

## RESERVE FLIGHT \$20

Self-Guided Tasting. Choose three wines from this list.

*Tasting fees are not waived with the purchase of wine.*

### UNOAKED WHITE

#### 2016 Robert's Block Riesling \$26.00

100% Estate old-vines Riesling grown on thin clay soils with escarpment limestone beneath. The wine was cool fermented in stainless steel for 3 weeks and left on lees for 5 months with very little agitation. Allowed to age one year in bottle before release. This is an elegant expression of the Riesling grape -- dry, with excellent minerality and a hint of petrol on the nose.

Alc. 11.1% RS 16 g/l TA 8.8 g/l

SILVER MEDAL, 2018 INTERNATIONAL WINE & SPIRIT COMPETITION  
BRONZE MEDAL, 2018 DECANter WORLD WINE AWARDS

### OAKED WHITE

#### 2016 Mabel's V.C.R.

#### Viognier Chardonnay Riesling \$28.95

An Ontario original. Aromatics of lemon oil, white flowers and vanilla with an undertone of nuttiness lift from the glass. The dry bright palate is medium bodied with buttered toast, tropical sensations of papaya and guava plus citrus notes of lemon. Complex and evolving. The lengthy clean finish alludes to the longevity of this wine.

Enjoy with seafoods, poultry, pasta carbonara, medium aged and hard cheeses, substantial appetizers and pork dishes.

Alc. 13.2% RS 7.1 g/l TA 7.8 g/l

### ROSÉ

#### 2018 Windsock Rosé Cabernet Sauvignon \$35.95

100% Cabernet Sauvignon. After remaining whole berry for 5 days, the grapes were pressed then cool fermented in stainless steel for ~10 days. Malolactic fermentation occurred during aging for 8 months in 2 to 4-year-old French oak barrels with fine lees. Left dry, weighty and zippy with no fining, additions or blending. Opulent, full-bodied and alluring. Cedar, vanilla, red berry notes and subtle spices on the nose transcend into a weighty Rosé with tannin, texture and extract. Not your average Rosé, we recommend drinking at room temperature. Alc. 12.5% RS 4.9 g/l TA 7.5 g/l

### UN-OAKED RED

#### 2019 Bank Barn Baco Noir \$19.95

Un-oaked, 100% Estate grown old-vines Baco Noir made for immediate enjoyment. Due to 2019's cool conditions and fear of suitable colour extraction, the grapes passed through a "Flash Unit" which heated the fruit to 80°C to rupture the berry's outer cells, releasing the colour and vegetal notes. 100% malolactic fermentation concurrent with alcoholic fermentation in stainless steel. Bright, bold garnet red in the glass. Red cherry, cherry pie and floral notes of lavender and lilac on the nose and palate. Made for immediate enjoyment. Alc. 10.5% RS 13.1 g/l TA 6.8 g/l

GOLD MEDAL, 2020 FINGER LAKES INTERNATIONAL WINE COMPETITION

### BARREL-AGED REDS

#### 2017 Gritstone Cabernet \$29.95

A blend of 75% Estate grown Cabernet Franc and 25% Cabernet Sauvignon from a neighbouring vineyard. Wine was cool fermented and spent a total 30 days on skins with continued daily hand plunging. Cabernet Franc portion spent 14 months in re-coopered barrels (50% French/50% American), undergoing 100% malolactic while in oak. Blended before bottling with unoaked Cab Sauv. Deep red colour. Aromatics of spices, hazelnut, leather, vanilla and butterscotch lift from the glass then are joined on the medium bodied, dry palate with black pepper, astringency, tar and red berries.

Concentrated and alluring.  
Alc. 12.5% RS 4g/l TA 6.1 g/l

#### 2017 Chestnut Tree Cabernet Franc \$44.95

100% Estate fruit from 10+ year old vines. Fruit was allowed to hang for a long time before harvest (November 10, 2017) to ensure full ripeness, flavour and complexity. The wine was cool fermented and hand plunged twice daily for 10 days after 3 days of cold soaking, a total of 30 days on skins. Aged 22 months in French and American oak, with 60% of the barrels being new. Lovely garnet colour with deep red hues alludes to a well-made cool climate red. Aromatics reminiscent of a fresh black forest cake lift from the glass complete with kirsch cherry and dark chocolate curls. Spice and herbal notes intertwine throughout the aromatics. On the palate, dry, dark chocolate styled tannins wisp across the tongue with dried herbs, cedar, mocha and pencil shavings to add complexity. A dry, cedar, herbal finish persists.

Alc. 13% RS 5.4g/l TA 5.8 g/l

BRONZE MEDAL, 2020 INTERNATIONAL WINE & SPIRIT COMPETITION

## STAFF FLIGHT \$10

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### DRY WHITE

#### 2016 Fancy Farm Girl

#### Frissonesque Sauvignon Blanc \$16.95

Lifted and focused aromatics of tropical fruits especially passionfruit and ripe white grape notes are balanced with a clean, bright, fruit filled palate with a lengthy finish.

Alc. 12.5% RS 3 g/l TA 5 g/l

### SEMI-DRY WHITE

#### 2018 Riesling Loved by Lu \$17.95

Fresh, semi-dry and balanced. The finish is round with minerality shinning through. Fabulous when paired with appetizers, chicken, poultry, seafood, fish, mild cheese, or on its own. Sensational with Thai cuisine.

Alc. 11% RS 26 g/l TA 8.2 g/l

#### 2017 Lavelle's Vidal \$16.95

Clean, fruity, mouth-watering and entirely too easy drinking!

Enjoy on its own on a hot summers' day or with curry dishes, Thai cuisine, spicy foods, elegant/light desserts or young cheeses. Alc. 11.1% RS 26.3 g/l TA 7.1 g/l

### ROSÉ

#### 2019 Fancy Farm Girl Foxy Pink Rosé \$15.95

Crisp, dry, fruit-forward blend of 95% Riesling and 5% Cabernet Franc. Decidedly thirst-quenching, with all the freshness of the first strawberries of spring.

Alc. 11% RS 14 g/l TA 7.4 g/l

BRONZE MEDAL, 2020 FINGER LAKES INTERNATIONAL WINE COMPETITION

### RED

#### 2019 Bank Barn Baco Noir \$19.95

Our best-selling red. This un-oaked Baco Noir is made for immediate enjoyment. Bright, bold garnet red in the glass. Red cherry, cherry pie and floral notes of lavender and lilac on the nose and palate.

Alc. 10.5% RS 13.1 g/l TA 6.8 g/l

GOLD MEDAL, 2020 FINGER LAKES INTERNATIONAL WINE COMPETITION

#### 2018 Fancy Farm Girl Flamboyant Red \$19.95

**NEW RELEASE**

An easy-drinking, lightly-oaked, Bordeaux-style blend of Cabernet Franc (65%), Cabernet Sauvignon (20%) and Merlot (15%). Great with casual fare or on its own with friends.

Alc. 12.5% RS 3 g/l TA 5.3 g/l