



## Wine Purchase List

<u>Wine</u>	<u>Price</u>	<u>Description</u>
<b>2013 Chardonnay</b> 750ml VQA	\$ 28.95	A nose loaded with butter and peach blossoms followed on the palate with mac apple, vanilla, spice and great acidity for balance.
<b>2013 Chardonnay Unoaked</b> 750ml VQA	\$ 15.95	Very light-bodied, crisp and refreshing. This is a fruit forward and dry wine with aromas and flavours of honeydew melon, stone fruit and citrus. It's a terrific accompaniment to grilled chicken.
<b>2013 Chardonnay Barrel Ferment</b> 750ml VQA	\$ 23.95	This Chardonnay was fermented and aged in second and third use oak barrels, providing the wine with a round soft texture while retaining the crisp apple flavors and aromas that our Chardonnays are known for. It's a great accompaniment for grilled seafood dishes or creamy brie cheese.
<b>2014 Riesling</b> <i>Niagara Peninsula</i> 750ml VQA	\$ 22.95	A vibrant rush of luscious citrus and green apple greet the nose and palate. Crisp and refreshing acidity allows for extended aging, with just the right amount of residual sugar for balance.
<b>2014 Riesling Dry Late Harvest</b> 750ml VQA	\$ 25.20	Harvested late in the season, this wine has dense citrus flavours and aromas with mineral notes and vibrant acidity.
<b>2014 Sauvignon Blanc</b> <i>Niagara Peninsula</i> 750ml VQA	\$ 18.95	A very alluring, if not typical, nose of lemon pith and green grass along with hints of orange and melon rind.
<b>2013 Sauvignon Blanc Fumé</b> <i>Niagara Peninsula</i> 750ml VQA	\$ 16.95	Barrel fermented and aged in second & third use French wood. The nose has vanilla from the oak but mixes it up with grapefruit pith and grilled pineapple. Richly textured with a long finish.
<b>2013 Vidal</b> 750ml VQA	\$ 18.95	A floral nose full of melon and apple, and a hint of vanilla. The palate bursts with notes of pear, pineapple and mango. With a touch of sweetness, this off-dry Vidal is perfect for summer.



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<b>2012 Pinot Noir</b> Niagara Peninsula 750ml VQA	\$ 29.00	This is a lovely, slightly floral yet also slightly earthy pinot that is reminiscent of some red Burgundies. It's pale in colour and light to mid-weight with a sense of sweet maraschino cherry fruit.
<b>2014 Meritage</b> 750ml VQA	\$ 38.95	A nose full of deep fruit and inviting spice. Rich flavours of blackberry, black cherry and dark plum follow through on the palate with hints of vanilla and an intense finish of clove and toasty oak. The finish is impressively long and enhanced by well-integrated tannins.
<b>2014 Meritage</b> 3L VQA	\$ 180.00	
<b>2015 Pinot Noir</b> 750ml	\$ 32.95	Though Pinot Noir is typically a light bodied red, this vintage goes against the grain with a fuller body and dark fruit flavours of plum, black cherry, and raspberry. A dry finish of mocha and green pepper.

## Icewines

<b>2015 Merlot/Cab Sauvignon Icewine</b> <i>Niagara Peninsula</i> 375ml VQA	\$ 88.00	Aromas of dried plums and cranberries. Rich and velvety on the palate, with flavours of dark fruits and a zest of orange peel. Serve as a stand-alone or pair with a slice of blueberry pound cake or strawberry rhubarb crisp.
<b>2015 Vidal Icewine</b> 375ml VQA	\$ 63.00	This sweet dessert wine has aromas of peach, apricots and honey with flavours of mango, lychee and marmalade on the palate. It is well balanced between sweetness and acidity. Serve as a stand-alone or enjoy with fresh fruits and soft cheeses.
<b>2015 Vidal Icewine</b> 200ml VQA	\$ 35.00	
<b>2015 Riesling Icewine</b> 375ml VQA	\$ 72.00	A refreshing nose of sweet grass and ripe pears and elegant fruit flavours of honeycrisp apple, peach and sweet pear mesmerize the palate. The sweetness is complimented perfectly by the delicate acidity of citrus fruit.
<b>2015 Chardonnay Icewine</b> 375ml VQA	\$ 76.00	Aromas of caramel and creamy butterscotch greet the nose. On the palate, notes of rich chewy caramel, banana cream pie, vanilla, and butterscotch abound. Rounding out with an even finish of apples and peaches.