

Distillery & Winery

Tastings

The heart of our tasting room is having the chance to sample from the wide range of our wines and spirits. They are all made right here on this property. If you've never been here or if it's been a while, a tasting is a great place to start.

It costs \$10 per person and you can select any 5 wines and/or spirits.

We do one tasting per person. **Grab a tasting slip** and make your selections on there. Feel free to ask a staff member questions about any of our products or for suggestions.

Use **pages 2-5** to learn about all the different products to help guide your selection.

Food	Flag Hill offers a selection of hearty snacks for you to enjoy while you are enjoying our wine and spirits. See page 6 to see what is available!
Glasses	If you'd like to spend a more substantial time with one of our wines or spirits, you are more than welcome to order a glass!
Cocktails	Check out page 6 for a list of our cocktails and other specialty drinks that you can enjoy!
Tours	See how things get made here!

Guided: Available every **Saturday at noon**. Reservations not required but encouraged in the summer! This is the only way to see the winery and distillery production areas.

Self-Guided: Available anytime you are willing to walk the property. Grab a map by the register! Walk the scenic vineyard and learn about all the agricultural processes on the farm from our posted signage.

CASH TIPS ARE HAPPILY ACCEPTED

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Flag Hill is New Hampshire's oldest winery and largest vineyard. Flag Hill was first started as a winery in 1990 by original owners, Frank & Linda Reinhold. For many years, an American Flag was displayed atop the hill. At its founding, the name Flag Hill just seemed to fit. Today, this name represents our resolve to show what can be grown and made right here on this land. Our goal is not to make great wine for New Hampshire, it's to make great wine...period.

lag fill Nines



We make world-class, aromatic white wines. We make them with the grapes grown on our property. You should leave here having tried at least one!

> Vignoles La Crescent Cayuga White

We grow the grapes because we know that the quality of wine is first made in the vinevard. We have around 15 acres of grapes and we only make grape wines with the types of grapes that we grow here. We have 4 white varieties, Cayuga White, Vignoles, La Crescent and Niagara. We also grow two red varieties, Marechal Foch and De Chaunac. While we do not grow the fruit for them, we also make a number of fruit wines that can often appeal to the wine skeptical. They are bold and lively.

White Mines

Our whole winemaking system is set up to optimize the production of bold aromatic wines. We harvest the grapes early in the morning when they are cold. We arrest fermentation to preserve the natural sugars while protecting them from oxygen to preserve their delicate & delicious flavors.

CRISP - Bright - Juicy - Aromatic - Most similar to a Pinot Grigio [\$17.95 per bottle] Just as the name suggests light and crisp with a juicy finish. Dry on the palate and a nose of fresh summer citrus, stone fruit, and orange blossom.

FLAG HILL WHITE - Light - Refreshing - Kiss of Oak - Most similar to a Chardonnay [\$15.95 per bottle] *Delicate white wine with hints of citrus and pears complemented with a finish of oak and linen.*

NIAGARA - Bold - Fruity - Sharp - Most similar to White Welch's Grape Juice [\$15.95 per bottle] *This dry variation brings a sharp, crisp acidity that complements the classic American foxiness that is distinct from Niagara.*

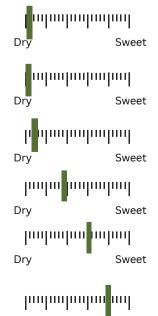
★ MUST TRY ★

VIGNOLES - Tropical - Citrus - Most similar to a Sauvignon Blanc [\$17.95 per bottle] Bright notes of pineapple, pear. White finishes clean with a taste of grapefruit.

★ MUST TRY★

LA CRESCENT - Aromatic - Luscious - Fruit - Most similar to a Gewurztraminer [\$21.95 per bottle] A semi-sweet nose of honeydew. Our winemaker's favorite, it has a nose like no other. Notes of apricot, orange blossom and hints of citrus.

MUST TRY CAYUGA WHITE - Honey - Aromatic - Soft - Most similar to a Reisling. [\$16.95 per bottle] Bright acid balanced against a sweet background, orange, pear, and green apple on both the nose and palate.



