

VINTAGES

local wines

A LABOUR OF LOVE



DISCOVER OUR LATEST COLLECTION, IN STORES **SATURDAY, SEPTEMBER 16, 2017**

wines of the month

Fruity finds for fall

FEATHERSTONE FOUR FEATHERS 2016

VQA Twenty Mile Bench,
Niagara Escarpment, Ontario
341586 (D) 750 mL \$14.95 ✍

TASTING NOTE: This value-laden, harmonious blend of Riesling, Chardonnay, Gewürztraminer and Sauvignon Blanc expresses aromas and flavours typical of each grape varietal. Orchard fruit, zippy citrus, exotic tropical fruit layered with hints of rose and ginger aromas on the nose provide segue to a mouth-watering wash of crisp apple, ripe pear and peach on the palate. Medium bodied and slightly off-dry, it offers a fresh fruit finish perfect with pan-seared white fish. Score: ★★★★★ (Lisa Isabelle, winecurrent.com, April 24, 2017)

Aromatic & Flavourful

IZADI RESERVA 2012

DOCa Rioja, Spain
461269 (XD) 750 mL \$19.95 ✍

TASTING NOTE: Fresh and floral red displaying red and black cherries, red plums and raspberries. Full body, ripe and silky tannins and a fresh, fruity finish. Drink now. Score: **91** (James Suckling, jamesuckling.com, Dec. 1, 2016)

Full-bodied & Smooth



VINTAGES

welcome

september 16

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CRAFTED

FROM THE GROUND UP



pg. 30

MORE **ONTARIO**
TO **LOVE**

plus...

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* vintages.com

CRAFTED FROM THE GROUND



When it comes to winemaking, **Ontario** is blessed with an ideal climate and exceptional soils; producers in Ontario could seemingly make great wine in their sleep. The reality? Fine winemaking is a complex process that takes years to master. Here, six local producers give us a glimpse at the knowledge, dedication and elbow grease that goes into crafting every bottle. **The 20 wines in this collection** are testament that this labour of love reaps big rewards.



OUND UP

Pouring a glass of wine to share with friends, for that special dinner, or just to kick back and commune with your inner self, represents the final stage in a wine's life cycle – but the story of your perfect glass of wine, no matter where in the world it originated, began long before your trip to Vintages. Every glass of wine is a testament to the effort, skill and dedication of winemakers at every stage of its development. Where a producer chooses to plant, how they prune, when they harvest, how they crush, ferment and age, and how they determine the final blend is a labour of love that spans all four seasons. Here, we detail six key stages in the life of a wine that show how, while Ontario winemakers may not actually pour their wine for you, they've poured their hearts into it.

TAKING ROOT

Ilya and Nadia Senchuk of **Leaning Post** plant vines – and a future for their young family – at their fledgling winery.

Is this the first time you've planted a vineyard?

Ilya: It's the first time we've planted a vineyard that's our own. My first taste of vine planting was in 2002, working with Daniel Lenko. I was a winemaker for 12 seasons before we started Leaning Post. We bought our farm in 2011 and planted the vines in 2013.

Nadia: Our name, Leaning Post, comes from the actual leaning posts at the end of each vineyard row. Just like the vines needed the support of frames and wires, we needed the support of friends and family.

Ilya: (Laughs) Polite people said we were brave, blunt people said we were crazy!

Nadia: It was such a momentous day for us, quite literally putting down roots in Niagara. There's a stereotype about people who start wineries that they must be wealthy and looking for a retirement project. Not us. This is what we built our life around. We want our children to grow up in the vineyard.



Ilya and Nadia Senchuk at their winery, housed in a restored 1850s barn.



Chardonnay grapes in spring. ABOVE, LEFT: Leaning Post's vineyard, ideally sited between Lake Ontario and the Niagara Escarpment, was planted in 2013. ABOVE, RIGHT: Winery greeter Stan.

How do you decide what, and where, to plant?

Ilya: You start with the grape varieties, and look for the right vineyard site for those varieties. We were looking for Pinot Noir and Chardonnay sites. Our property is just Pinot Noir and Chardonnay, split almost fifty-fifty, on five acres. Our vineyard is quite near Lake Ontario, so it's cooled by lake breezes and gives us that slow, gradual ripening to create those great flavours with classic body and elegance. We knew if we found the right place, these grapes would make wines that tasted truly unique and didn't taste like anyone else's.

Is vineyard planting more science or instinct?

Ilya: Definitely a bit of both. I studied science at the University of Manitoba, then graduated from CCOVI (Cool Climate Oenology and Viticulture Institute, at Brock University) in 2003. My background in the wine business and my experiences helped us with site selection, but it's still a leap of faith.

Nadia: There's far too much passion in winemaking to say it's just a science. What we try to do is find the best vineyard sites and put that into glass, and show what Niagara has to offer. There's a lot of passion in the process.



LEANING POST PINOT NOIR 2013 VQA Niagara Peninsula

Crafted from grapes grown in three vineyards – Wismer, Queenston and Lowrey. Leaning Post's own vineyard was still too young in 2013 to produce a crop. This is a smooth, silky wine with red berry, earth and spice.

★★★★☆ (Susan Desjardins, winecurrent.com)

Light-bodied & Fruity
523183 (XD) 750 mL
\$30.20 

New at Vintages

FOR COMPLETE TASTING NOTE, SEE PAGE 36.

TAKING ROOT:

planning and planting



Ilya Senchuk in the vineyard.

In any winemaking region in the world, new or established, before vines can be planted the ideal vineyard location has to be determined – a process that requires considerable analysis including assessing sun exposure, wind and rainfall patterns, irrigation requirements, drainage, the slope of the land, and of course the soil. With location chosen, the soil is readied for planting, which may mean adding nutrients, nitrogen, lime and other necessary components to maximize soil suitability and balance pH levels. The ground must be tilled to a depth of about three feet to aid developing root systems. Decisions are made around how to protect the young vines from pests and the soil from erosion – this can mean planting cover crops such as grass or clover, and even necessitate sheathing individual vines with plastic sleeves. Then there are practical considerations (“can I drive my tractor between the rows?”) and viticultural ones, such as vine density (the spacing of rows and individual vines within those rows), which varies for each variety and impacts the competition for nutrients and sun – too much or too little competition will affect the quality of the final wine.

G. MARQUIS THE SILVER LINE CHARDONNAY 2016

Niagara Stone Road Vineyard,
VQA Niagara-on-the-Lake

The Stone Road Vineyard’s soil warms quickly and holds heat during the day, yet cools just as quickly at night. This assists in ripening the grapes while maintaining freshness and preventing the development of unbalanced flavours.

Light & Crisp
258681 (D) 750 mL
\$17.95

Featured in Arrive in Style

HENRY OF PELHAM SPECK FAMILY RESERVE CHARDONNAY 2015

VQA Short Hills Bench, Niagara
Escarpment

Sourced from Henry of Pelham’s oldest vineyards, which were planted by hand in 1988 and enjoy some of the best southern exposure in Niagara. This is a fresh, luxurious wine, with layered fruit and baked bread tones.

**92 points (Natalie MacLean,
nataliemaclean.com)**

Full-bodied & Rich
616466 (XD) 750 mL
\$29.95

FOR COMPLETE TASTING NOTES, SEE PAGE 35.






G. MARQUIS

 
G. MARQUIS
SINGLE VINEYARD NIAGARA STONE ROAD
2016
CHARDONNAY
VQA-NIAGARA-ON-THE-LAKE-VQA

HENRY family estate
of PELHAM

CHARDONNAY
2015
SPECK FAMILY RESERVE
VQA SHORT HILLS BENCH VQA

NURTURING NATURE

Using sustainable practices and site-specific intuition, *David Johnson* and *Louise Engel* of **Featherstone** coax great grapes through ever-changing conditions.



Louise Engel and
Dave Johnson.

What inspired you to learn about viticulture?

Louise: We both grew up on farms, so farming has always been a part of our lifestyles. We met in Guelph at the university and opened a little butcher shop. The more we got interested in food, the more we got interested in wine, so we set our sights on Niagara.

David: The person we bought our farm from was a grape grower of some renown, Roman Prydatkewycz, a lovely gentleman and mentor, and we'd work on a couple of rows with him. (He now works with Vineland Estate Winery, and personally has a prime vineyard site on the Bench.)

“

It's satisfying to literally see the fruits of your labour.”



In spring and summer, Featherstone "employs" a flock of lambs to help with pruning. BELOW, LEFT: Water from a creek on the property is diverted for irrigation. LEFT: Charcuterie on the verandah.



Is growing grapes more nature or nurture?

Louise: It's a partnership. Our choice to grow grapes sustainably and naturally, without a lot of chemicals, is a philosophical one. Beyond that, what we do here is specific to this location. If we were even five kilometers down the road, we might be doing things very differently to suit that environment.

David: You can taste the difference in, say, 2008 versus 2009 vintages. That's nature. I don't know of another agricultural practice with such meaningful vintage differences. The biggest job in the vineyard in 2016 was just reacting to the heat and drought of the vintage. You improvise a bit with things like leaf removal to regulate heat and sunlight exposure. We get water for trickle irrigation from a little creek that runs through a limestone quarry and through our property.

What's the scariest part of the growing season?

David: Threat of hail. A hailstorm lasts for just a second, but can shatter the grapes and destroy your crop for the whole vintage.

What's the best part of the growing season?

David: The best moment is seeing the wine in the bottle! But it's also a great feeling when you reach the moment when you see the grapes are ready to be picked.

Louise: It's satisfying to literally see the fruits of your labour.



FEATHERSTONE FOUR FEATHERS 2016 VQA Niagara Peninsula

To limit the need for chemical intervention against pests and disease, Featherstone encourages a healthy growing environment through biodiversity. This four-grape white blend offers orchard and tropical fruit with touches of ginger spice and a mouth-watering acidity.

★★★★☆ (Lisa Isabelle,
winecurrent.com)

Aromatic & Flavourful
341586 (D) 750 mL
\$14.95 

**Featured as our
Wine of the Month**

FOR COMPLETE TASTING NOTE, SEE PAGE 35.

NURTURING NATURE:

vineyard management



Featherstone's flock at rest. LEFT: Winter pruning grapevines.

Like any farm or garden, vineyards require attention throughout the year. One of the most important vineyard practices, **pruning**, is also one of the more labour-intensive. Summer pruning focuses primarily on the canopy and its function is twofold: controlling leaves helps provide optimal sun exposure to the grapes while directing the vine's energy to ripening grapes, rather than to the growth of extraneous shoots and leaves. Winter pruning removes unwanted wood and allows the winemaker to select the location and number of buds that will produce fruit the following year. Other ongoing tasks in the vineyard include:

- **Irrigation**
- **Pest control** – insects, birds and animals – all of which necessitate specific defense mechanisms.
- **Monitoring** for signs of vintage-specific fungal infections (e.g., downy mildew and grey rot) and permanent infections that can impact quality, such as fanleaf virus and leafroll virus, which, although they don't kill the vines, mean digging them up and replanting.

TAWSE SKETCHES OF NIAGARA


ROSÉ 2016

VQA Niagara Peninsula

Though not organic, this wine was made using sustainable practices. The vines were hand-tended, including shoot thinning, cluster thinning and leaf removal. A blend of Pinot Noir, Cabernet Franc and Gamay, with strawberries, watermelon, apple and lemon.

87 points (Rick VanSickle, winesinniagara.com)

Easygoing & Fruity

172643 (XD) 750 mL \$17.35 

COLCHESTER RIDGE FLAGSHIP

CHARDONNAY 2016

VQA Lake Erie North Shore

Producer Bernard Gorski prides himself on the meticulous care he affords his grapes at every stage. Hand-harvested, barrel-fermented and aged eight months on the lees, this Chard is round and approachable, with baked apple, vanilla, buttercream and spice.

