

JUNE 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 CHABERTON WHITE (0) BC VQA \$5.25/200 ml, \$12.50/750 ml, \$17.95/1.5 L AND \$38.99/4 L BAG IN THE BOX **NEW VINTAGE**
A crisp dry wine with aromas of zesty citrus, this B.C. wine has an intense palate of lemon, green apple gooseberry and a touch of honey. Created with grapes sourced from the Fraser Valley and select BC grape growing regions. *Enjoy with baked salmon, prawns, and white meats.*

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 PINOT GRIS (0) BC VQA - \$16.95/750ml
Grapes from Stoneboat Vineyard (Okanagan Valley) and Blind Creek Vineyard (Similkameen Valley) were soaked for 19 hours. Whole berries were then pressed to extract the gorgeous coral color from the skin contact. Aromas of candied fruit are joined by citrus notes and ruby grapefruit which build into a lasting tangerine finish. *Enjoy with seafood, creamy pastas, poultry dishes and goat cheese dressed salads. Bronze Medal - 2018 Cascadia Wine Competition, Richland, WA.*

2017 ESTATE GROWN BACCHUS (1) FRASER VALLEY BC VQA - \$15.95/750ml
The Bacchus grape is renowned in the cooler climate Fraser Valley. We proudly handpicked our flagship grapes, which were grown on our estate vineyard in Langley, from vines that are excess of 35 years old. This off-dry white wine's delicate aromas are accentuated by lemon and green pear notes with a hint of cinnamon and spice on the finish.. *Pairs well with all types of goat cheese, curries, baked fish and fresh pan seared or grilled prawns. Silver Medal - 2018 BC Wine Awards, Okanagan Wine Fest, Penticton, BC*

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2017 VALLEY PINK (1) 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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2016 CHABERTON RED (0) BC VQA \$5.25/200 ml, \$12.50/750 ml, \$17.95/1.5 L AND \$38.99/4 L BAG IN THE BOX
Our house blend of 100% BC grapes sourced from the Okanagan and Similkameen Valleys offers aromas of cherries, spices and a hint of vanilla. This dry red wine is smooth on the palate and offers flavours of cherries, plums and sweet spices. *Perfect with burgers, pastas, pizza, and red meats.*

2016 RESERVE PINOT NOIR (0) BC VQA \$21.95/750ml
100% Pinot Noir grapes from Happy Valley Vineyards in Oliver were aged in neutral oak barrels – 70% French, 30% American. Cool climate delicate aromas of sweet Bing cherries and white pepper spiciness. A touch of dandelion herbaceous flavour countered with bright raspberry fruit sweetness. A lighter bodied wine – enjoyable at any occasion. *Perfect with beef or pork tenderloin roasts, cedar plank grilled salmon steaks, light creamy cheese.*

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2014 RESERVE SYRAH (0) BC VQA \$28.95/750ml
Graphite minerality, pencil shavings & earthy aromatics. Deep red berry and Bing cherries notes with red licorice flavors. Supple tannins and silky textured with a sweet jammy/compoete finish. Bright fruit delivery on front palate indicative of good aging potential. *Pair with grilled/BBQ'd red meats, roast lamb and rich savoury stew. Silver Medal - 2018 Savor NW Wine Awards, Oregon, USA*

2015 CABERNET SAUVIGNON (0) OKANAGAN VALLEY BC VQA \$23.95/750ml **NEW VINTAGE**
A full bodied red with cassis and black currant fruit aromatics. Notes of blueberry compote and cinnamon on the palate. A wine with framed structure and persistent earthiness suited for great aging potential. *Enjoy with braised or grilled red meats, strong cheeses and dark chocolate desserts.* Wine Maker's Notes: 24 months barrel aging in 10% new and 90% 2nd/3rd use. Each vineyard (Saddle Ridge, Hebting and Nk'Mip) individually fermented and kept separate until blending. Blend selection based on barrel classification.

June has the Summer Solstice, the day with the longest daylight of the year, typically on June 21st. • As per Icelandic folklore, if you bathe in the morning dew on June 24, you will age late in life. • June is regarded as the luckiest month for marriage. 

And... Don't forget about Dad on June 17th, Father's Day!