

MAY WINE TASTINGS

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

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

W H I T E W I N E S

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

2017 SAUVIGNON BLANC (0) Similkameen Valley BC VQA - \$16.95/750ml

This is a single vineyard Sauvignon Blanc from Blind Creek Vineyard, located in Cawston (Similkameen Valley). The crisp acidity is joined by intense exotic tropical fruit aromas, gooseberry and ripe pineapple notes, rounded body and soft mouthfeel. *Enjoy with seafood salads, Thai fish cakes, prawns and simple grilled fish. Also goes well with Japanese dishes such as sushi and sashimi and lightly smoked salmon.*

Silver Medal – 2018 Cascadia Wine Competition, Richland, Washington

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

R O S E

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.*

R E D W I N E S

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.*

2017 ESTATE GROWN GAMAY NOIR (0) FRASER VALLEY BC VQA \$18.95/750ml **NEW VINTAGE**

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.*

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.*

2014 RESERVE CABERNET SAUVIGNON (0) BRITISH COLUMBIA BC VQA \$22.95/750ml

An elegant blend of 94% Cabernet Sauvignon & 6% Cabernet Franc from Black Sage Bench vineyards. Individual barrels were aged for up to 24 months. Rich cassis, dried prune with salty black olive aromatics. Dense velvety tannins with toasted oak and tobacco notes on the finish. *Enjoy with braised or grilled red meats, strong cheeses and dark chocolate desserts. Wine Maker's Notes: All grapes sourced from the Black Sage Bench, Oliver, BC. 30% aged for 24 months in new barrels remaining 70% aged for 18 months in 2nd and 3rd use barrels.*

Silver Medal – 2018 Savor NW Wine Awards, Oregon, USA

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

Don't Forget - Mother's Day - May 13th

- May 1 is May Day. It marks the return of spring by bringing in branches of forsythia, lilacs, or other flowering shrubs from your region. In Hawaii, May 1 is celebrated as Lei Day. Leis are garlands or wreaths that are often made with native Hawaiian flowers and leaves. Nowadays, they are given as a symbol of greeting, farewell, affection, celebration, or honor, in the spirit of aloha.
- May 5 - Cinco de Mayo (“The Fifth of May”) celebrates the victory of the Mexicans over the French army at The Battle of Puebla in 1862 (Suggestion-Sangria made with Chaberton Red or Chaberton White - Ask for our recipe card.)
- May 13, is Mother's Day! Do you have something planned to show appreciation for your mother? A wine gift basket would surely be appreciated.
- May 21 is Victoria Day in Canada. This holiday celebrates the birthday of Queen Victoria.