Full-bodied & Rich

520668 (XD) 750 mL \$19.95 

New at Vintages

FOR COMPLETE TASTING
NOTES, SEE PAGES 34 TO 37.



PICK OF THE CROP

At **Cave Spring**, winemaker *Angelo Pavan* has the ins and outs of the harvest down to a fine art.

How do you decide when to pick the grapes?

Angelo: Timing is critical, especially for sparkling wines. You need to understand your climate, and you need to taste the grapes. You want to make sure they aren't overripe. What we're looking at ideally is that we're going to have enough acidity and enough sugar to get balance in the finished wine. We monitor it day by day for sparkling.

Where did you learn about harvesting grapes for bubbly?

In the early days of Cave Spring, in the late 1980s, I went to workshops in New York and Virginia and met with scientists who'd done research on how and when to harvest for sparkling wine. The detail there was much more than in textbooks, and we tasted the juice and the wines to see it in action. That's when it all started for me. First harvest at Cave Spring was 1986, and I've been here since day one. First harvest for sparkling was 2002.



Cave Spring proprietor
Len Pennachetti
(left) and winemaker
Angelo Pavan.



Cave Spring vineyards in fall. ABOVE, LEFT: Cave Spring's tasting room is an inviting destination for visitors to the town of Jordan.

Is harvest season exciting?

It's always exciting. Every harvest is different. Even after 30-some-odd years, you can't predict exactly what's going to happen. You need to stay on your toes. The season can throw anything at you. At the end of the harvest in October, it's almost a bit of a letdown. During harvest you're always moving, always thinking, always making decisions. Then, bang! It's all in. Then you make the wine, but there you have the luxury of time. It's like an athlete after a performance – there's a sense of relief, and of accomplishment, but you miss that rush. Personally, I love harvest.

Has your technique changed over the years?

My technique hasn't changed much. I did experiment a bit with different picking times, picking a bit greener or a bit riper. At the beginning, I was actually nervous about harvesting for sparkling, because it was unknown territory, but those feelings are long gone. Now we can confidently bring in the harvest over a few days.



CAVE SPRING BLANC DE BLANCS BRUT SPARKLING

Traditional method, VQA Niagara Escarpment

A new addition to our Essentials Collection, Cave Spring's flagship sparkler – the literal pick of the crop – is aged three years on the lees. Ripe, complex fruit, with apple, lemon citrus, mineral and a lithe yeasty brioche.

90 points (David Lawrason, winealign.com)

Rich & Complex
213983 (D) 750 mL
\$29.95 

A Vintages Essential

FOR COMPLETE TASTING NOTE, SEE PAGE 35.

PICK OF THE CROP: harvesting



For winemakers, the harvest is the most exciting time of year – when all the planning and effort come to fruition. Ideally, it's timed to happen when the grapes have reached the perfect balance of sugar ripeness and physiological ripeness (tannin, colour, flavour, etc.). Harvest times differ for each variety and even across vineyards, where subtle variations in slope and sun exposure can result in marked differences in ripeness. The weather is critical at this point, as late-season rains or hail can devastate a crop. Impending bad weather can trigger an early harvest, as winemakers gamble on sacrificing some of the final quality to guarantee that they have a crop at all.

What about man vs. machine? **Machine harvesting** is the faster, more economical option, but vineyard size, accessibility and slope can render it impossible. **Hand-harvesting** is more selective and exact than machines and isn't limited by weather or terrain. For some wines (botrytis-affected Sauternes is one example), winemakers hand-select individual grapes in multiple passes through the vineyard. No matter the variety or region, the harvest is no nine-to-five job. Winemakers often choose to harvest late at night or early in the morning when temperatures are coolest, to maximize freshness in the grapes.



**CLOSSON CHASE K.J. WATSON
VINEYARD PINOT GRIS 2016** 🍁

VQA Four Mile Creek,
Niagara-on-the-Lake

Hand-harvested to assure the perfect ripeness, this wine is an expressive, vibrant Pinot Gris that delivers suggestions of pear and lime along with a chalky minerality.

**92 points (Sara d'Amato,
winealign.com)**

Aromatic & Flavourful
469445 (XD) 750 mL
\$22.95 ✂

STRATUS RED ICEWINE 2016 🍁

VQA Niagara-on-the-Lake

To produce Icewine, grapes are left on the vine through the fall and harvested in winter after a sustained period of below -8°C. Freezing concentrates flavours and sugars as the majority of the water is left behind as ice after pressing, resulting in rich, sweet final wines. This one was harvested on December 15, 2016.

Lusciously Sweet
056689 (S) 200 mL
\$39.95 ✂

FOR COMPLETE TASTING NOTES,
SEE PAGES 33 TO 34.



CRUSH ADVICE

For crushing and pressing, **Malivoire's** *Shiraz Mottiar* espouses a gentle touch and a tailored approach.

When was your first crush (in the wine sense)?

Shiraz: My first true crush was at Inniskillin in 1998. It was part of my internship placement at Brock's CCOVI (Cool Climate Oenology and Viticulture Institute) program. You never forget your first vintage.

What is crush anyway? Is it a season, or something else?

There's crush season, and then there's the actual crushing process. Crush season is the time between when you pick the fruit and when you've got your last bit into tank or barrel; the crushing process is when you actually burst open the grapes to get at the juice. The same day we pick the grapes, crush season starts. We're all about preserving freshness, especially with Pinot and Gamay. Folks are still out there picking the fruit while we're in the winery starting the crush.

What's special about free-run juice?

Free-run is the first and purest juice. Vivant Rosé, for instance, is made with free-run and the gentlest pressing of the fruit. Crushing opens the berries, pressing



Malivoire proprietor Martin Malivoire (right) with winemaker Shiraz Mottiar, who was named Winemaker of the Year at the 2017 Ontario Wine Awards.



extracts the juice. In a lot of wines, such as the Courtney Gamay, you want structure and phenolics, but Vivant is all about freshness and purity, so there's no crushing. It's anti-crushing. It's direct to press. Most white wines are pressed right after crushing, whereas reds are pressed after maceration and ferment. We pick the fruit for Vivant Rosé in the morning, keep it really cool, and go straight to press.

Malivoire is known for its gravity flow process. Just what is that?

When we go from press to tank, we use gravity, not a pump. Our winery was designed with gravity flow in mind, and

we use it as much as we can throughout the process. It's gentler, with less chance of physical or chemical changes you don't want the wine to undergo. The biggest impact is when you're moving things between de-stem and crush and press – this is where you want to move things around as gently as possible.

What's the best part of crush season?

The whole crush season is fun and exciting. I'd have to say, though, that right before you press reds, and you taste the ferment and get a sense of the wine shaping up into what it will be, that's when you do your little happy dance.



MALIVOIRE COURTNEY GAMAY 2015

VQA Beamsville Bench, Niagara Escarpment

Fermented in stainless steel with some whole grape clusters, this completed malolactic fermentation in French oak barrels. Ripe and savoury, with intense red and black fruit and a hint of coffee.

Medium-bodied & Fruity
524231 (XD) 750 mL
\$27.95

New at Vintages

MALIVOIRE VIVANT ROSÉ 2016

VQA Beamsville Bench, Niagara Escarpment

Crafted using free-run and lightly pressed juice – in contrast to the greater pressing used to make Malivoire's beloved Ladybug rosé. This is light-coloured, elegant and refined, with citrus, strawberry and delicate flinty mineral.

90 points (Beppi Crosariol, *The Globe and Mail*)

Medium-bodied & Dry
498535 (XD) 750 mL
\$19.95

FOR COMPLETE TASTING NOTES, SEE PAGE 36.

CRUSH ADVICE:

crushing, pressing and fermenting



A winemaker assesses grapes in a press. LEFT: Stainless steel fermenting tanks at Cave Spring.

The harvest may be physically labour intensive, but when it's over, there's no sigh of relief that the work is done. After grapes are harvested they're examined on a sorting table to remove any unripe or damaged fruit. For premium wines this is most often done by hand and is critical in assuring the quality of the final wine. The grapes are then crushed and destemmed. Crushing, which differs from pressing, refers only to the relatively gentle breaking of the skins and the release of a relatively small amount of juice. Pressing takes place in – wait for it – a press, which applies a gently increasing pressure to the grapes with an eye toward obtaining as much of the juice as possible while avoiding damaging the pips, whose oils can add an undesirable bitterness. Fermentation, the process through which sugars are converted into alcohol and CO₂ by yeast, imparts much of a wine's flavour. Grapes for red wines are fermented prior to pressing. The juice is allowed to mix with skins to extract colour and tannin and is pumped over or pressed down to maximize skin contact. Rosé wines can be produced from juice removed from the fermentation of a red wine after a few hours (anywhere from six to 48, depending on the style desired). White wines are pressed before fermentation, to limit skin contact and extraction.


FLAT ROCK THE RUSTY SHED

CHARDONNAY 2014

VQA Twenty Mile Bench, Niagara Escarpment

Whole-bunch pressed and hand-plunged every six hours during fermentation. Each block is vinified separately before being blended from select barrels. Complex, creamy and balanced, with apple, citrus and vanilla.

Full-bodied & Rich

001552 (XD) 750 mL \$26.95 


2027 CELLARS QUEENSTON ROAD VINEYARD BLANC DE BLANCS 2013

Traditional method, VQA St. David's Bench,
Niagara-on-the-Lake

"Traditional method" refers to the process of sparkling wine production in which a wine undergoes a second fermentation in the bottle. This is how Champagne is made. Here, it creates a bright, complex bubbly with apple, mineral and bread notes.

★★★★★ (André Proulx,
andrewinereview.ca)

Medium-bodied & Flavourful

520619 (XD) 750 mL \$29.95 

New at Vintages

FOR COMPLETE TASTING NOTES,
SEE PAGES 33 TO 35.



MATURE SUBJECT MATTER

Creekside winemaker *Rob Power* takes the patient route as he guides wines on a complex ageing journey in barrel and bottle.



Rob Power in Creekside's barrel cellar.

How do you decide how long you'll age a wine?

Rob: It really depends on the wine. Chardonnay and larger, tannic red wines benefit the most from barrel ageing. With Chard, it's about extracting oak flavouring. With red wines, it's also about extraction of barrel flavour, but it's mostly about oxidative ageing and how that impacts the tannic structure of the wine. A wine like Riesling will benefit very much from bottle age, but less so from barrel age; because of the aromatic properties, the best thing to do is get it settled into bottle as soon as possible.

Why does Riesling mature so well in bottle?

The long life of Riesling has to do with the acidic structure. It's a wine that doesn't need bottle ageing – it's delicious when young – but it becomes something differently delicious with age, developing interesting petrol notes, for example. It ages gracefully. I love Riesling young and fresh, but I also have more Riesling in my personal wine cellar than any other white wine. I love the freshness of wines that have not seen oxidative ageing, for instance, and I admire the complexity of wines that have.



Creekside's underground barrel cellar, built into a hillside, is one of Niagara's oldest and largest.



When ageing, do you improvise based on the wine's progress?

Theoretically, you have a clear plan beforehand. It comes down to logistics. We have X amount of barrels and X amount of tank space. So in theory, things are decided very early in the game. But you always leave room for wines that surprise you.

Is there an art to maturing a wine?

The French have a term, *élevage*, which is like watching a child or student grow. We're not really the teacher – Mother Nature is the teacher – but we get to watch the wine's progress and see it along its journey. It's like taking a photograph. Our job is to take a picture of the vineyard and develop it. You're thinking to yourself, "I think we got it." But you have to wait and see.



