



	Glass	Bottle
<u>2024 Shining River</u>	14	34
Off-dry and crisp, this Viognier and Aromella blend has notes of ripe melon, honeysuckle and passion fruit.		
<u>2024 Viognier</u>	14	34
Created with sun-warmed viognier grapes this wine carries aromas of luscious tropical fruit and hints of honey, melon, banana and ripe peaches.		
<u>2024 Merlot Rosé</u>	13	34
Flavors of wild strawberries and cherries unfold with a gentle touch. Balanced by a graceful lingering finish. This wine is made for shared moments and stolen glances.		
<u>2022 1629</u>	16	52
A wine steeped in history, blended and named to honor the first vinifera plantings in North America which were right here in our beautiful state! Notes of cherries and red berries. Pairs especially well with spicy foods.		
<u>2021 Meritage</u>	16	46
This Bordeaux blend has been a best seller for Casa Rondeña for over 25 years. Old world in style. Drink with meats and fowl, or with a friend in the afternoon on the front porch. French in style, uniquely New Mexican.		
<u>2020 Syrah</u>	16	52
This opulent wine is full bodied and aged for twenty months in the finest French oak barrels. Bright tannins and lush red fruit flavors, it is some of the most exquisite wine that New Mexican soil can yield. Pair with red meat or enjoy this wine for the sake of it.		
<u>2018 Animante</u>	14	44
A decadent port-style wine that pairs beautifully with rich desserts. We have a deep regard for Port wines and history surrounding them. We bring you this extremely special and limited offering to complete any celebration.		
<u>2024 La Copine</u>	12	31
Beaujolais in style, great on a sunny afternoon or by the fireside amongst the rustling Autumn leaves. A limited release with only 600 cases made.		
<u>2022 Cab Franc</u>	16	46
It's been a quarter century of crafting Cabernet Franc. Along the way, we've learned a few things. Classically varietal: earth tones, briarwood, dark fruit, forest floor, high desert sun.		