

ENHANCE YOUR PRIVATE CRUISE

Upgrade your bar package for \$12 per person

DR. HEYDEN	OPPENHEIMER	KABINETT
Diesling		

Light footed and lemony fresh, this delicately sweet wine offers punchy citrus flavors with subtle notes of pollen and stony mineral. It's easy drinking and refreshing.

RAEBURN

Chardonnay

Pleasant aromas of pear, vanilla cream, green apple and a touch of baking spice. Tasting the wine reveals slightly sweet apple and pineapple flavors, toasted with hints of nuts, caramel and vanilla.

LOVEBLOCK

Sauvignon Blanc

Supple and smooth, with a nice punch of acidity to the orange zest, lemon, green apple and fresh thyme notes. Intense and delicious, offering a very long, juicy finish.

ADAMI

Prosecco

Notes of ripe fruit, such as pear, yellow apple, and melon. Superb balance and finesse complement crisp, refreshing aromas. Pleasantly tart and full-flavored palate, with a crisp fruitiness.

MIRAVAL

Rosé

Peach, citrus, and raspberry notes all leap from the glass. Flavorful, juicy, vibrant and crisp on the

SANTA JULIA RESERVA Malbec

Pleasant aromas of plum, ripe fruit, spice and perfumed floral notes. Tasting the balanced, medium to full-bodied wine shows lots of blackberry and plum flavors in this very fruity, and very tasty, wine.

RAYMOND RESERVE

Classic Merlot character of roast coffee, cocoa, chocolate, black cherry and plum-like fruit. It is medium to full-bodied, plush.

AVALON

Cabernet Sauvignon

Vibrant aromas of blackberry and juicy plum mingle with notes of violet and vanilla. A silky texture on the palate frames generous flavors of ripe red raspberry and black cherry. Supple tannins are beautifully integrated with the dark fruit flavors leading to a smooth, lingering finish.

A TO Z

Pinot Noir

Striking aromas of black cherries, blackberries, blueberries and raspberries are overlaid with a cornucopia of spices. The palate mirrors the aromatics with complex, pure red and blue fruit flavors.

Please allow special order time of at least 10 days prior to your cruise to ensure quantities and vintages are available. Prices also applicable to 11.5% tax and 22% service charge. Please call 847-358-1330 for additional information.

