

JANUARY 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 CHABERTON WHITE (0) BC VQA \$5.50/200 ml, \$12.75/750 ml, \$18.50/1.5 L AND \$39.99/4 L BAG IN THE BOX

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 GEWURZTRAMINER (1) Similkameen Valley BC VQA - \$16.95/750ml

Gewürztraminer is a German term that means “spicy (or perfumed) grape from the town of Traminer”. 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 spice finish. *Enjoy with spicy curries, teriyaki or Thai chicken, Quiche Lorraine and strong cheeses. Best of Class – 2018 Savor NW Wine Awards, Oregon, USA*

Double Gold - 2018 Cascadia Wine Competition, Richland, Oregon

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

Gold Medal - BC Wine Awards - Okanagan Wine Festival Society, Penticton, BC

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*

RED WINES

2017 CHABERTON RED (0) BC VQA \$5.50/200 ml, \$12.75/750 ml, \$18.50/1.5 L AND \$39.99/4 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.*

2017 ESTATE GROWN GAMAY NOIR (0) FRASER VALLEY 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 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*

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

A blend of 71% Cab. Franc and 29% Cab. Sauv from three premium Okanagan Valley vineyards. Individually fermented and then blended to produce the dark plum and maraschino cherry fruit aromatics. Caramelized fruit on the plate with spicy notes of cloves and anise on the finish. *Enjoy with strong cheeses, red meat dishes and dark chocolate.*

2015 CABERNET SAUVIGNON (0) OKANAGAN VALLEY BC VQA \$23.95/750ml

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.

*“Here's to spreading joy and happiness wherever you go
in the New Year and getting the same in return.”*

Happy 2019!