



Wine Purchase List

Wine	Price	Description
2019 Dry Riesling 750 ml VQA	\$ 21.95	Juicy, vibrant, and delicious. Fermented at low temperature with aromas of honeysuckle, lemon, and nectarine that mirror on the palate. This one is made to be enjoyed chilled and with good company.
2014 Meritage 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.
2014 Meritage 3L VQA	\$ 180.00	
2016 Amabilis 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
2015 Merlot/Cab Sauvignon Icewine <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.
2015 Vidal Icewine 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.
2015 Vidal Icewine 200ml VQA	\$ 35.00	
2015 Riesling Icewine 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.
2015 Chardonnay Icewine 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.

For more information, please contact us at:

Tel: 1-905-468-8188

Fax: 1-905-468-8012

Email: info@laileywinery.com