

Lavender Crest Winery was first opened in 2004 by Wilbert & Martha Rittmueller. For 11 years they lived their dream, but their love was cut short when Martha passed in 2015. Ritt decided to retire and sold the business to the Belshouses, owners of Backroad Vineyard in Orion, IL. The five vineyard owners, Ron, Nancy, Gloria, Marty & Henry Belshouse, would like to welcome you to their country vineyard and winery and invite you to enjoy the delicious variety of wines we make.

Lavender Crest Winery features on site wine production, a wine tasting room that serves lunch, a gift shop, and a banquet center that will seat 250-300 guests. The banquet room has been host to wedding receptions, business meetings, and ALL YOU CAN EAT PRIME RIB WINE DOWNS, where visitors are invited to listen to light music, have a delightful meal, and let the cares of the week disappear.

Our goal is to showcase the wonderful grapes grown in Illinois and the Midwest, and according to our many loyal customers, we have achieved that goal. If your group or organization is looking for a unique location and experience to hold a meeting, or if you have a wedding reception or anniversary party in your future, please be sure to contact the amazing staff at Lavender Crest Winery. We would love to work with you to help make the occasion one everyone will remember.



WINE LIST

Lavender
rest
WINERY

RED WINES

MICHE SEPI

Named in honor of the Quad Cities greatest natural resource, the Mississippi, this subtly “oaked” Cabernet juice from California is finished dry. **Bottle \$15.99**

RITT'S RESERVE

This full-bodied Chambourcin wine has a terrific nutty, fruity, violet aroma with a nice dark cherry flavor. This wine has been barrel aged. **Bottle \$11.99**

COLONA RED

A semi-dry wine crafted from Merlot juice from California and a touch of our own Illinois Frontenac, may be served at room temperature alone or with a juicy steak, prime rib, spicy pasta or a pizza. **Bottle \$14.99**

1836

1836 is a semi-dry wine created from Marquette grapes. Barrel aged to give it a touch of oak complexity, it should be served at room temperature with a steak, prime rib, spicy pasta or pizza. **Bottle \$14.99**

RED VELVET

A semi-sweet red made of locally grown Marquette and Frontenac grapes, has a vibrant red color and dark berry fruit characteristics. Outstanding with chocolate, it can be served at room temperature or chilled. **Bottle \$13.99**

CHOCOLATE LOVE

A blend of rich dark chocolate with Illinois Foch wine for a sensational taste that pairs well with many foods, especially raspberries and red cherries. **Bottle \$15.99**

SPICE

This exotic mixture of several spices transforms a blend of our fine wines into the perfect libation for fall and winter enjoyment. Served warm or cold, Spice is a crowd pleaser to be enjoyed with a variety of foods. **Bottle \$12.99**

ODDS & ENDS

A semi-sweet wine blend based on the winemaker's choice, this wine will be different every bottling. Always fun to compare and enjoy. **Bottle \$13.99**

FOXY

Enjoy this delicious wine produced from Concord grapes. The “foxy” wild grape produces a sweet red table wine that is light, fragrant, fresh and fruity. Serve chilled to intensify its fruit flavor. **Bottle \$13.99**

BLUSH WINE

MARY'S BLUSH

A touch of citrus and floral, complimented by peach and pear accents make this semi-sweet wine one for all occasions. Made with LaCrescent & Frontenac, enjoy this wine chilled with mild cheeses, salads and desserts. **Bottle \$12.99**

DESSERT WINE

ENCORE

Let your tastes explode as you experience this remarkable pairing of Frontenac grapes and wild black raspberries finished in the traditional “port” style. **Bottle \$11.99**

WHITE WINES

CATCH OF THE DAY

A dry white artistically crafted from Chardone. The “Catch” possesses a rich round character highlighted by hints of vanilla and oak. Enjoy this crisp, fruity wine slightly chilled with pasta and seafood. **Bottle \$14.99**

MAJESTIC

This semi-dry white made from Illinois Vignoles and LaCrescent has a citrus aroma and flavor with a hint of pineapple and apricot. Serve chilled with seafood, pork, and light dishes. Similar to Pinot Grigio. **Bottle \$13.99**

COLONA WHITE

A semi-sweet white crafted from our own Illinois grown LaCrescent grapes from Backroad Vineyard. This wine possesses a fruity, crisp flavor, with hints of tangerine, apricot and spice. Similar to Riesling **Bottle \$14.99**

FAITHFUL FRIENDS

A delicate, semi-sweet white blend of our own locally grown grapes. Crafted especially for the Q.C. Animal Welfare Center, a portion of the proceeds goes to support this worthy endeavor. **Bottle \$14.99**

BEACHES

Best known perhaps as a juice grape – Niagara is in fact a multi-use grape; blended with LaCrescent, it makes a “heady, heavily scented wine” with floral notes. This crowd pleaser is best served chilled. **Bottle \$13.99**

SWEET TEMPTATION

With its distinct aroma and flavor, you will not be able to resist this sweet wine made from Moscato grapes from California. Best served chilled. **Bottle \$12.99**

FRUIT WINES

COSMIC BOG

Maintaining the right balance between sweet and tart, this versatile wine made from pure cranberry juice is a perfect accompaniment to blue cheese, duck, turkey, and chocolate desserts. **Bottle \$14.99**

OUT OF THE BLUE

The deep, luxurious blue/purple color tempts your senses and invites you to explore further. Swirl the glass and breathe deeply to enjoy the intense blueberry/blackberry experience that awaits your first sip. **Bottle \$15.99**

JUBILEE

Reminiscent of biting into a slice of your grandma's cherry pie, this wonderful wine treats you to the heady aroma of red cherry. Not too sweet or tart. **Bottle \$14.99**

STONE GROWN

This sweet apple wine is made from locally grown apples – STONES APPLE BARN – pressed into pure cider. Serve chilled for a taste like a fresh, crisp apple right off the tree. **Bottle \$11.99**

**WINES ARE ALSO AVAILABLE BY THE GLASS
\$5.00**