



Winter 2024 Tasting Flight

Choose **three** wines from this list to create your own flight for \$15!

2020 FANCY FARM GIRL FROSTY FIZZ \$26.95 (DEMI-SEC)

Méthode Charmat **sparkling**. Delicately effervescent with just a hint of sweetness, Frosty Fizz is a scintillating blend of 100% estate grown Vidal (94%) and Riesling (6%), with suggestions of stone fruit and sunshine on the nose and palate.

ALC. 11% RS 20 g/L

2019 RIESLING LOVED BY LU \$17.95 (SD)

Riesling Loved By Lu is fresh, semi-dry and balanced. Fruit-forward and friendly, with bright suggestions of fresh green apple and citrus zest and perhaps a hint of grilled pineapple. Sensational with Asian cuisine, roast pork/poultry, and soft cheeses.

ALC. 11% RS 22.8 g/L

2018 MABEL'S VCR \$28.95 (XD)

A unique blend of 50% Viognier, 35% Chardonnay and 15% Riesling, with each wine vinified separately and blended just before bottling. Both the Viognier and Chardonnay were aged in French oak. Suggestions of preserved lemon, honey & just a hint of oak on the nose. Citrus and baked apple notes continue on the palate, which is dry, firm and distinctly lean on the finish. Serve with roast poultry or rich cheese and cream dishes.

ALC. 12% RS 8.4 g/L

2021 BANK BARN BACO NOIR \$21.95 (D)

The ultimate Baco Noir! This unoaked, dry beauty shows all the varietal characteristics in one gorgeous wine — on the nose, it may remind you of Black Forest Cake, all dark chocolate curls and bright cherry notes, with an added earthy or tobacco leaf depth. On the palate, this is a fresh, vibrant juice bomb of a wine, simply bursting with suggestions of cherry, black raspberry and currant.

Enjoy on its own, or pair with casual fare like pasta bolognese, burgers, pizza, and smoked meats. ALC 11.5% RS 14 g/L

2018 CHESTNUT TREE CABERNET FRANC \$54.95 (XD)

A rich, well-structured, extra-dry Cab franc vinified from 100% estate-grown, hand-harvested fruit. After pressing and light settling, the wine was aged 22 months in French and American oak. Fresh currant, cassis, blackberry and plum on both the nose and the palate are balanced by hints of cedar, pencil shavings and tobacco. Pair with strong cheeses, red and game meat, lamb, charcuterie.

ALC. 13.0% RS 3.0 g/L

2017 HOWARD'S ICEWINE VIDAL \$39.95 375mL \$24.95 200mL (S)

A dynamic example of Icewine, Sue-Ann's multiple award winning 2017 vintage is a study in contrasts; at once both richly opulent and jucily fresh. On the nose, the wine is luscious and seductive, luring you in with suggestions of stone fruit, honey and beeswax. On the palate, those same alluring notes are galvanized by the tang of grilled pineapple, and freshly picked peach or apricot. Enjoy chilled, on its own, or with blue cheese, figs, spiced nuts, sweet potato gnocchi.

ALC. 11.0% RS 207 g/L

Winter 2024 By The Glass

2020

FANCY FARM GIRL FROSTY FIZZ

5 oz glass \$12

9 oz glass \$19

2019

RIESLING LOVED BY LU

5 oz glass \$8

9 oz glass \$13

2018

MABEL'S VCR

VIIGNIER CHARDONNAY RIESLING

5 oz glass \$13

9 oz glass \$20

2021

BANK BARN BACO NOIR

5 oz glass \$10

9 oz glass \$15

2018

THE CHESTNUT TREE

CABERNET FRANC

5 oz glass \$20

9 oz glass \$32

2017

HOWARD'S ICEWINE VIDAL

2 oz glass \$10