

DECEMBER WINE TASTINGS

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

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

WHITE WINES

2017 ESTATE GROWN MADELEINE SYLVANER (0) Fraser Valley BC VQA - \$16.95/750ml

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, roast turkey and crisp salads.*

Silver Medal – 2018 Cascadia Wine Competition, Richland, Washington

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

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 passion fruit 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

2017 ESTATE GROWN BACCHUS (1) FRASER VALLEY BC VQA - \$16.95/750ml

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*

2016 RESERVE CHARDONNAY Okanagan Valley BC VQA \$19.95/750ml

The deep golden hue developed during 3 months of barrel aging. Attractive vanilla and toffee aromatics with undertones of lemon curd and grilled pineapple. Toasted hazelnut and butterscotch finish. *Pairs beautifully with seared or roasted shellfish, poultry with wild mushrooms, pumpkin/butternut squash ravioli and soft/semi-soft cheeses.* *Bronze Medal - 2018 Intervin Int’l Wine Awards, Niagara, Ont.*

RED WINES

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, ham, cedar plank grilled salmon steaks, light creamy cheese.*

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

Oak barrel aged for 21 months in second use barrels. Elegantly perfumed aromatics; gently framed with rounded structure. Violet and sweet fragrance on nose. Raspberry jam and red plum fruit notes with mouth coating fine tannins. Cloves, nutmeg and cinnamon spice on palate with a sweet vanilla finish. *Enjoy with duck, pork, roasted vegetables, grilled mushrooms and pastas with red sauce.*

2012 AC 35 (0) BC VQA - \$45.99/750ml

AC 35 will have great longevity because of the addition of 15% Cab. Sauv. and 50% Cab. Franc to the Merlot base. With more masculine aromatics of cigar box and dried tobacco, it is displaying very rich secondary characters from the barrels. This complex wine finishes with licorice notes and will evolve greatly over time. *Limited Availability Gold Medal - 2016 Finger Lakes Int’l Wine Comp., New York*

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 stews.* *Silver Medal - 2018 Savor NW Wine Awards, Oregon, USA.*

Silver Medal - 2018 Intervin International Wine Awards, Niagara on the Lake, Ont.

SPECIALTY

2013 TRIBUTE (9) BC VQA \$24.95/375 ml

This fortified red wine is a tribute to the passion, dedication and commitment to Chaberton over its 25 years by everyone involved. 2013 Syrah was aged for 3 years in new French oak barrels. Rich prune and blackberry aromas combine with a sweet caramel and mocha finish. *Enjoy ‘Tribute’ with family and friends in the manner it was made = WITH LOVE.*

2016 RESERVE ORTEGA DESSERT WINE (9) Fraser Valley BC VQA - \$29.95/375 ml

This Late Harvest dessert wine has lovely honeysuckle and delicate white floral aromatics. Sumptuous baked apple pie notes on the palate. Finishes clean and refreshingly. *Enjoy with pound cake, fresh fruit and cheese plates or just by itself for a lovely ending to any meal.*

*Happy Holidays from all of us at Chaberton Estate Winery and the Bacchus Bistro.
Wishing you all the best for a very happy 2019. Cheers!*