

White Wines

2018 PINOT GRIS (0) BC VQA \$16.95/750ml

Grapes were soaked on their skins for 12 - 18 hours 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) 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 GEWURZTRAMINER (1) BC VQA - \$16.95/750ml

This off-dry white offers fruity sweetness of lychee, ginger, and rosehip floral aromatics with a zesty ruby grapefruit finish. *Enjoy with spicy chicken or duck, Thai flavours, hot BBQ wings, or spicy marinated olives*

2018 ESTATE GROWN SIEGERREBE (1) BC VQA - \$16.95/750ml

These Siegerrebe 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.*

SILVER - 2018 Cascadia Wine Competition, Oregon

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.

BRONZE - 2019 Fingerlakes International Wine Championship, Rochester NY

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

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.

GOLD - 2019 Fingerlakes International Wine Championships, Rochester NY

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.

\$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.