

# MAY 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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## **2018 VALLEY CHARDONNAY** (0) BC VQA \$15.95/750ml

Chardonnay grapes from Blind Creek Vineyard, (Similkameen Valley) were blended with grapes sourced from two Oliver area vineyards, 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.*

## **2018 PINOT GRIS** (0) BRITISH COLUMBIA BC VQA \$16.95/750ml

Grapes from Blind Creek Vineyard (Cawston) and Dry Creek Vineyard (Oliver) were soaked on their skins for 12 & 18 hours respectively to produce a delicately coloured, beautifully structured wine. Sweet aromas of orange blossom with subtle flint minerality combine to make a balanced, easy drinking, white wine. *Enjoy with seafood or creamy pastas, poultry dishes and goat cheese dressed salads with a light lemony vinaigrette*

## **2018 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). An off-dry white wine with a sweet honeysuckle nose, guava and mango notes combining with a grassy, lean bodied finish. *Enjoy this food friendly wine with seafood salads, prawns, lightly smoked salmon, simple grilled fish and goat cheese.*

## **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.*

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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.***

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## **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***

## **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.*

## **2016 CABERNET SAUVIGNON** (0) BC VQA - \$24.95/750ml

A full-bodied red with a core freshness of blueberry and black current, is surrounded by notes of cedar and nutmeg spice. Charred toastiness, espresso and cocoa add flavours to a focused structure with supple tannins. *Enjoy with braised or grilled red meats, strong cheeses and dark chocolate desserts.*

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

Sweet floral bouquet of violets and perfume are joined by spicy white pepper aromatics. Lively blackberry fruit with a persistent red licorice finish. Medium bodied with velvety tannins and rounded structure. *Pair with grilled/BBQ'd meats, roast lamb and rich, savoury stews.*

***DOUBLE GOLD - Fingerlakes International Wine Competition, Rochester NY***