CREEKSIDE MARIANNE HILL RIESLING 2015

Marianne Hill Vineyard, VQA Beamsville Bench, Niagara Escarpment

The grapes for this wine were harvested on October 16, and the fermentation was stopped at three weeks. The wine was then allowed to rest until bottling on April 4, 2016. Balanced and bright, with apple, peach and lime.

★★★★☆ (Michael Pinkus, ontariowinereview.com)

Aromatic & Flavourful
443572 (M) 750 mL
\$20.90 

FOR COMPLETE TASTING NOTE, SEE PAGE 35.

MATURE SUBJECT

MATTER: the ageing process



The final flourish on the vintage is choosing the method and length of time the wine will be aged before bottling – this is where a winemaker's skill and instinct come into play to determine the flavour profile of the wine. The main consideration is the use or restriction of oxygen in the maturation process. Oxygen helps in the development of complexity and character, but too much can have a negative impact. Wines are typically aged in oak barrels or steel tanks.

Oak barrels allow oxygenation and impart aromas and flavours such as spice, toast and smoke. The barrel size impacts these influences – larger barrels result in less oak and oxygen influence. New oak barrels impart more flavour and texture than used oak barrels.



- **American oak** allows more oxygen influence and imparts more robust flavours than French oak. It creates creamy-textured wines with flavours such as vanilla and coconut.



- **French oak** is denser than American oak and allows less oxygen exchange. It generally introduces subtler nuances and creates more elegantly styled wines.



- **Stainless steel** tanks don't allow oxygen influence and don't impart extra flavour or textures to the wines (although oak chips can be added to impart oak tones). They allow more accurate temperature control than oak, permitting winemakers to precisely control the wine's development, and are ideal for fruity and delicate white wines.

TRIUS BRUT ROSÉ 🍁

Traditional method, VQA Niagara Peninsula

Traditional method sparklers undergo a second fermentation in the bottle. This one is an elegantly framed wine with cherry, strawberry and yeast tones and spent 21 months on the lees.

91 points (Ted McIntyre, travelinggolfer.net)

Medium-bodied & Flavourful

184309 (XD) 750 mL \$29.95 🍷

VINTAGE INK WHISKY BARREL AGED DARK RED 2014 🍁

VQA Niagara Peninsula

Whisky barrels impart the expected spicy oak and tannin but also add rich, unique whisky nuances to the final wine. This example has a lifted red fruit character, sweet dark fruit and piquant whisky flavours.

Medium-bodied & Fruity

520601 (XD) 750 mL \$17.95 🍷

New at Vintages

VIEWPOINTE CABERNET FRANC 2010 🍁

VQA Lake Erie North Shore

Aged for two years in oak before bottling. This is beginning to show its maturity but remains complex and vital, with wood smoke, spice, raspberry and red currants.

90 points (David Lawrason, winealign.com)

Full-bodied & Smooth

359299 (XD) 750 mL \$17.10 🍷

FOR COMPLETE TASTING NOTES, SEE PAGES 33 TO 36.



SOME ASSEMBLAGE REQUIRED

For **Thirty Bench** winemaker *Emma Garner*, the art of the blend is a satisfying puzzle of permutations and combinations.

What's the goal of blending?

Emma: To create something greater than the sum of its parts. At harvest, you see that some vineyards or vineyard blocks have specific characteristics. The goal of the blend is to combine these characteristics to the benefit of the wine. It's a meticulous process, and it's a fun thing to do. There are so many different variables and so many different ways the puzzle pieces fit together.

Where did you learn the art of the blend?

It's an ongoing learning process, to be honest. I studied at Brock, where you do a lot of tastings, and I worked at Hillebrand with J-L Groux, who is known for blending. He is a perpetual student, which is an inspiration. He's always feverishly scribbling notes and talking about putting wines together. It's comforting that someone who's been in the game so long is so open about — and excited by — the fact that he, too, is still learning. You have to maintain an open mind.



Winemaker
Emma Garner
with some of the
tools of her trade.



Thirty Bench's tasting room and shop are surrounded by sloping vineyards – typical on the Beamsville Bench.

How do you decide when to blend?

It depends on the varietal. For whites, we taste in December and January, and the final blend is decided in February; for some Bordeaux varietal reds, it's December the following year. The Double Noir – 60% Gamay and 40% Pinot Noir, inspired by the *passe-tout-grains* blends of France – is blended around August. It's about tasting the wines and measuring their evolution. Reds take longer to show their evolution.

What's the trickiest thing about blending?

Realizing that there are thousands of potential combinations and not being overwhelmed. Knowing you did your best to bring the strengths together in the most effective way.

What's the most fun thing about blending?

It's like searching for a treasure, really. When you find the combination that really sings, it's a match made in heaven, a special moment.



THIRTY BENCH WINEMAKER'S BLEND DOUBLE NOIR 2015

VQA Niagara Peninsula

Ontario's climate is ideal for both Gamay and Pinot Noir, originally of Beaujolais and Burgundy fame, respectively. When bringing these grapes together, it takes considerable skill to accentuate but not lose the lightness of the Gamay and the substance of the Pinot. Red fruit, cedar, spice and herbs.

★★★★☆ (Dave Isaacs, winecurrent.com)

Medium-bodied & Fruity
493973 (XD) 750 mL
\$18.95

FOR COMPLETE TASTING NOTE, SEE PAGE 36.

SOME ASSEMBLAGE REQUIRED:

assessing, tasting and blending



A winemaker pulls a sample from tank. LEFT: Emma Garner with oak fermenting tanks at Thirty Bench.

As wines age in their various vessels, winemakers continually check in on how they're progressing, tasting them to plot development and determine quality and readiness for bottling or blending. Blending is a key tool that allows winemakers to use the traits of particular varietals to even out the vagaries of vintage variation, but it's far more than a failsafe against challenging growing seasons; it's a way for winemakers to bring their vision to life. Take, for example, some blending options a winemaker might have with a single-vineyard Chardonnay:

- Harvest different parcels at different times to take advantage of different ripeness levels.
- Ferment different parcels in different ways – in individual barrels, in large vats or in stainless steel.
- Age the wines for different periods of time and in different kinds of oak, whether American, French, new or old.

Each choice imparts nuance and complexity to the wines, which, when blended, create a final wine that bears the unique stamp of that winemaker. This is why blending is an art.



13TH STREET RED PALETTE 2016 🍁

VQA Niagara Peninsula

Merlot and Cab Franc fermented separately in stainless steel, with some placed in French oak barrels for two months. The wines were then blended and returned to stainless steel tanks until the desired integration was achieved. Vibrancy, red berry, smoke and spice.

Medium-bodied & Fruity

249458 (XD) 750 mL \$15.95 ✍



DILLON'S SMALL BATCH DISTILLERS SWEET VERMOUTH 🍁

Niagara

This unique Vermouth is distilled from 100% Niagara Sauvignon Blanc and – in keeping with the innovative spirit that defines Dillon's – incorporates an ever-changing array of locally sourced ingredients and botanicals such as gentian, wormwood, sarsaparilla, vanilla and a secret fruit.

Light-bodied & Fruity

477356 (S) 750 mL \$19.95

A Vintages Essential

FOR COMPLETE TASTING NOTES,
SEE PAGES 32 TO 35.

VINTAGES WHAT'S ON

A snapshot of exciting events, great wines to try, new collections, special offers and more.



THE ESSENTIALS COLLECTION

Fresh FACES for FALL

**CAVE SPRING BLANC DE BLANCS
BRUT SPARKLING**
Traditional method,
VOA Niagara Escarpment
213983 (XD) 750 mL \$29.95
[Rich & Complex](#)

**DILLON'S SMALL BATCH
DISTILLERS SWEET VERMOUTH**
Niagara
477356 (S) 750 mL \$19.95

A new season's a good time to turn over a new leaf, and in that spirit, we're excited to announce the addition of two Ontario products to our Essentials Collection, so you'll always find them on our shelves. From Cave Spring (read more about this venerable winery on page 13) comes this lively, versatile traditional-method sparkler that sings with sushi, oysters or smoked duck. Dillon's sweet Vermouth is distilled from locally sourced Sauvignon Blanc infused with a complex array of botanicals. Savoury, sweet and bitter, it's delicious neat or in cocktails. **View the collection or buy online at vintages.com/essentials.**

FRESH LOCAL craft beer

FIND A NEW FAVOURITE AT ONE OF OUR GROWLER STOPS, where you can sample Ontario craft beer on tap and take some home in a growler that's filled on the spot. In honour of Toronto Beer Week (Sept. 15-23), our Toronto location will feature beers from local breweries Rainhard, Shacklands and Junction. For ongoing updates on this ever-changing selection, follow us on **Twitter @LCBO**.

TORONTO 10 Scrivener Square • **OTTAWA** 953 Bank Street





waddington's

FINE WINE & SPIRITS ONLINE AUCTION

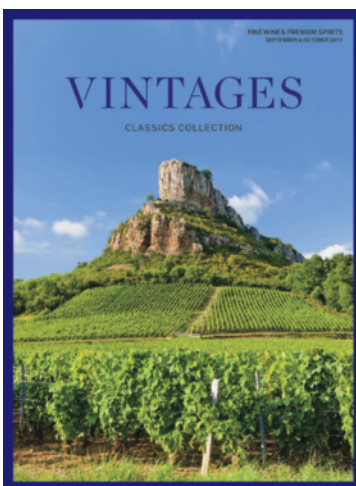
September 11-19, 2017

Don't miss your chance to bid on some of the world's finest and rarest wines and spirits in this exclusive online auction.

Visit finewine.waddingtons.ca for details.

Under the authority of the LCBO

ONLINE COLLECTIONS



September Classics: order now!

WITH BACK TO SCHOOL front of mind, the September Classics Collection hits the ground running with a report card full of scores in the 90s. Look for these and many other top-class wines:

- Bordeaux spanning vintages from 1995 to 2009
- Burgundy spanning vintages from 2001 to 2015
- For fans of California and Oregon, offerings such as the 2014 Oceans Ghost Pinot Noir and the 2014 Elk Cove Mount Richmond Pinot Noir

Visit vintages.com/classics.

* Special offers

THROUGHOUT THE YEAR, we feature rare and older-vintage wines and spirits not available in our stores. These are the same calibre of products we typically offer in our Classics Collection, but available only in small quantities. Check our Vintages Shop Online site regularly to see current offerings. Through September, look for:

- Wines from Domaine de Montille, a Burgundy legend established in the 18th century
- Age-worthy, terroir-driven wines from California's Peter Michael Winery
- Offerings from Domaine d'Eugénie, recognized as some of the finest wines in Burgundy

Visit vintages.com/shop.



More Ontario to Love

Introducing an exciting new collection of special, limited-release Ontario wines.

Discover the styles Ontario does best, explore the offerings of top local winemakers and take advantage of great values in our special Ontario wine boutiques in select stores. We're excited to introduce this special limited-availability collection of new, small-lot and unique wines from some of our favourite producers – and yours. Check them out in the LCBO Ontario wines section.

STYLE SPOTLIGHT

Ontario's cool climate allows wine-makers to craft top-notch sweet wines from grapes harvested late into the fall and winter. Taste for yourself with this late-harvest Gewurztraminer (it's a touch less sweet than Icewine but made the same way) and intriguing, light-on-the-palate sparkling Icewine.



FEATHERSTONE SELECT LATE HARVEST GEWURZTRAMINER

2016

VQA Vinemount Ridge,
Niagara Escarpment

Aromatic & Flavourful

519033 (S)
375 mL \$24.95



VIENI ESTATES VIDAL SPARKLING ICEWINE

VQA Vinemount Ridge,
Niagara Escarpment

Lusciously Sweet

518951 (S)
375 mL \$49.95

SPECIAL SELECTION

First made as long as 40,000 years ago, mead was used as both a tonic and a toast in ancient civilizations. Today it's known as a versatile, age-worthy wine that ranges from dry to sweet, and pairs well with cheeses, spicy foods and desserts. This one is produced with honey from Rosewood's own beekeeping operation.



