



JULY WINE TASTINGS



\$5.00 / Per Person Tasting Fee - Choose any 4

Tasting fee waived with purchase of any 750ml bottle of wine.

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2017 ESTATE GROWN MADELEINE SYLVANER (0) Fraser Valley BC VQA - \$15.95/750ml

The Madeleine Sylvaner vines have been growing in our Fraser Valley Vineyard since 1982. These old vines produce gorgeous grapes with a brilliant golden hue. This is a delicate white wine with a bright and fresh floral nose, notes of sweet melons and honey, and a refreshingly dry finish. *Enjoy with seafood, oysters, pastas with cream sauce, lemony chicken dishes and crisp salads.*

Silver Medal – 2018 Cascadia Wine Competition, Richland, Washington

Silver Medal - 2018 NorthWest Wine Summit, Penticton, BC & Hood River, Oregon.

2017 VALLEY CHARDONNAY (0) Similkameen Valley BC VQA \$15.75/750 ml

The grapes for this Unoaked Chardonnay were sourced from a single vineyard, Blind Creek, located in Cawston (Similkameen Valley). The varietal fruity characteristics of apricot and stone fruit is joined by the luscious body and a delightful finish of sweet, baked apple strudel. *Enjoy with crisp salads, chicken or seafood pasta dishes and grilled or BBQ'd seafood.*

2017 GEWURZTRAMINER (1) Similkameen Valley BC VQA - \$16.95/750ml

Gewürztraminer is a German term that means “spicy (or perfumed) grape from the town of Traminer”. Sourced from a single vineyard, Rocky Ridge, located in the Similkameen Valley, the floral nose makes it easily recognizable. Off dry, this white wine offers a hint of nutmeg, notes of candied ginger on the palate and a white pepper spice finish. *Enjoy with spicy curries, teriyaki or Thai chicken, Quiche Lorraine and strong cheeses. Best of Class – 2018 Savor NW Wine Awards, Oregon, USA*

Double Gold - 2018 Cascadia Wine Competition, Richland, Oregon

Gold Medal - 2018 NorthWest Wine Summit, Penticton, BC & Hood River, Oregon.

Gold Medal - BC Wine Awards - Okanagan Wine Festival Society, Penticton, BC

2017 ESTATE GROWN SIEGERREBE (1) Fraser Valley BC VQA - \$16.95/750ml

Siegerrebe (literally “Victory-vine” in German) grapes were handpicked from our very own Estate Grown grapes. This off dry wine offers delicious perfumed aromatics along with passionfruit and cotton candy notes. *Perfect with spicy prawn dishes, white meats, either grilled or pan fried and strong cheeses.*

Silver Medal – 2018 Cascadia Wine Competition, Richland, Washington

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2017 VALLEY PINK (1) Okanagan Valley BC VQA - \$15.75/750ml

A blend of grapes from Naramata, B.C with 86% Zweigelt from Four Shadows Vineyard and 14% Viognier from Dhaliwal Vineyard. This Rosé wine has sweet rose petal aromatics and hints of strawberry rhubarb. It has citrus zest on the palate and candy-floss confection on the finish. *Enjoy this refreshing rosé with BBQ'd salmon, spicy prawns, gourmet burgers and ribs or just on its own.*

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2017 ESTATE GROWN GAMAY NOIR (0) Fraser Valley BC VQA - \$18.95/750ml

Ripened to perfection, the grapes for this lighter bodied red wine are from Chaberton's very own Fraser Valley vineyard. Raspberry and red currant fruit notes with a hint of white pepper. Subtle tannin structure, crisp acidity and sweet cherry and plum fruitiness. *Enjoy with light summer salads, quiche, grilled fish, roasted turkey or chicken, cheese plates and berry desserts. Can be served slightly chilled.*

Bronze Medal - 2018 All Canadian Wine Championship, Ontario.

2016 VALLEY RED (0) BC VQA - \$15.75/750ml

A blend of Okanagan Valley grown fruit. Merlot based. Perfumed floral aromatics with hints of licorice, spice and vivid earthy characteristics. A medium bodied wine with a distinctive tannin structure it finishes with rich and long-lasting cassis notes. *Enjoy this B.C. wine with barbecued meats, pastas and burgers and strong cheeses.*

2015 VALLEY CAB (0) BC VQA - \$16.95/750ml

A blend of Cab Franc, Cab Sauvignon and Malbec from Okanagan Valley vineyards. Oak barrel aged. This savoury red wine has flavours of raspberry, cassis and vanilla. *Enjoy with strong cheeses, red meat dishes and dark chocolate.*

2015 MERLOT (0) BC VQA - \$23.95/750ml

Grapes sourced from three premium vineyards on the Naramata Bench were chosen for their distinctive varietal characteristics. Fermented and aged separately for 24 months, (28% new and 72% 3rd and 4th used barrels). Medium bodied with ripe blueberry and violet nose. Dried prune and raisin notes with a dark caramel/toffee on the finish. *Enjoy with duck, pork, roasted vegetables, grilled mushrooms and pastas with red sauce.*

Taxes and bottle/container deposit NOT included in all pricing * No Further Case Lot Discount applicable On “Special” Priced Wines.

- How many standard wine bottles equals one Nebuchadnezzar? 20 (yes, 20!) standard (750 mL) bottles! Other fun names for large format wine bottles include Rehoboam (6 bottles), Methusaleh (8 bottles), and magnum (2 bottles).
- Cork hasn't always sealed wine containers. Greeks and Romans used a layer of olive oil. The French used oil-soaked rags to seal wine bottles. It wasn't until the 1780s that corks came into common use to seal wine bottles. This made bottle aging possible.
- When it comes to all fruit crops in the world, wine grapes take the number one spot in terms of total acres planted.