Our Story

Welcome to Doodle Vines, where we proudly combine our love for animals with our passion for wine. As a family-owned business, we are dedicated to creating exceptional experiences for each guest.

Established in April 2023, our vineyard features Pinot Noir and Syrah grapes, embodying our commitment to crafting quality wines. Our Winery and Event Center offers a diverse selection of wines in a warm and inviting atmosphere, perfect for private events.

We warmly welcome dogs, and you may spot our beloved Doodles roaming the grounds. Come explore our vineyard, enjoy our wines, and experience the distinctive charm of DoodleVines Winery + Event Center firsthand. With our dedicated owners and meticulous attention to detail, we ensure every visit is memorable.



Wine Tasting

We offer tastings of any 3 wines for \$16.00 (2oz per)

NHV CAN CAN \$10.00 PER GLASS \$16.00 PER BOTTLE

This Riesling-dominant Pinot blend gets the taste buds dancing. Clean and crisp with a sophisticated palate, it features flavors of concentrated fresh white peach, crisp green apple, and accents of slate. Perfect for complementing a variety of dishes or enjoying on its own.

NHV PINOT GRIS \$ 10.00 PER GLASS \$18.00 PER BOTTLE

This Pinot Gris is a stunning example from one of the highest vineyard sites in Washington. It opens with captivating aromas of citrus, honeysuckle, peach skin, and ripe pear that dominate the front and mid-palate. Crisp flavors of apple with subtle hints of melon follow, making it a wonderful pairing for a variety of dishes or delightful to enjoy on its own. Order slightly chilled for the best experience.

NHV ALBARINO \$11.00 PER GLASS \$22 PER BOTTLE

This Spanish white wine offers delightful flavors of peach, apple, and apricot, combined with excellent body and texture. The perfect table wine to enjoy with our small plates while taking in the beautiful vineyard views.

NHV MARSANNE ZESTE \$11.00 PER GLASS \$22 PER BOTTLE

Crisp and clean with notes of citrus, hints of spice, and Comice pear. This blend of 80% Marsanne and 20% Grenache Blanc beautifully showcases what white Rhone grapes can achieve in Washington.



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NHV SYRAH \$14.00 PER GLASS \$30.00 PER BOTTLE

Grown at 1800' elevation on the Goat Rocks lava flow, just ten miles west of Yakima, this Syrah from the new Naches Heights AVA is a true standout. The high altitude and volcanic Tieton loam soils create a rich, full-bodied wine bursting with dark berry flavors, a hint of spicy Tellicherry pepper, and smooth, silky tannins that linger delightfully on the palate. Perfect for pairing with bold and dramatic dishes, this Syrah is LIVE-certified and Salmon Safe. Enjoy it now or cellar it through 2030 for an even more refined experience.

NHV TEMPRANILLO \$14.00 PER GLASS \$23 PER BOTTLE

From the Columbia Valley AVA, this Tempranillo is dark, rich, and spicy, with hints of leather, tobacco, and smoke. Produced solely from the Spanish grape variety, 100% Tempranillo.

J. BOOKWALTER READERS ROSE \$9.00 PER GLASS \$22.00

A Columbia Valley Malbec Rosé with medium crisp intensity, featuring delightful notes of peach, apricot, and strawberry leaf.

J. BOOKWALTER READERS RED BLEND \$12.00 PER GLASS \$25.00

PER BOTTLE

A Columbia Valley red blend featuring 68% Cabernet Sauvignon, 13% Syrah, 10% Malbec, and 5% Merlot. This exquisite blend offers a captivating nose and an even more delightful taste.



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JB NEUFELD SAUVIGNON BLANC \$10.00 PER GLASS \$25.00 PER BOTTLE

Crisp, fresh, ready for warm weather. Taste notes of passion fruit, and lime. 100% Sauvignon Blanc.

JB NEUFELD CABERNET SAUVIGNON \$17.00 PER GLASS \$40.00 PER BOTTLE

Comprised of fruit grown right here in Yakima Valley, this wine is aged in 41% new French oak and 59% neutral French oak. It features a blend of 85% Cabernet Sauvignon and 15% Merlot.

SIN BANDERAS SYRAH MOURVEDRE \$18.00 PER GLASS \$42.00 PER BOTTLE

A smooth, flavorful red blend made from 57% Syrah and 43% Mourvedre.

PORTTEUS ZINFANDEL \$13.00 PER GLASS \$32 PER BOTTLE

With a deep garnet color, this wine offers leathery and plummy aromas, complemented by a vanilla and fruity finish. Locally grown in the Rattlesnake Hills.





Wine Tasting

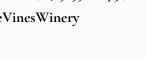
We offer tastings of any 3 wines for \$16.00 (2oz per)

BAYERNMOOR CELLARS PINOT NOIR \$17.00 PER GLASS \$40.00 PER GLASS

A beautiful Washington Pinot Noir, barrel-aged in French oak for 14 months. This wine boasts a floral, fruit-forward nose followed by earthy and spicy notes, culminating in a smooth, long finish.

SIN BANDERAS PORT \$60 PER BOTTLE

A dessert-style wine, crafted from a classic Syrah-Mourvèdre blend fortified with brandy during fermentation. It offers a soft mouthfeel and a prominent mineral backbone.



Draft Beer

Draft Beer \$8.00

COWICHE CREEK BREWING CO. TYNAMITE Hazy IPA 7.0% ABV | 45 IBU

COWICHE CREEK BREWING CO. FICKLE BLONDE Session IPA 7.0% ABV | 48 IBU

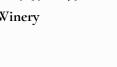
HATS \$25.00

T-SHIRTS \$20.00

Merch

WINE GLASS \$14.00

DOG BANDANAS \$12.00



Small Plates

CHARCUTERIE BOARD \$20.00 (GFO)

Delight in a variety of cheeses and meats, complemented by crackers and seasonal fruits. Perfect for sharing and pairing with your favorite wines.

BREAD BOARD \$12.50

Savor our sourdough loaf, baked to crusted perfection and generously brushed with a flavorful blend of garlic, nuts, and rosemary-infused butter. A delightful treat to complement your wine experience.

BUFFALO CHICKEN FLAT BREAD \$15.00 (GFO)

Enjoy our seasoned chicken breast coated in spicy buffalo sauce, topped with melted mozzarella, fresh tomatoes, and garnished with cilantro. A savory delight perfect for satisfying your cravings.

BRIE AND FIG FLAT BREAD \$15.00 (GFO)

Experience the perfect blend of sweet and savory with local brie, figs, olive oil, and a drizzle of balsamic glaze on our flatbread.

CAPRESE SKEWERS \$12.00

Indulge in our flavorful appetizer featuring creamy mozzarella, juicy cherry tomatoes, and fresh basil leaves, drizzled with a balsamic glaze.

Gluten Free Option (GFO)

| www.doodlevineswinery.com | doodlevines@yahoo.com | 419-356-1073 |

@doodlevines_ @DoodleVinesWinery