ROSEWOOD LEGACY MEAD

VQA Ontario

Lusciously Sweet

521138 (S)
500 mL \$19.95

GREAT-VALUE FIND

Value is all about quality-to-price ratio, and this wine delivers value in spades. A local take on a classic Bordeaux blend, it's just the thing for a late-summer Saturday night barbecue.



CALAMUS CABERNET MERLOT 2014

VQA Niagara Peninsula

Medium-bodied & Fruity

426411 (D)
750 mL \$16.95

WINERIES TO WATCH

Vieni Estates sits in the hills of Vinemount Ridge on the edge of the Niagara Escarpment. It's a perfect spot for grape growing, reflected in Vieni's range of wines such as this rich Merlot, plus sparklers, Icewines and even grappa.



VIENI ESTATES MERLOT 2013

VQA Vinemount Ridge,
Niagara Escarpment

Medium-bodied & Fruity

495630 (XD)
750 mL \$18.95

Look for these top-quality wines in Our Wine Country boutiques in 20 select stores, and in the Ontario Vintages section of 12 select Toronto and Ottawa-area stores.

Visit vintages.com and click on "Ontario Wines" for stores.

product notes

DRINKABILITY INDEX

This index is intended as a guideline and reflects the collective view of our purchasing panel.



DRINK NOW: Enjoy tonight. There is no benefit to cellaring.



DRINK OR HOLD: Can be enjoyed now, but may be matured further by cellaring, depending on individual preference.



HOLD: Ideal for further cellaring. This wine may well be enjoyed now by some, but we feel that it will develop favourably under ideal cellaring conditions.


PERCEIVED SUGAR CONTENT

Perceived dryness/sweetness by tasting evaluation. Vintages scale ranges from Extra Dry to Sweet: **XD, D, M, MS, S**. Please discuss specifics with our Product Consultants.

WINE STYLES

Every wine in this section includes a style, above the product number (e.g. Full-bodied & Smooth, Aromatic & Flavourful). These simplified flavour profiles are designed to help customers quickly and easily choose products. For detailed descriptions of each style, and more information, visit lco.com/winestyles.

ORGANIC PRODUCTS

Wines designated as organic  contain 30 mg/L or less of free sulphur for dry wines (<50 g/L sugar); 35 mg/L or less for sweeter wines (50-99 g/L sugar); 45 mg/L or less for sweet wines (>99 g/L sugar).

ALCOHOL CONTENT

The alcohol/volume content for any product released by Vintages is available on our website. Visit vintages.com and enter the LCBO# into the Product Search field.

Products in this catalogue are available in limited quantities. Please see store staff for details.

Prices listed in this catalogue are subject to change without notice. Up-to-date prices are listed online. For current pricing, simply visit vintages.com and enter the product name or number in the product search box. Vintages cannot assume responsibility for typographical errors in this catalogue. All prices include applicable container deposit and HST.

FORTIFIED



BODEGAS BARBADILLO PASTORA MANZANILLA PASADA

DO Manzanilla – Sanlúcar de Barrameda, Spain

TASTING NOTE: 100% Palomino. Appetising concentrated nose showing characterful fruit, orange skin, white flowers, and intense nutty aromas; a rich palate, complex, with lots of apples and a touch of sweet miso. Delicate and open, with long finish, a gorgeous manzanilla. Platinum – Best in Show: Best Value Dry Fortified. Score: **95** (Decanter World Wine Awards, 2017)

515965 375 mL **\$16.95** 

NEW



TORRES FLORALIS MOSCATEL ORO Spain

This is the Penedès region's version of France's vin doux naturel – *vino de licor* in Spain. You can expect this example to reflect a delicate, lithe, fragrant style that suggests orange citrus, honey and clove tones. It will be a superb aperitif but can also be served with sweeter desserts or blue-veined cheeses.

Sweet
642173 (S) 500 mL **\$16.95** 



DILLON'S SMALL BATCH DISTILLERS SWEET VERMOUTH

Niagara, Ontario

This unique Vermouth is distilled from 100% Niagara Sauvignon Blanc and – in keeping with the innovative spirit that defines Dillon's – incorporates an ever-changing array of locally sourced ingredients and botanicals such as gentian, wormwood, sarsaparilla, vanilla and a secret fruit.

Light-bodied & Fruity
477356 (S) 750 mL **\$19.95** 

A Vintages Essential
Featured in *Crafted from the Ground Up*

ICEWINE



STRATUS RED ICEWINE 2016

VQA Niagara Lakeshore,
Niagara-on-the-Lake, Ontario

TASTING NOTE: Crafted from 40% Petit Verdot with equal measures of Cabernet Franc and Cabernet Sauvignon harvested on December 15. This has a gorgeous nose suggesting a bouquet of strawberry with strawberry-rhubarb, sweet-and-sour cherry preserves and cranberry sauce. The nose is impressive, yes, but the palate is all the more so – unctuous but not cloying and with excellent balance. A pretty and inviting icewine that will easily delight for another 10–12 years or more. Enjoy with blue cheeses or chocolate-covered strawberries. (Vintages panel, August 2017)

Lusciously Sweet

056689 (S) 200 mL **\$39.95** 

Featured in Crafted from the Ground Up

CHAMPAGNE



DUVAL LEROY BLANC DE BLANCS GRAND CRU BRUT CHAMPAGNE 2006

AC, France

TASTING NOTE: This has all the mineral qualities associated with pure Chardonnay. It is crisp, tightly textured and bright. It also has more serious depths of structure, white fruits and richness. This is still ready to age further. Drink now, although it will be better from 2016. Score: **93** (Roger Voss, *Wine Enthusiast*, March 1, 2015)

Rich & Complex

482828 (XD) 750 mL **\$59.95** 

NEW

SPARKLING WINE




2027 CELLARS QUEENSTON ROAD VINEYARD BLANC DE BLANCS 2013

Traditional method, VQA St. David's Bench,
Niagara-on-the-Lake, Ontario

TASTING NOTE: ... nose is bright crisp lemon with nice bread notes. This is nice and complex on the palate with citrus leading the way. Under the lemon notes you find golden delicious apple and a mineral note that pushes its way through the bright crisp palate cleansing acidity. This may be one of the best bottles of sparkling wine in the province right now. Score: ★★★★★ (André Proulx, *andrewinreview.ca*, Nov. 2, 2016)

Medium-bodied & Flavourful

520619 (XD) 750 mL **\$29.95** 

Featured in Crafted from the Ground Up

NEW




CAVE SPRING BLANC DE BLANCS BRUT SPARKLING

Traditional method,
VQA Niagara Escarpment

This is brilliant example of Ontario's prowess for sparkling wine. This is an elegant traditional method Chardonnay that delivers great depth of apple, pear and bread tones, in a crisp and long package. In 2012, Cave Spring wine was awarded a Lieutenant-Governor's Award for their Blanc de Blancs Brut Sparkling.

Rich & Complex

213983 (XD) 750 mL **\$29.95** 

A Vintages Essential

Featured in Crafted from the Ground Up




TRIUS BRUT ROSÉ

Traditional method,
VQA Niagara Peninsula, Ontario

TASTING NOTE: A delicate Salmon pink colour with wild strawberry, blood orange and yeast notes gently rising from the glass. Refreshing flavours of white currants and white cranberry flavours dance on the elegant framework with cherry, white currant, wild strawberry and yeast notes lingering on the finish. Serve at a cool 8 to 10°C ... Critical acclaim includes its [selection] as the Best Sparkling Wine of the Year at the 2013 All Canadian Wine Championships. Score: **91** (Ted McIntyre, *travelinggolfer.net*, Dec. 2016)

Medium-bodied & Flavourful

184309 (D) 750 mL **\$29.95** 

Featured in Crafted from the Ground Up



SOFIA BRUT ROSÉ 2016 Monterey County, California

TASTING NOTE: Made from 80% Pinot Noir and 20% Chardonnay, this attractively presented bubbly shows a brilliant peach-pink colour and offers up aromas and flavours of peach cobbler, fresh cantaloupe and orange zest. Bright and zesty with a crisp, clean finish. Chill and sip, or pair with seafood or pasta primavera. (Vintages panel, Aug. 2017)

Light & Fruity

520817 (D) 750 mL **\$37.95** 

SPARKLING WINE CONT'D



GRAHAM BECK BRUT PINOT NOIR/ CHARDONNAY SPARKLING

Traditional method, WO Western Cape, South Africa

TASTING NOTE: Aromas waft out of the warming oven, biscuits and such, then citrus and a palate aching for the party to begin ... a slight Cap Classique funghi-oxidative note emits and then, so much vitality ... Drink 2016-2018. Tasted October 2016. Score: **89** (Michael Godel, *winealign.com*, Nov. 16, 2016)

Medium-bodied & Flavourful

593483 (XD) 750 mL **\$19.95**



CAVE DE LUGNY CUVÉE MILLÉSIME BRUT CRÉMANT DE BOURGOGNE 2013

Traditional method, AC, France

TASTING NOTE: A little more of those fresh-baked-bread aromatics waft out of the glass in this Burgundian bubble made from Chardonnay and Pinot Noir. This comes in at about half the price of the more inexpensive Champagnes in our market, so for similar quality, you can think of it as a two-for-one bargain. That's something worth a toast! (Kurtis Kolt, *straight.com*, April 12, 2017)

Medium-bodied & Flavourful

183764 (D) 750 mL **\$21.95**



BELCANTO DI BELLUSSI EXTRA DRY PROSECCO DI VALDOBBIADENE SUPERIORE

DOCG, Italy

TASTING NOTE: Quite a vibrant yet mineral expression of upper-tier Prosecco here with both power and finesse. Intense green pear core is shot through with steely, stony minerality that tapers to a long, slow finish of white mushroom and lime. Bright acidity hides some residual sugar so it tastes drier than it is – and perfectly balanced. Much concentration and complexity for the price. Serve it with fish or seafood – ideally, grilled sardines on toast. Score: **92** (Carolyn Evans Hammond, *Toronto Star*, May 28, 2016)

Light & Fruity

053215 (D) 750 mL **\$19.95**



BERNARD-MASSARD BRUT CUVÉE DE L'ÉCUSSON

Traditional method, Luxembourg

Luxembourg's cool climate makes it the perfect place for sparkling wine. This crisp, refreshing and unique blend of Chardonnay, Pinot Blanc, Riesling and Pinot Noir was first produced in 1971. It will offer notes of apple, citrus and bread, and will make a fine aperitif.

Medium-bodied & Flavourful

970970 (D) 750 mL **\$19.95**

CANADA – WHITE WINE

ONTARIO



CLOSSON CHASE K.J. WATSON VINEYARD PINOT GRIS 2016

VQA Four Mile Creek, Niagara-on-the-Lake

TASTING NOTE: An arresting pinot gris, opulent but dry and vibrant. Lush stonefruit, racy acids and great purity are expressed on the palate. Impressively balanced, with a very stony character, stylish and elegant. Nervy with delicate notes of pear, rosehip, chalk and lime. Pleasurably textured with a light oiliness and delivering above the mean complexity. Excellent length. Enjoy now with soft cheeses or wait for the lovely honeyed character that bottle ageing will bring. Score: **92** (Sara d'Amato, *winealign.com*, April 13, 2017)

Aromatic & Flavourful

469445 (XD) 750 mL **\$22.95**

Featured in *Crafted from the Ground Up*



COLCHESTER RIDGE FLAGSHIP CHARDONNAY 2016

VQA Lake Erie North Shore

TASTING NOTE: Bernard Gorski grew up in Southern Ontario as part of a farming family and now tends vines and makes estate-grown wines in Lake Erie North Shore. This Chardonnay was hand-harvested, barrel-fermented and aged 8 months on the lees in barrel. It's soft and round, with notions of baked apple, coconut, vanilla, buttercream and spice. (Vintages panel, March 2017)

Full-bodied & Rich

520668 (XD) 750 mL **\$19.95**

Featured in *Crafted from the Ground Up*

NEW



**CREEKSIDE MARIANNE HILL
RIESLING 2015** 🍁

Marianne Hill Vineyard, VQA Beamsville Bench, Niagara Escarpment
Gold Medal winner at the 2017 National Wine Awards of Canada.

