

Wine Tasting on the Terrace Overland Park Arboretum & Botanical Gardens



JUNE 4, 2026

Seyval - Elegant dry white wine, unoaked with fruit forward notes of fresh melon, green apple and citrus. Pairing: Caprese Skewer

Dry Vignoles - Off-dry white wine showcases lively mixed citrus, pineapple, and light honey characters. Balanced acidity that waters the mouth, crisp & refreshing. Pairing: Glazed Chicken Wings

St. Vincent Dry Rosé - Refreshing and bright with hints of ripe strawberries, pomegranate and citrus. Clean crisp finish.
Pairing: Berry Chipotle Dip and Crackers

St. Vincent - Soft tannin dry red with aromas of talc and cherry, a Pinot Noir-like texture and flavors of black cherry complemented by soft oak spice. It finishes long, and luscious.
Pairing: Seasoned Steak Skewer

Late Harvest Vignoles - Dessert version of Vignoles shows the same mixed citrus, pineapple, and honey aromas and flavors as the dry style wine, but with more concentration. While sweet, its acid profile tames the sugar and unleashes the flavors seductively.
Pairing: Cheesecake Bites



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