bark with sea salt, assorted chocolates for wine pairing)
- \$10 Homemade Ciabatta Bread served with hot peppers in oil and garlic cloves with butter