TASTING NOTE: In 2014 Creekside brought Riesling back to its fold with a vengeance, and in 2015 they continue to show why they did. This solid follow-up has soft peach and apple leading the way, followed by good acidity and a hint of lime on the finish ... very well balanced. Score: ★★★★★☆ (Michael Pinkus, *ontariowinereview.com*, May 2, 2017)

Aromatic & Flavourful

443572 (M) 750 mL **\$20.90** 🍷

Featured in Crafted from the Ground Up



FEATHERSTONE FOUR FEATHERS 2016 🍁

VQA Twenty Mile Bench, Niagara Escarpment
TASTING NOTE: This value-laden, harmonious blend of Riesling, Chardonnay, Gewürztraminer and Sauvignon Blanc expresses aromas and flavours typical of each grape varietal. Orchard fruit, zippy citrus, exotic tropical fruit layered with hints of rose and ginger aromas on the nose provide segue to a mouth-watering wash of crisp apple, ripe pear and peach on the palate. Medium bodied and slightly off-dry, it offers a fresh fruit finish perfect with pan-seared white fish. Score: ★★★★★☆ (Lisa Isabelle, *winecurrent.com*, April 24, 2017)

Aromatic & Flavourful

341586 (D) 750 mL **\$14.95** 🍷

Featured as our Wine of the Month and in Crafted from the Ground Up



**FLAT ROCK THE RUSTY SHED
CHARDONNAY 2014** 🍁

VQA Twenty Mile Bench, Niagara Escarpment
TASTING NOTE: An expression of Flat Rock's best parcels of Chardonnay matured in their best barrels, this wine is whole-bunch pressed and hand-plunged every six hours during fermentation to extract deep, complex flavours of apple, apricot and citrus. It's got a creamy texture and beautiful, bright, balancing acidity. A touch of vanilla adds an extra flourish. (Vintages panel, March 2017)

Full-bodied & Rich

001552 (XD) 750 mL **\$26.95** 🍷

Featured in Crafted from the Ground Up



**G. MARQUIS THE SILVER LINE
CHARDONNAY 2016** 🍁

Niagara Stone Road Vineyard, VQA Niagara-on-the-Lake

TASTING NOTE: Aromas of buttered toast, apple-sauce, fresh pineapple and white peach. Quite mouthfilling, with lots of toast and oak, plus grilled fruit tones. This will drink well through 2020 and will pair nicely with grilled pork or chicken. (Vintages panel, August 2017)

Light & Crisp

258681 (D) 750 mL **\$17.95** 🍷

Featured in Arrive in Style and in Crafted from the Ground Up



**HENRY OF PELHAM SPECK FAMILY
RESERVE CHARDONNAY 2015** 🍁

VQA Short Hills Bench, Niagara Escarpment

TASTING NOTE: A voluptuous, luxuriously layered Niagara Chardonnay with aromas of golden apple and freshly baked bread. Pair with seafood in a cream sauce. Score: **92** (Natalie MacLean, *natalie maclean.com*, April 24, 2017)

Full-bodied & Rich

616466 (XD) 750 mL **\$29.95** 🍷

Featured in Crafted from the Ground Up

CANADA – RED WINE

ONTARIO

13TH STREET RED PALETTE 2016 🍁

VQA Niagara Peninsula

TASTING NOTE: A blend of Merlot (62%) and Cabernet Franc (38%) harvested from 13th Street's Lakeshore and June's vineyards in the Creek Shores sub-appellation of the Niagara Peninsula, the 2016 vintage of this always-popular wine serves up vibrant red cherry and berry fruit embroidered by spicy, savoury and smoky notes. Nicely balanced from start to finish. Incredible value. (Vintages panel, March 2017)

Medium-bodied & Fruity

249458 (XD) 750 mL **\$15.95** 🍷

Featured in Crafted from the Ground Up



CANADA – RED WINE CONT'D

ONTARIO



LEANING POST PINOT NOIR 2013

VQA Niagara Escarpment

TASTING NOTE: Produced from a blend of fruit sourced from three vineyards – Wismer, Queenston, Lowrey – this is a light-medium bodied, old-world style Pinot Noir. Showcasing aromas and flavours of sun-ripened red berries, earth, herbs and spice, it has a smooth, silky texture. Slight toasty notes mingle with notions of earth on the flavourful after-taste. It's a great match for grilled salmon or duck confit. Score: ★★★★★☆ (Susan Desjardins, *winecurrent.com*, April 24, 2017)

NEW

Light-bodied & Fruity

523183 (XD) 750 mL \$30.20

Featured in *Crafted from the Ground Up*



MALIVOIRE COURTNEY GAMAY 2015

VQA Beamsville Bench,
Niagara Escarpment

TASTING NOTE: This wine was hand-picked from the Courtney Block in Malivoire's estate vineyards on October 10, 2016, and fermented in stainless steel (including a small reserve of whole grape clusters), then transferred to French oak barrels to complete malolactic fermentation and to age for nine months (with 20% of the wine detouring to new oak for five months) before it was bottled, unfiltered, in February of 2017. It's ripe and savoury, with intense raspberry, strawberry and black cherry fruit, a hint of coffee and a long, fruity finish. (Vintages panel, May 2017)

NEW

Medium-bodied & Fruity

524231 (XD) 750 mL \$27.95

Featured in *Crafted from the Ground Up*



THIRTY BENCH WINEMAKER'S BLEND DOUBLE NOIR 2015

VQA Niagara Peninsula

TASTING NOTE: This wine is a blend of Gamay Noir and Pinot Noir. It's pale red in colour, with a fascinating nose of strawberry, cedar hedge, and mocha. It's medium bodied with flavours of dried fruit, and lots of chewy tannins that linger in a slightly bitter finish. A great wine to match with some extra old cheddar. Score: ★★★★★☆ (Dave Isaacs, *winecurrent.com*, April 8, 2017)

Medium-bodied & Fruity

493973 (XD) 750 mL \$18.95

Featured in *Crafted from the Ground Up*



VIEWPOINTE CABERNET FRANC 2010 VQA Lake Erie North Shore

TASTING NOTE: An all too rare example of Lake Erie North Shore's potential with Bordeaux variety reds. This is a quite substantial, complex and deep cab franc that is maturing into prime time but holding some vitality. Expect lifted aromas of red currants, raspberry, wood smoke, capers and spice. It's mid-weight, firm, tart and sour edged with some green tannin; but impressive length. Could still use another two years in bottle but fine now as well. Scores on depth and complexity. Score: **90** (David Lawrason, *winealign.com*, May 5, 2016)

Full-bodied & Smooth

359299 (XD) 750 mL \$17.10

Featured in *Crafted from the Ground Up*



VINTAGE INK WHISKY BARREL AGED DARK RED 2014

VQA Niagara Peninsula

TASTING NOTE: This unique wine is a blend of Cabernet Franc, Merlot and Dornfelder aged in whisky barrels. It serves up sweet dark fruit, spicy oak and whisky aromas and flavours, with bright acidity giving lift to red fruit character on the finish. (Vintages panel, March 2017)

NEW

Medium-bodied & Fruity

520601 (XD) 750 mL \$17.95

Featured in *Crafted from the Ground Up*



CANADA – ROSÉ WINE

ONTARIO

MALIVOIRE VIVANT ROSÉ 2016

VQA Beamsville Bench, Niagara Escarpment

TASTING NOTE: Barely stained, peachy-pink colour. The texture's a big part of the attraction here, polished and seductive. A subtly smoky, flinty aroma gives way to flavours of strawberry, citrus and pomegranate. Bone-dry and elegant. Very Mediterranean. Score: **90** (Bepi Crosariol, *The Globe and Mail*, June 6, 2017)

Medium-bodied & Dry

498535 (XD) 750 mL \$19.95

Featured in *Crafted from the Ground Up*



TAWSE SKETCHES OF NIAGARA ROSÉ 2016 🍷

VQA Niagara Peninsula

TASTING NOTE: A blend of Pinot Noir, Cabernet Franc and Gamay. Look for myriad aromas of strawberries, watermelon and grapefruit with a squirt of apple and lemon. It's relatively dry on the palate with ripe red fruits and good acidity. Nice summer quaffer. Score: **87** (Rick VanSickle, *winesinniagara.com*, May 10, 2017)

Easygoing & Fruity

172643 (XD) 750 mL **\$17.35** 🍷

Featured in Crafted from the Ground Up



LANDMARK VINEYARDS OVERLOOK CHARDONNAY 2014

Sonoma County

TASTING NOTE: Alluring aromas of smoky, toasty oak and rich flavors of fig, apricot and melon give this an appealing, drink-me-now character. Drink now. Score: **90** (James Laube, *winespectator.com*, July 31, 2016)

Full-bodied & Rich

356501 (XD) 750 mL **\$34.95** 🍷



USA – WHITE WINE

CALIFORNIA

CAROL SHELTON WILD THING DAMIANO VINEYARD PLACER COUNTY VIIGNIER 2015

Sierra Foothills

TASTING NOTE: There's a fragrant, honeysuckle-influenced richness to the peach and melon flavors. Crisp on the finish, with lemon zest notes lingering, showing a touch of brewed tea. Drink now. Score: **89** (MaryAnn Worobiec, *winespectator.com*, 2017)

Aromatic & Flavourful

512913 (D) 750 mL **\$24.95** 🍷



RYDER CHARDONNAY 2015

Central Coast

TASTING NOTE: This Chardonnay was grown in a handful of Ryder Estate's cool-climate, ocean-influenced vineyards, and a quarter of the wine was aged in oak. The result is a balanced, gently toasty wine offering ripe melon and pear fruit. Good value in Cali Chard. Pour it with trout cooked on cedar plank or grilled wild mushrooms. (Vintages panel, Jan. 2017)

Full-bodied & Rich

458638 (XD) 750 mL **\$17.95** 🍷



J. LOHR OCTOBER NIGHT CHARDONNAY 2015

Arroyo Seco, Monterey County

TASTING NOTE: Rich honeysuckle, marzipan and oak aromas meet bright lemongrass on the nose of this bottling, showing both the fresh and oxidative sides of the grape. Smoked chicken and brioche notes are prominent on the palate, leading to a tangy, botanical, juniper-laced finish. Score: **90** (Matt Kettman, *Wine Enthusiast*, May 1, 2017)

Full-bodied & Rich

225375 (XD) 750 mL **\$34.95** 🍷



OREGON

A TO Z WINEWORKS CHARDONNAY 2015

Oregon

TASTING NOTE: A to Z Wineworks was started in 2002 by four friends: Oregon wine industry veterans Deb Hatcher (Eyrie), Bill Hatcher (Domaine Drouhin Oregon), Sam Tannahill (Archery Summit) and Cheryl Francis (Chehalem). This unoaked Chardonnay serves up tart apple, pear and melon with a robust mouthfeel. Pair with linguine with clams, squash risotto or pork tenderloin with mustard glaze. (Vintages panel, Feb. 2017)

Light & Crisp

269258 (XD) 750 mL **\$22.95** 🍷

USA – RED WINE

CALIFORNIA

DECOY CABERNET SAUVIGNON 2015

Sonoma County

(Duckhorn Wine Company)

Don't be led astray by the cute label: this Cabernet is deadly serious. It's blended with 9% Merlot, 1% Petite Sirah and 1% Petit Verdot for added complexity and depth, and then aged in 100% French oak barrels to impart extra shading. Hunt for aromas and flavours of blackcurrant, toasty vanilla and campfire smoke, and pair the wine with grilled steaks or game.