Sweet

Dry



INCOGNITO (*NATIVE*) Carbonated Grape Wine 4-PK [\$24.95] or Single [\$8.00] The only wine we make not using our own varieties, this blend of native grape varieties to North America showcase their bold and foxy

flavor. Grapes sourced from our friends at Mobilia Vineyards in Erie, PA. Available in cans only.

NORTH RIVER RUBY PORT [\$26.95 per bottle]

Marechal Foch grape, aged for five years and fortified with Flag Hill-made port brandy. Sweet notes of raisin, chocolate & dark fruit.

Made solely from the fruit in the name. While we do not grow these fruit, we source from as local as possible, including Apples from NH, Cranberries from MA, and Blueberries from ME.

APPLE CRANBERRY [\$14.95 per bottle]

Sweet NH apples & tart Massachusetts cranberries unite in this crisp fruit wine.

RED RASPBERRY [\$15.95 per bottle]

A refreshing sweet wine made from raspberries.

RED PLUM [\$19.95 per bottle] Delicate sweet and lightly crisp taste of red plums.

BLUEBERRY [\$15.95 per bottle]

Soft, round tannins, bright ripened blueberries.

Image: Image:

Sweet

Sweet

Sweet

Dry

Dry

Dry



FLAG HILL SPIRITS

Flag Hill is New Hampshire's oldest distillery. In 2004, when regulations of distilleries loosened to make craft distilling feasible, the owners saw the possibilities of adding a still. We were the first legal distillery added since prohibition. You might think that grapes would be the first thing we would have distilled, but our grapes are so precious to our winemaking, so we looked elsewhere and settled on locally grown apples to make vodka, gin and apple brandy.

As our portfolio expanded to include liqueurs, rums and whiskeys, we began growing our own grains (corn, rye, & wheat) to start supplying our needs for whiskey. We knew that we needed better grain to make better whiskey. Just like our grapes, that meant growing it ourselves. So now grains grow beside our grapes.

KEY TAKEAWAY

Flag Hill is one of only a few farm distilleries in the country. We grow corn, rye and wheat alongside our grapes. Better grain makes better whiskey, so we invest heavily into our growing system to build healthy, fertile soil. For that investment, our land gets stronger and our whiskey tastes better and unique to the place it is made. Give it a try.

VODKA/GIN ONCE YOU DISTILL A PRODUCT TO 95% ALCOHOL, IT BECOMES A NEUTRAL SPIRIT THAT YOU CAN MAKE INTO VODKA OR GIN. IT DOESN'T MATTER WHAT YOU FERMENT, SO NEUTRAL SPIRITS CAN BE MADE FROM GRAINS OR FRUIT.

MOLLY STARK VODKA [\$39.95 per bottle] - 40% ABV

A limited edition of our General John Stark, our first spirit product in the distillery. Same liquid, different label. This vodka is made from crisp NH apples and triple distilled for an ultra-smooth taste.

KARNER BLUE GIN [\$35.95 per bottle] 44% ABV

Bold lemon and grapefruit notes meld with a light floral note and just enough juniper.

RUM IS A VERY DIVERSE CATEGORY, BUT IS ALWAYS MADE FROM THE SUGAR CANE PLANT. ALL OF OUR RUMS ARE MADE WITH FANCY GRADE MOLASSES. THIS GIVES IT A HEALTHY FERMENTATION, CREATING A FLAVORFUL PRODUCT RIGHT OFF THE STILL.

FLAG HILL WHITE RUM [\$27.95 per bottle] 40% ABV

Notes of vanilla, almonds and a tender green grass will tickle your tongue with a pure, light rum.

ORANGE RUM 35% ABV CASE CREW EXCLUSIVE (bottles only available to members)

Candy like rum distilled from fancy grade molasses and soaked amongst naval orange peels for 10 days gives a soft sweetness and subtle citrus notes.

