

# White Wines

## 2018 CHABERTON WHITE (0) BC VQA \$12.75/750ml

A crisp dry wine with aromas of zesty citrus, this B.C. wine has an intense palate of lemon, green apple and gooseberry. Created with grapes sourced from the Fraser Valley and select BC grape growing regions.

*Enjoy with baked salmon, prawns, and white meats.*

## 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 with seared or roasted shellfish (lobster and scallops), poultry with wild mushrooms, pumpkin/butternut squash ravioli and soft/semi-soft cheeses.*

**GOLD** – 2019 SavorNW Wine Awards, Oregon USA

## 2018 VALLEY CHARDONNAY (1) SIMILKAMEEN VALLEY BC VQA \$15.95/750ml

Chardonnay grapes from Blind Creek Vineyard, located in Cawston (Similkameen Valley) were blended with grapes sourced from two Oliver area vineyards, Gehringer & Nk'Mip to produce this Unoaked Chardonnay. A generous palate packed with ripe peach aromas, pineapple and a hint of minerality with a refreshing acidity on the finish.

*Enjoy with crisp salads, curry and Mexican dishes, grilled or steamed shellfish like crabs and prawns or any Sunday brunch delights.*

**SILVER** – 2019 SavorNW Wine Awards, Oregon USA

## 2018 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 golden straw coloured off-dry wine offers a honeycomb sweetness joined by notes of Asian pear and dried apricots.

*Perfect with spicy prawn dishes, white meats, either grilled or pan fried, and strong cheeses.*

# Rose Wine

## 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.

# Red Wines

## 2017 SINGLE VINEYARD PINOT NOIR (0) OKANAGAN VALLEY BC VQA \$21.95/750ml

Specially selected grapes from Maverick Vineyard, Oliver, produced a delicate wine that was aged for nine months in 15% new French oak barrels. Fresh berry aromatics of red currants and red cherries. Composed structure with soft tannins delivering a lengthy finish of clove and anise.

*Perfect with beef or pork tenderloin roasts, cedar plank grilled salmon steaks, and light creamy cheese.*

## 2018 VALLEY CAB (0) OKANAGAN VALLEY BC VQA - \$18.95/750ml **NEW VINTAGE**

A blend of Cabernet Sauvignon, Cabernet Franc, and Merlot, this wine flourishes with red berries on the nose with a hint of toast and savoury smoke. The fresh and intense flavour is accented with notes of pepper and spices and finishes long, soft, and silky on the palate.

*Enjoy with strong cheeses, red meat dishes and dark chocolate.*

## 2015 MERLOT (0) BC VQA - \$24.95/750ml

Grapes sourced from three premium vineyards on the Naramata Bench were chosen for their distinctive varietal characteristics. 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.*

## 2013 AC 70 (0) BC VQA - \$45.99/750ml

This blend composition is 70% 2013 Merlot, 28.5% 2013 Cab Franc, and 1.5% 2013 Cab Sauvignon, aging in barrel for 20-24 months in varied proportional of French and American Oak. This outstanding red will definitely benefit with decanting and will open up to reveal a fragrant violet bouquet, hints of dried leaves and aromas with attractive dark fruit characteristics. Red figs and black plum notes. Silky textured and generous mouth weight from supple tannins. Sweet cassis and fruit leather balances with a savory charcuterie finish.

113 cases produced

**\$5.00 /Per Person Tasting Fee - Choose any 4**  
**Tasting fee waived with purchase of any 750ml bottle of wine.**

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