Full-bodied & Smooth

186171 (D) 750 mL \$35.95



HALL MERLOT 2014

Napa Valley

TASTING NOTE: Kathryn and Craig Hall started creating their dream Napa winery in the late 1990s, but had to put their plans on hold for a few years when Kathryn was selected by the Clinton administration to be the American ambassador to Austria. She and Craig returned from Europe in 2001 to continue with building Hall. This 100% Merlot was aged 20 months in 45% new French oak and has all the concentration and ripeness of the glorious 2014 vintage. Intense, deep-set and pure, with impressive black fruit, blackcurrant, blueberry and cassia plus complex spice, vanilla and earth notes adding even more depth. Well balanced, rich and supple. (Vintages panel, Jan. 2017)

Full-bodied & Smooth

342782 (D) 750 mL \$50.95



J. LOHR SEVEN OAKS CABERNET SAUVIGNON 2015

Paso Robles

This is the 375 mL version of our super-popular Essentials wine. It's the perfect option for dinner for two, especially if you're having rib-eye steak or beef sliders. Look for rich, dark fruit wrapped in a velvety texture.

Full-bodied & Smooth

313817 (XD) 375 mL \$14.95



JOEL GOTT MERLOT 2014

California

TASTING NOTE: Freshly cut wood, black raspberries and wild blueberries all play on the nose. The flavors are bright in the mouth with pomegranate molasses, dry orange zest, cinnamon, nutmeg and a whisper of vanilla. A long finish is supple on the palate. Excellent. Highly Recommended. Score: **91** (Ultimate Wine Challenge, 2016)

Full-bodied & Smooth

479121 (XD) 750 mL \$24.95



LA CREMA SONOMA COAST PINOT NOIR 2015

Sonoma Coast

La Crema specializes in Pinot Noir and Chardonnay grown in top appellations across California and Oregon. Sonoma Coast has a richly varied topography that stretches from the coastal edge of Sonoma County to the mouth of the Russian River and contains pockets of cool-climate vineyards ideal for Pinot and Chard. This wine is a consistent Vintages customer fave. Look for bright red fruit and spice notes and pour with barbecued chicken and stuffed mushrooms.

Medium-bodied & Fruity

719435 (XD) 750 mL \$29.95



PEACHY CANYON WESTSIDE ZINFANDEL 2014

Paso Robles

TASTING NOTE: This well-priced wine shows deep aromas of blackcurrant and kirsch bolstered by soft cola, clove and sassafras notes. The palate is framed by a rocky, volcanic minerality and seductive structure that unveils vanilla, minty herbs and rich rhubarb. Editors' Choice. Score: **91** (Matt Kettman, *Wine Enthusiast*, Nov. 1, 2016)

Full-bodied & Smooth

930644 (D) 750 mL \$36.95





RAVENSWOOD LODI OLD VINE ZINFANDEL 2014

Lodi

TASTING NOTE: A big, luscious cake of a wine, this is classic Ravenswood. Full-bodied, smooth and faintly sweet, it oozes plum jam, strawberry and raisin against a backdrop of lively spice and fresh acidity. Score: **91** (Beppi Crosariol, *The Globe and Mail*, March 29, 2016)

Full-bodied & Smooth

942599 (XD) 750 mL **\$21.95** 🍷



WILLIAM HILL CABERNET SAUVIGNON 2014

North Coast

This easygoing Cabernet is made with fruit from Lake, Mendocino and Sonoma counties, and a dollop of Merlot is blended in to round out the mouthfeel and add extra depth before the wine is aged in French oak. Look for ripe blackberry and black cherry fruit with wisps of vanilla, and pair the wine with marinated flank steak and grilled bell peppers.

Full-bodied & Smooth

453647 (XD) 750 mL **\$22.95** 🍷



OREGON

ELK COVE PINOT NOIR 2014

Willamette Valley

TASTING NOTE: A wine with plenty of dried-strawberry and berry aromas and flavors. Medium to full body, firm and velvety tannins – yet this is always refined and polished. A beauty. Drink or hold. Score: **92** (James Suckling, *jamesuckling.com*, Nov. 2, 2016)

Medium-bodied & Fruity

234534 (XD) 750 mL **\$39.95** 🍷



WASHINGTON

14 HANDS MERLOT 2014

Columbia Valley

TASTING NOTE: The 2014 Merlot begins with aromatics of ripe cherry, blackberry, baking spices and strawberry preserves. This leads to flavors of red cherry, loganberry preserves and cassis with black olive tapenade accents. Best 2017-2022. Score: **89** (Dr. Owen Bargreen, *internationalwinereport.com*, June, 2017)

Medium-bodied & Fruity

463000 (XD) 750 mL **\$18.95** 🍷



VINO ROSSO 2015

Washington

(The Charles Smith Family)

This comes from the one and only Charles Smith, the Wild Man of Walla Walla. The VINO label is an Italian-influenced line of wines that includes a Sangiovese rosé, a Pinot Grigio and this Cab/Sangiovese blend.

TASTING NOTE: This blend of Cabernet Sauvignon (70%) and Sangiovese pops with fruit-forward aromas of blue fruit, red currant and herb. It packs a mouthful of elegant, somewhat angular, fresh fruit flavors, bringing a whole lot of appeal and tapering slightly toward the finish. Best Buy. Score: **89** (Sean P. Sullivan, *Wine Enthusiast*, Feb. 1, 2017)

Full-bodied & Smooth

514927 (XD) 750 mL **\$19.95** 🍷

NEW



ARGENTINA – RED WINE

RICARDO SANTOS TERCOS BONARDA 2015

Mendoza

TASTING NOTE: A sexy bonarda with fresh mushroom, blackberry and smoke. Full and tight with lots of dark fruit, soya, and cooked shiitake mushroom. Very long and flavorful. Drink now. Score: **93** (James Suckling, *jamesuckling.com*, May 20, 2016)

Medium-bodied & Fruity

513721 (XD) 750 mL **\$15.95** 🍷



ARGENTINA – RED WINE SUITE

TRAPICHE FINCA LAS PALMAS GRAN RESERVA MALBEC 2014

Uco Valley, Mendoza

Trapiche has been making wine since the 1800s, at which time they were already winning awards in Paris. This comparatively fresh-faced Malbec is grown in selected vineyards located in San Carlos, Uco Valley at 1,050 m above sea level. Look for ripe red fruit, mint and balsamic notes. Pour the wine alongside grilled red meats at your next backyard barbecue.

Full-bodied & Smooth

186668 (XD) 750 mL \$16.95



SAN PEDRO 1865 SINGLE VINEYARD CABERNET SAUVIGNON 2014

Maipo Valley

TASTING NOTE: Rich and refined, with good cut to the red plum, crushed berry and raspberry flavors matched to notes of sandalwood and cardamom. Creamy midpalate, with a finish that's filled with chocolate and dark currant details. Drink now through 2021. Smart Buy. Top 100: 2016, Rank: 59. Score: **91** (Kim Marcus, *winespectator.com*, Dec. 15, 2016)

Full-bodied & Smooth

037911 (D) 750 mL \$19.95



BRAZIL – WHITE WINE

MIOLE CHARDONNAY 2015

Serra Gaúcha

TASTING NOTE: Very comfortable and well made chardonnay. Simple, straightforward with apple and peach fruit, tangerine, and touch of dill. Structurally perfect. Really taken aback how balanced this is. Well done. Score: ★★★★★ (Bill Zacharki, *winealign.com*, July 7, 2017)

Full-bodied & Rich

536581 (XD) 750 mL \$15.95



AUSTRALIA – WHITE WINE

MOUNTADAM HIGH EDEN ESTATE CHARDONNAY 2015

High Eden, Eden Valley, South Australia

TASTING NOTE: Light straw-green; white peach, nectarine and honeydew melon provide the fruit flavours, some oak flavours also in the act. Drink By: 2021. Score: **92** (James Halliday, *winecompanion.com.au*, Oct. 6, 2016)

Full-bodied & Rich

333211 (XD) 750 mL \$26.95



CHILE – RED WINE

FALERNIA RESERVA CARMENÈRE 2015

Elquí Valley

TASTING NOTE: Last year, I didn't understand anything about the previous vintage of the 2015 Carmenere Reserva because it's done in the style of an Amarone: the grapes were harvested two months later than normal, and the wine retained some seven grams of residual sugar. This time, I tasted the wines with winemaker Giorgio Flessati, and he explained it to me; it's also explained on the back label. There are no herbal or green notes, and there are no [raising] flavors either. But, it's an acquired taste... Drink Date: 2017-2020. Score: **89** (Luis Gutierrez, *robertparker.com*, April 28, 2017)

Full-bodied & Smooth

269175 (D) 750 mL \$14.95



AUSTRALIA – RED WINE

BLEASDALE FRANK POTTS 2013

Langhorne Creek, South Australia

TASTING NOTE: Shares the bright, healthy colour of all the '13 Bleasdale releases; a full-blown Bordeaux blend of 62/18/11/6/3% cabernet sauvignon, malbec, petit verdot, cabernet franc and merlot duly delivers the goods with a beautifully balanced array of predominantly black fruits, but not to the exclusion of some juicy plum and red sparklets. Drink By: 2033. Score: **95** (James Halliday, *winecompanion.com.au*, Aug. 2, 2016)

Full-bodied & Smooth

619999 (XD) 750 mL \$29.95



PERTARINGA OVER THE TOP SHIRAZ 2014
McLaren Vale, South Australia
(Geoff Hardy)

TASTING NOTE: Despite the name (and the alcohol), this has unexpected elegance and balance; black cherry and blackberry fruit have a dusting of spice, the tannins fine and supple (an unusual combination). It all adds up to a coherent message. Drink By: 2032. Score: **95** (James Halliday, *winecompanion.com.au*, Oct. 6, 2016)

Full-bodied & Smooth

490052 (XD) 750 mL **\$36.95** 🍷



WITS END LUNA SHIRAZ 2015
McLaren Vale, South Australia

TASTING NOTE: A wine that offers great value on the one hand and exceptional quality on the other deserves to be rewarded without forgetting the all important drinkability factor. Excellent dark purple-black, brimming with such bright fruit – dark plums and blackberries interspersed with licorice, dark chocolate, dried herbs and florals. Tannins are supple, acidity refreshing and bright. It's a ripper and a bargain. Drink By: 2026. Score: **95** (Jane Faulkner, *winecompanion.com.au*, Aug. 1, 2017)

Full-bodied & Smooth

311258 (XD) 750 mL **\$17.95** 🍷



TWO HANDS ANGELS' SHARE SHIRAZ 2015
McLaren Vale, South Australia

TASTING NOTE: Thick and lush, offering indulgent flavors of dark chocolate, espresso, marzipan, vanilla and blackberry syrup. Stylish and harmonious, with velvety tannins and spicy accents that linger on the impressive finish. Drink now through 2027. Score: **92** (MaryAnn Worobiec, *winespectator.com*, July 31, 2017)

Full-bodied & Smooth

009480 (D) 750 mL **\$24.95** 🍷



WOODSIDE PARK PINOT NOIR 2016
Adelaide Hills, South Australia

TASTING NOTE: Grown in the cool-climate Adelaide Hills, this Pinot is wild-fermented in French oak. It offers notions of fresh cherry, raspberry, strawberry, rosehip and baking spices. There's nice structure here and good length. Impressive value. (Vintages panel, Sept. 2016)

Medium-bodied & Fruity

478289 (XD) 750 mL **\$21.95** 🍷



WAKEFIELD CABERNET SAUVIGNON 2015
Clare Valley, South Australia

TASTING NOTE: Blackcurrant, blackberry, cassis, spearmint and a savoury herbal note dominate on the nose of this Clare Valley red, with modest lacquer/vanilla notes hinting at oak. On the dry but fruit-forward, full-bodied palate the fruit is dark and chewy, highlighting blackberry, raspberry and plum notes while supported by anise, mint and secondary woody notes. Overall this is a sophisticated, silky Cabernet Sauvignon that brings mild tannins and a smooth, pleasant finish and that's drinking beautifully now. Score: ★★★★★ (Ben MacPhee-Sigurdson, *Winnipeg Free Press*, Feb. 28, 2017)

Full-bodied & Smooth

744235 (XD) 750 mL **\$19.95** 🍷



NEW ZEALAND – WHITE WINE

SUGAR LOAF SAUVIGNON BLANC 2016
Marlborough, South Island

TASTING NOTE: This is beautifully ripe and inviting on the nose showing passionfruit, mango, nectarine and subtle herbaceous characters, followed by a succulent palate that is concentrated and punchy. The wine offers lovely fruit purity backed by bright acidity, finishing persistent and delicious. At its best: now to 2019. Score: **93** (Sam Kim, *wineorbit.co.nz*, Jan. 2016.)