★ MUST TRY ★

FLAG HILL SPICED RUM [\$29.95 per bottle] - 35% ABV

Kissed with the sweet taste of NH Maple Syrup before macerating in hand-sliced Madagascar vanilla beans, and cinnamon to create our spiced rum.

FLAG HILL HEAVY RUM [\$46.95 per bottle] -45% ABV

Palate: creamy weighty dried fruit fills the front of the mouth; the first sip leaves a trail of silky spice that is followed up with bits of warmed grated ginger. This is rum made by whiskey folk.

JOSIAH BARTLETT BARREL-AGED APPLE BRANDY [\$43.95 per bottle] - 40% ABV

Sweet warmth develops into flavors of toasted grains, honey, and hints of cocoa, finishing with a lingering taste of ripe apple peels.

9-YEAR GRAPE BRANDY [59.95 per bottle] - 45% ABV CASE CREW EXCLUSIVE (bottles only available to members)

The same style of brandy used for our North River Ruby Port, orange peel, peppercorns, golden raisins and spice.

Single Select Collection- 17-YEAR APPLE BRANDY [\$100 per bottle] - 98.4% ABV (SOLO POUR ONLY - \$5 - Just Ask)

Oldest spirit fermented, distilled, barreled, and aged in New England. A single barrel bottled at barrel strength of near 100 proof.

GRAHAM'S GRAPPA [16,95] - 44,88% ABV

Essentially a grape brandy, grappa in contrast is made not with grape juice but the pomace. The leftover skins, seeds and pulp after pressing the grapes are fermented and then distilled. Not aged like most grape brandies, it tastes like a clean, grape forward spirit.



Scored 92 - BevTest Institute

Scored 93 - BevTest Institute

FLAG HILL STRAIGHT BOURBON WHISKEY [\$42.95 per bottle] (4 Years old- 45% ABV

Soft warm notes of butterscotch and toffee develop from the barrel and our seasons. As the bourbon finishes it leaves you with layers of intense flavors.

FLAG HILL WHEATED BOURBON WHISKEY [\$49.95 per bottle] 4 Years old-45% ABV

The soft white wheat helps soften the whiskey. Splashes of orange zest, round with obvious vanilla bean and intermittent moments of cinnamon stick.

FLAG HILL MAPLE BOURBON WHISKEY [\$44.95 per bottle]

2 Years old- 40% ABV

All the same grassy goodness of our bourbon with warm, roundness of sweet maple. Syrup is from Ben's Sugar Shack in Temple, NH.

FLAG HILL AMERICAN SINGLE MALT WHISKEY [\$69.95 per bottle] Scored 89 - Whisky Advocate 100% MALTED BARLEY 6 Years old- 45% ABV

Clear smokey earth is the first found, followed by a syrupy caramel sweetness. A passing whiff of teddy grahams both on the nose and on retro nasal. Add water to hunt down - apricot - pie crust- graham cracker- candied walnut and other general pie aromas.

MUST TRY FLAG HILL STRAIGHT RYE WHISKEY [\$44.95 per bottle]

4 Years old- 45% ABV

A small sip reveals soft buttery honey notes, a little bit of weight and a sweet drying finish. Made with homegrown rye and a whole lot of attention.

SPLASH SOME INTO A BUBBLY WINE FOR SOME COLOR AND BOOST OF FLAVOR. USE IN PLACE OF SIMPLE SYRUP OR ALTERNATE LIQUEURS IN COCKTAILS. PUT IT ON ICE CREAM.

MUST TRY 👈

CRANBERRY LIQUEUR [\$15.95 per bottle] - 21.5% ABV

Tart Massachusetts cranberries blended with neutral spirit made from our farm. A balance of the sweetness of a liqueur with the sharpness of the cranberry.

BLUEBERRY LIQUEUR [\$15.95 per bottle] - 23% ABV

Wild Maine blueberries macerated in our neutral spirit. Soft and sweet, with a surprising touch of tannins on the finish. Definitely the most subtle of our liqueurs.

RASPBERRY LIQUEUR [\$15.95 per bottle] - 21.5% ABV

Bold raspberries pop like the bright summer sun. A beautiful sweetness that lingers and softens on the tongue.

