



## Wine Purchase List

Wine	Price	Description
<b>2013 Chardonnay</b> 750 ml 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> 750 ml 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> 750 ml 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>2013 Chardonnay Barrel Aged</b> 750 ml VQA	\$ 28.95	Aged in French oak barrels, this is a delicate wine with flavours and aromas of peaches and green apples, and has a long smooth finish. It's a great match for raw oysters, or smoked salmon.
<b>2013 Sauvignon Blanc Fumé</b> <i>Niagara Peninsula</i> 750 ml 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>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>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>2016 Zweigelt</b> 750ml VQA	\$ 34.95	This vintage showcases primary aromatics rooted in tart red cherry, raspberry, licorice root and black peppercorn with subtle notes of clove, vanilla, and dark chocolate. On the palate, black cherry, blackcurrant and hints of cranberry pace the way for subtle floral notes of lavender; balanced acidity also showcases herbaceous flavour. Serve slightly chilled.
<b>2016 Amabilis</b> 750ml VQA	\$ 42.95	A blend of 65% Merlot and 35% Malbec. Primary aromatics of red cherry, ripe plum, blackberry, and blackcurrant with secondary aromatics in the form of vanilla, clove, sweet tobacco and cocoa. The palate plays second-fiddle to the nose, with flavours of red cherry, ripened strawberries, blueberries, redcurrant, and cranberry dominating.



## Icewine

Wine	Price	Description
<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 standalone 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.

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