Aromatic & Flavourful

410001 (XD) 750 mL **\$19.95** 🍷



NEW ZEALAND – WHITE WINE CONT'D

TOI TOI SAUVIGNON BLANC 2016

Marlborough, South Island

Gold Medal winner 2016 New World Wine Awards.

TASTING NOTE: Green apple and ruby grapefruit notes are crisp and vibrant, set on a juicy core, with an accent of honeysuckle adding aromatic complexity. Drink now. Score: **89** (MaryAnn Worobiec, *wine spectator.com*, May 31, 2017)

Aromatic & Flavourful

454785 (XD) 750 mL **\$17.95** 🍷



VILLA MARIA PRIVATE BIN CHARDONNAY 2015

Gisborne, North Island

TASTING NOTE: This balanced, elegant Chardonnay took home a **Silver Medal** at the 2015 Sydney Royal Easter Show Wine Awards. Notions of fresh apple, cream and oak spice are joined by a subtle herbal note on the finish. Pair with grilled pork. (Vintages panel, Sept. 2016)

Light & Crisp

651737 (XD) 750 mL **\$17.95** 🍷



NEW ZEALAND – RED WINE

TWO TAILS PINOT NOIR 2015

Marlborough, South Island

TASTING NOTE: Two Tails wines are made by Sarah Inkersell, whose appreciation for a couple of spirited local birds called fantails led to the winery's name. This Pinot offers strawberry, cherry cola, beetroot and earth wrapped in supple tannins. Pair with grilled lamb or earthy porcini mushroom risotto. (Vintages panel, Sept. 2016)

Medium-bodied & Fruity

496133 (XD) 750 mL **\$19.95** 🍷



SOUTH AFRICA – WHITE WINE

NEDERBURG MANOR HOUSE SAUVIGNON BLANC 2017

WO Western Cape

TASTING NOTE: Nederburg was named South Africa's 2017 Winery of the Year by the famed *Platter's Wine Guide*. This Savvy is fresh and crisp, with lemon, grapefruit, chive and grassy notes. Chill and sip, or pair with seafood or green salads. (Vintages panel, July 2017)

Aromatic & Flavourful

372334 (XD) 750 mL **\$16.95** 🍷



SOUTH AFRICA – RED WINE

RUSTENBERG JOHN X MERRIMAN 2013

WO Simonsberg-Stellenbosch

TASTING NOTE: 52% Merlot, 38% Cabernet Sauvignon, 5% Malbec [plus 4% Cabernet Franc and 1% Petit Verdot]. Lifted, bright and aromatic, with cherry blossom, cedar, dark chocolate and hints of fragrant spice. Super concentration on the palate, with tight knit black fruit, a fine, crisp freshness and high brow tannins. Score: **92** (Decanter Asia Wine Awards, 2016)

Full-bodied & Firm

707323 (D) 750 mL **\$24.95** 🍷



STELLENRUST CABERNET SAUVIGNON 2015

WO Stellenbosch

TASTING NOTE: Ripe and well fruited; blackberries with a touch of spice; 8% cab franc. Firmly built as proper cab should be but fresh, sweet, and prolonged fruit already tempt. More so after good few years. Oak polished, 30% new French. Score: ★★★★★☆ (*Platter's South African Wine Guide*, 2017)

Full-bodied & Firm

172593 (XD) 750 mL **\$17.95** 🍷



BULGARIA – RED WINE

TERRA TANGRA ORGANIC CABERNET SAUVIGNON/ MERLOT/MAVRUD 2015

PGI Thracian Valley

TASTING NOTE: Soft, delicate red wine type with rumpot-aromas, red berries and spicy fragrance after cardamom and cross-cumin. Well balanced in the mouth with delicate tannins, harmonious with a complex, rich finish. Score: **95** (PAR Wine Award International, 2016)

Full-bodied & Smooth

518977 (XD) 750 mL \$14.95

🌿 Organic product

NEW



PASCAL BOUCHARD MONTMAINS VIEILLES VIGNES CHABLIS 1^{ER} CRU 2014 AC

TASTING NOTE: The wine is ripe and firm with great concentration. It comes from old vines in this southeast-facing vineyard. Rich and full of white stone fruits that are cut with citrus, it is a wine to age. The aftertaste has spice and strong minerality. Drink this wine from 2019. Editors' Choice. Score: **92** (Roger Voss, *Wine Enthusiast*, Dec. 31, 2016)

Light & Crisp

374181 (XD) 750 mL \$45.95

FRANCE – WHITE WINE

BURGUNDY

CHÂTEAU DE LAVERNETTE VERS CHÂNE POUILLY FUISSÉ 2014

AC

(Xavier, Kerrie et Anke de Boisseau)

TASTING NOTE: A silky ripe wine that has great yellow and white stone fruits. That is contrasted with a strongly mineral character, touches of honey and intense acidity. The wine is still young but it has a delicious future. Drink starting from 2019. Score: **92** (Roger Voss, *Wine Enthusiast*, Dec. 31, 2016)

Full-bodied & Rich

499657 (XD) 750 mL \$42.95

🌿 Organic product

NEW



MIDI

DOMAINE LAFAGE CUVÉE CENTENAIRE 2016

AP Côtes du Roussillon

TASTING NOTE: Sourced from vines more than 90 years old, this blend of Grenache Blanc, Grenache Gris and Roussanne is rich, expressive and aromatic. The nose is marvellous, with white blossoms, waxy tones, peach and lime, and the palate is balanced and long with nice intensity. A food-friendly, flavourful wine. (Vintages panel, Feb. 2017)

Full-bodied & Rich

343491 (XD) 750 mL \$17.95



LOUIS MAX BEAUCCHARME CHARDONNAY BOURGOGNE 2014

AC

TASTING NOTE: A bright and vivid white with sliced apple, pineapple and light papaya. Medium to full body, clean finish. Clearly outstanding. From organically grown grapes. Score: **89-90** (James Suckling, *jamesuckling.com*, June 16, 2015)

Full-bodied & Rich

492900 (XD) 750 mL \$21.95

NEW



FRANCE – RED WINE

BORDEAUX

CHÂTEAU CLARKE 2010

AC Listrac-Médoc

(Baron Edmond de Rothschild, Prop.)

TASTING NOTE: Extreme nose of crushed raspberries and minerals. Full body, with very integrated tannins and a fresh clean finish. Lasts for minutes. Very well done. Better in 2016. Score: **93** (James Suckling, *jamesuckling.com*, Feb. 16, 2013)

Medium-bodied & Fruity

503904 (XD) 750 mL \$42.95

FRANCE – RED WINE CONT'D

BORDEAUX



CHÂTEAU PEY LA TOUR RÉSERVE DU CHÂTEAU 2012

AC Bordeaux Supérieur

TASTING NOTE: 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc. Big meaty nose, with a hint of creamy oak. The palate is mellow but generous black berry fruit, with spice and floral hints, real elegance and length, lovely. Score: **90** (Decanter World Wine Awards, 2016)

Full-bodied & Firm

349308 (XD) 750 mL \$21.95



RENÉ BOUVIER LONGEROIES MARSANNAY 2014

AC

TASTING NOTE: This rich, almost jammy wine is given structure by the darkly tannic character. The dry, firm, toasty structure is pulled forward by the red-berry acidity that indicates a good future for the wine. Drink from 2020. Score: **91** (Roger Voss, *Wine Enthusiast*, Aug. 1, 2016)

Medium-bodied & Fruity

496620 (XD) 750 mL \$46.95



BEAUJOLAIS



PRINTEMPS FLEURI RÉGNIÉ 2015

AC

Vignerons de Bel Air

TASTING NOTE: The youngest of Beaujolais's 10 crus, Régnié was elevated to cru status in 1988. The soils here are made up of pink granite, schist and a mix of feldspar, mica, quartz and various minerals. This example is floral, with tangy fruit, plum and tobacco. It will continue to evolve for 3+ years. (Vintages panel, Sept. 2016)

Light-bodied & Fruity

487157 (XD) 750 mL \$16.95

NEW



RHÔNE

DOMAINE LE GRAND RETOUR PLAN DE DIEU CÔTES DU RHÔNE-VILLAGES 2015

AC

TASTING NOTE: The 2015 Côtes du Rhône Villages Plan de Dieu Château Le Grand Retour is 60% Grenache, 30% Syrah and 10% Mourvèdre that still aging in a mix of concrete tanks and foudres. It's a solid, medium-bodied, nicely concentrated effort that reveals classic notes of peppery herbs, black raspberries, plums and a touch of flowers. It should drink nicely for 5-6 years. Score: **87-89** (Jeb Dunnuck, *robertparker.com*, Oct. 28, 2016)

Full-bodied & Smooth

224592 (XD) 750 mL \$14.95

BURGUNDY



RENÉ BOUVIER CUVÉE CHAPITRE SUIVANT BOURGOGNE 2014

AC

TASTING NOTE: A clean and savoury, tart red berry and woody pinot noir in the classic old world style, with minimal wood influence. Tannins are relatively scarce, even if those present are still quite firm and grippy, but this remains a wine based on bright acid structure. Quite well composed and balanced overall, with better-than-average depth and length in the price category. Solid. Score: **89** (John Szabo, MS, *winealign.com*, Aug. 23, 2016)

Medium-bodied & Fruity

209601 (XD) 750 mL \$24.95



FONT DU VENT NOTRE PASSION CÔTES DU RHÔNE-VILLAGES SIGNARGUES 2015

AP

(Bertrand & Guillaume Gonnet, vign.)