SUGAR MAPLE LIQUEUR [\$18.95 per bottle] - 25% ABV

The sweet taste of New England maple syrup blended with John Stark vodka, because that is exactly what it is.





NH

MAPLE

MARTER CORN WHEAT/RYE

14%

15% 71%

15% 71% 14%

Beyond a tasting

Cocktails \$12

White Baristawake you up and...Espresso infuse Vodka, vanilla syrup, maple bitters,pumpkin spice cream

Basic B!t(h Mule warm and spice and all things nice Pumpkin Spiced Rum, ginger beer, lemon

Camp Fashioned *a camp-side old fashioned* Maple Bourbon, toasted marshmallow syrup, chocolate bitters

Ryes & Chai summer fruit meets fall spice Rye Whiskey, Chai syrup, Lime, pineapple

Hot Cocoa Bar

FRIDAYS - SATURDAYS - SUNDAYS ONLY

\$14

Use a Hot Cocoa Bar slip to make your selection.



You choose your toppings and spirit to accompany your hot cocoa made with steamed milk.

Non-Alcoholic Drinks

JUICE FLIGHT

\$9

Try a flight of juices, two grape and one cranberry.

HOT COCOA

\$10

Any hot cocoa can be non-alcoholic. Just select the "None" option under spirit on the cocoa order slip.

ESPRESSO (Fri-Sun ONLY)

One/Two Shot Latte \$3/\$4 \$6

Note: While we are currently limiting our espresso options, this is all in preparation for our new Tasting Room building which will feature a cafe! Stay Tuned!

Glasses

WINE:

All of the wines are available to have in a glass. Flat rate of \$8 a glass.

SPIRIT:

All of the spirits are available to have in a glass. Flat rate of **\$10** a glass, with or without ice.

Hearty Snacks

HUMMUS BOARD - \$13

House-made hummus with pita and House-pickled vegetables.

CHEESE BOARD - \$15

Pepperjack, Smoked Gouda, and Cheddar with Crackers (GF), marinated olives, and grapes.

CHARCUTERIE BOARD - \$18

A selection of cured meats, house-made whiskey pickles, and Chef's choice cheese served with crackers (GF).

Stay up to date with what's happening at Flag Hill:

Flag Hill NEWSLETTER:







Facebook/flaghill





Instagram.com/flag_hill/



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You've finished your visit to Flag Hill....NOW WHAT!?

Bottles are available in the store!

Everything you've tasted and more is available in the Flag Hill Store. We settle up your check at the store register.

While there, it's the perfect time to grab a bottle, or 2, or 3 or 6!!

We offer discounts for 5% OFF purchases of 6 or more of any bottles, and 10% OFF purchases of 12 or more!

Bottles near you!

Most Flag Hill spirits are sold at the NH Liquor and Wine Outlets. Just search their website to see where they are stocked. They also carry a handful of our wines! Some of our wines can be found all over the state in select Hannaford, Market Basket, and small shops!

We have some spirits in distribution in Massachusetts. If they aren't at your local store, feel free to ask them to reach out to Ruby Wines, our MA distributor.

Visit us again!

Flag Hill, like the seasons that shift our farm, is constantly changing. Our new tasting room and distillery will be done this year! The new space will be something you won't want to miss. There may be new products to try, new seasons in the vineyard to witness, or events to attend.

Speaking of our events, **Brunch & Bubbles** celebrates our bubbly wines with a brunch overlooking the vineyard and our **Chef's Table Dinner Series** allows our Chef to craft high-end, delicious multi-course dinners for you to enjoy, paired with our wines and spirits. Have you been to any of our events? See what events we have available by visiting flaghill.com/upcoming



Part of our Family

RiverCrest Villas:

Right next door to the vineyard and farm, find 10 small house villas ready for you or friends & family to stay! Find out more at rivercrestvillas.com



Cow Palace Creamery:

Serving delicious Richardson's Ice Cream, late spring through early fall.

