

APRIL 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 \$16.95/750ml

The vines for this wine have been growing in our Fraser Valley vineyard since 1982 and produce gorgeous grapes with a brilliant golden hue. This is a delicate wine with a bright and fresh floral nose, notes of sweet melons and honey, and a refreshingly dry finish. *Pairs with seafood, oysters, pasta with cream sauce, light chicken dishes and crisp salads.*

2017 GEWURZTRAMINER (1) SIMILKAMEEN VALLEY BC VQA \$16.95/750ml

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 finish. *Enjoy with spicy curries, teriyaki or Thai chicken. Quiche Lorraine and strong cheeses.*

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 handpick our flagship grapes, which are 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. **DOUBLE GOLD - 2019 SavorNW Wine Awards, Cannon Beach Or.***

2017 BARREL AGED CHARDONNAY (0) OKANAGAN VALLEY BC VQA \$20.95/750ML

Distinctive grapes selected from Gehringer Vineyards, Oliver, and Blind Creek vineyard, Keremeos, showcase a wine that was 50% barrel aged for 4 months. Partial malolactic secondary fermentation and weekly lees stirring. Bright citrus and key lime characteristics with coconut and sweet vanilla aromatics. Kettle corn and roasted hazelnut on the palate and persistent salted caramel finish. *Pairs beautifully seared or roasted shellfish, poultry with wild mushrooms, pumpkin/butternut squash ravioli, or semi-soft cheeses.*

GOLD - 2019 SavorNW Wine Awards, Cannon Beach Or.

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2018 VALLEY PINK (1) BC VQA - \$15.95/750ml

A blend of 3 grapes – Zweigelt (Naramata), Gewurztraminer (Summerland) and Pinotage (Oliver). The grapes were soaked on their skins for 48 hours before fermentation to produce this outstanding rosé wine. Watermelon, raspberry sorbet notes with lively acidity and fresh fruity confection on the finish. *Enjoy this wine with barbecued salmon, spicy prawns, pork and turkey. A definite 'must have' for picnics and backyard patio parties. **BRONZE - 2019 SavorNW Wine Awards, Cannon Beach Or.***

2017 ESTATE GROWN GAMAY NOIR (0) 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.*

Silver Medal - 2018 Wine Align National Wine Award, Penticton, BC

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2016 VALLEY CAB (0) BC VQA \$17.95/750 ml

A blend of 71% Cab Franc and 29% Cab Sauvignon grapes from three premium Okanagan Valley Vineyards. Individually fermented and then blended together to produce the dark plum and maraschino cherry fruit aromatics. Caramelized fruit on the palate. Spicy notes of cloves and anise on the finish. *Perfect with burgers, pastas, pizza, and red meats.*

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

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

2015 SYRAH (0) BC VQA - \$28.95/750ml

Barrel aged for 17 months in 100% new oak barrels, 30% American, 70% French. The attractive floral nose of purple violets is joined by fresh dark plum sweetness. The rounded mouthful and velvety tannins delivers a generous finish of cloves, cinnamon and black peppercorn. The elegant bouquet and young lively acidity is well suited for aging. *Pair with grilled/BBQ'd meats, roast lamb and rich, savoury stews.*

BRONZE - 2019 SavorNW Wine Awards, Cannon Beach Or.

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

HAPPY EASTER