TASTING NOTE: The vineyards of Signargues are planted in soils composed of rolled pebbles, sandstone and marl reddened by iron oxide deposits. This example has a fine texture, with floral dark fruit, red plum and delicately applied oak. Balanced and long. (Vintages panel, Nov. 2016)

Full-bodied & Smooth

370221 (XD) 750 mL \$17.95



LES HALOS DE JUPITER GIGONDAS 2014 AC

(Philippe Cambie & Michel Gassier)

TASTING NOTE: Solidly built, with a juicy core of blackberry and plum paste flavors that pump along, carried by lively, brambly grip. The back end picks up licorice snap and dark tea notes, with the fruit pushing through pleasantly. Approachable, but should be better with a bit of cellaring. Grenache and Mourvèdre. Best from 2017 through 2024. Score: **91** (James Molesworth, *winespectator.com*, Oct. 31, 2016)

Medium-bodied & Fruity

274217 (XD) 750 mL **\$38.95** 🍷

SOUTH OF FRANCE

DOMAINE MONTROSE PRESTIGE ROSÉ 2016

IGP Côtes de Thongue

TASTING NOTE: Crafted using the saignée method, this is a blend of mostly Grenache and Rolle, with a dash of Syrah. Part of the blend underwent barrel fermentation and ageing. The Rolle is sourced from a hillside site planted in volcanic soil, which is reflected in the wine's mineral note. Impressive flower and berry notes with a lovely mineral aspect. A good match for ham or grilled chicken dishes. (Vintages panel, Oct. 2016)

Medium-bodied & Dry

491076 (XD) 750 mL **\$18.95** 🍷

NEW



ITALY – WHITE WINE

ALTO ADIGE/TRENTINO

WILHELM WALCH PILAT CHARDONNAY 2015

DOC Südtirol – Alto Adige

TASTING NOTE: Founded in 1869, Wilhelm Walch remains family owned and operated. This Chardonnay was sourced from sustainably farmed vineyards and fermented in stainless steel. The resulting wine is fresh and fruity, with superb balance. Tropical aromas and flavours with candied banana leading, followed by candied pear, apple and fuzzy peach. Crisp and fresh with a touch of spritz, this will make a fine sipper but will also be excellent with seafood dishes. (Vintages panel, Oct. 2016)

Light & Crisp

492504 (XD) 750 mL **\$17.95** 🍷

NEW



VENETO

ZENATO SAN BENEDETTO LUGANA 2016 DOC

TASTING NOTE: This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot fruit. Zesty finish. Drink now through 2020. Score: **88** (Alison Napjus, *winespectator.com*, 2017)

Aromatic & Flavourful

707158 (D) 750 mL **\$17.95** 🍷



SOUTH OF FRANCE

GÉRARD BERTRAND SYRAH/GRENACHE 2013

AP Languedoc

TASTING NOTE: Rich scents of blackcurrant liqueur, raspberry sauce and boysenberry lead the nose of this seductive wine, with additional hints of black pepper and charred spice adding depth. The mouth-feel is full and creamy, while medium tannins lend enough texture and grip to frame the full-flavored fruit character. Score: **89** (Lauren Buzzeo, *Wine Enthusiast*, Dec. 31, 2015)

Full-bodied & Smooth

413237 (XD) 750 mL **\$16.95** 🍷

FRANCE – ROSÉ WINE

PROVENCE

CHÂTEAU FONTAINE ROSÉ 2016

AP Côtes de Provence

TASTING NOTE: From a vineyard at the western end of the Côtes de Provence, this is a smooth, caramel and spice-flavored wine. It has a tangy herbal character that brings a contrast to the bright red fruits. Drink now. Score: **88** (Roger Voss, *Wine Enthusiast*, July 1, 2017)

Easygoing & Fruity

490862 (XD) 750 mL **\$17.95** 🍷

NEW



ITALY – RED WINE

BASILICATA

BRUNILDE DI MENZIONE AGLIANICO DEL VULTURE 2015 DOC

NEW

TASTING NOTE: Manually harvested, this offers dense black fruit, prune, cherry and violets. Good depth with a sour fruit finish. This is ideal for grilled meats, especially game. Try it with bison burgers. (Vintages panel, Nov. 2016)

Medium-bodied & Fruity

496828 (XD) 750 mL \$16.95



PIEDMONT

ADRIANO MARCO E VITTORIO SANADAIVE BARBARESCO 2013 DOCG

NEW

TASTING NOTE: Enticing scents of fragrant blue flower, ripe red berry, baking spice, menthol and new leather lead the way. Fresh and elegant, the palate delivers juicy red cherry, raspberry, cinnamon, white pepper and licorice while firm, polished tannins lend structure and a smooth mouthfeel. Drink 2018-2023. Editor's Choice. This was ranked #15 on the 2016 *Wine Enthusiast* Top 100. Score: **94** (Kerin O'Keefe, *Wine Enthusiast*, Oct. 1, 2016)

Full-bodied & Smooth

497909 (XD) 750 mL \$33.95



BENI DI BATASIOLO RISERVA BAROLO 2007 DOCG

TASTING NOTE: The complexity of the bouquet is striking, with ripe strawberry fruit, spice and flowers. The palate is threaded with streams of liquorice, red fruits, cinnamon and vanilla all assisting, and comfortably handling the tannins, especially on the back-palate. A complete wine in the mouth, at once supple yet firm thanks to exemplary structure and texture. Magnificent. Platinum: Best Red Piedmont. Score: **95** (Decanter Asia Wine Awards, 2016)

Full-bodied & Firm

330704 (XD) 750 mL \$39.95



BREZZA CANNUBI BAROLO 2012 DOCG

TASTING NOTE: Structured and delicious, this opens with aromas suggesting underbrush, leather rose petal and a balsamic note. The juicy palate doles out raspberry compote, ripe red cherry, cinnamon and a sprinkling of white pepper. Firm velvety tannins provide the framework while a licorice note closes the lingering finish. Drink 2019-2025. Score: **94** (Kerin O'Keefe, *Wine Enthusiast*, Sept. 1, 2016)

Full-bodied & Firm

713511 (XD) 750 mL \$67.95



FILIPPO BROCCARDO NEBBIOLO 2015 DOC Langhe

NEW

TASTING NOTE: Hand-picked, small batch, big flavour. This has an appealing nose that suggests red plum, cherry and baking spice. Balanced and structured, with well-articulated ripe fruit. This is crafted in a firm but not unapproachable style that offers considerable elegance. Really nice. (Vintages panel, Nov. 2016)

Full-bodied & Firm

496786 (XD) 750 mL \$24.95



TUSCANY

BANFI ASKA 2014 DOC Bolgheri Rosso

TASTING NOTE: A blend of Cabernet Sauvignon and Cabernet Franc, this opens with ripe dark berry and baking spice scents. The dense palate delivers black currant, tobacco and mocha flavors, fleshed out by round tannins. Drink through 2020. Score: **89** (Kerin O'Keefe, *Wine Enthusiast*, April 1, 2017)

Medium-bodied & Fruity

459644 (XD) 750 mL \$24.95





BANFI STILNOVO GOVERNO ALL'USO 2015

IGT Toscana

TASTING NOTE: Governo all'Uso is a 14th-century Tuscan technique in which around 30% of the grapes remain unharvested while the harvested portion ferments for about three weeks. The grapes left on the vine are collected in mid-October and used to begin a second fermentation. The wine is then aged in barrel. In this example, you get a wine of notable complexity, depth and character. Floral, soft and lush, this is an easy-drinking wine with impressive ripe and dried dark fruit, cedar and vanilla tones. (Vintages panel, Jan. 2017)

Medium-bodied & Fruity

515494 (D) 750 mL \$18.95

NEW



IOLE E OLENA CEPPARELLO 2013

IGT Toscana

TASTING NOTE: Hands down beautiful, the 2013 Cepparello is a creation of stunning elegance and balance. A pure expression of Sangiovese, this wine undergoes a sophisticated oak regime that sees ageing in various barrel sizes and barrique of various ages. It lives 18 months of its life in French and 3% American oak before being released. This vintage (that is cooler compared to 2012 and 2011) delivers an exceptionally soft and mellow bouquet with slightly sweet sensations of ripe cherry and fragrant blue flower. Soft tones of spice and cinnamon bring up the rear. The wine is medium to full in terms of body weight, and the finish is driven by cool tones of balsam and menthol herb. The 2013 Cepparello is one of my favorite wines of the vintage. Drink Date: 2017-2035. Score: **97** (Monica Lerner, *robert parker.com*, Dec. 30, 2016)

Medium-bodied & Fruity

025650 (XD) 750 mL \$99.95



CASTELLI DEL GREVE PESA CLEMENTE VII RISERVA CHIANTI CLASSICO 2013

DOCG

TASTING NOTE: A density and freshness to this with oyster shell, blueberry and dark chocolate character. Full and savory. Drink now or hold. Score: **92** (James Suckling, *jamesuckling.com*, Aug. 21, 2016)

Medium-bodied & Fruity

643205 (XD) 750 mL \$22.95



TENUTA DI BURCHINO IL BURCHINO 2010

IGT Toscana

TASTING NOTE: Blueberry and light flower aromas follow through to a full to medium body with a cola, berry and light chocolate undertone. Very long. Gorgeous. Drink now or hold. Score: **93** (James Suckling, *jamesuckling.com*, July 19, 2016)

Full-bodied & Smooth

515460 (D) 750 mL \$22.95

NEW



CORBINELLI CHIANTI RISERVA 2012

DOCG

TASTING NOTE: Sangiovese forms the foundation of this wine, which also includes Canaiolo, Colorino and Merlot harvested from vines planted in limestone, shale and clay soils between 200 and 350 m above sea level. Floral and elegant with expressive dark fruit, plum, prune, chocolate, cedar and light tar notes. Well priced and well made, this will be a fine pairing for roasted meats. (Vintages panel, Jan. 2017)

Medium-bodied & Fruity

516898 (XD) 750 mL \$15.95



VILLA POGGIO SALVI BRUNELLO DI MONTALCINO 2011

DOCG

TASTING NOTE: Aromas of sunbaked soil, ripe plum, dark spice, chopped herb and a whiff of new leather lead the nose. The smooth full-bodied palate delivers juicy black cherry, mint, licorice and a hint of coffee alongside big, chewy tannins. Drink through 2021. Score: **92** (Kerin O'Keefe, *Wine Enthusiast*, March 1, 2017)

Medium-bodied & Fruity

363028 (XD) 750 mL \$49.95

ITALY – RED WINE CONT'D

UMBRIA

SCACCIADIUVOLI MONTEFALCO ROSSO 2012 DOC

TASTING NOTE: A pure note of dried black cherry is underscored by rich smoke and graphite in this fresh red, framed by chalky tannins. Medium- to full-bodied and balanced, with a firm finish of spice and dried thyme. Drink now through 2021. Score: **88** (Alison Napjus, *winespectator.com*, Oct. 15, 2016)

Full-bodied & Smooth

372458 (XD) 750 mL **\$20.95** 🍷



VENETO

FARINA LE PEZZE AMARONE DELLA VALPOLICELLA CLASSICO 2013 DOCG

This wine from Remo Farina is a well-known sight on Vintages shelves. It's a classic wine that presents a lush, intense character and considerable value. As always, you will encounter a wine with rich, complex dark fruit, mocha and vanilla. This is a great wine for fall feasts and winter stews.

Full-bodied & Smooth

171587 (D) 750 mL **\$34.95** 🍷



SANTA MARGHERITA RIPASSO VALPOLICELLA SUPERIORE 2014 DOC

TASTING NOTE: Santa Margherita has jumped into the world of Valpolicella with their inaugural vintage (2014) Ripasso and did they ever succeed! A blend of 40% Corvina, 40% Corvinone, and 20% Rondinella, the wine was re-passed over the pomace of their not-yet released Amarone and allowed to ferment once again for two weeks before it was barrel aged for nine months prior to bottling. Dry with a great blend of savoury and fruity notes, the dried dark fruits, plum, and baking spices greet the nose and palate. Very well balanced with fresh acidity and texture making it ideal with rich risotto and pasta dishes, braised veal shank, and aged firm cheese. Also great when enjoyed with dark chocolate after a rich meal. Score: **90** (Matt Steeves, *quercusvino.ca*, Feb. 2017)

Full-bodied & Smooth

492538 (XD) 750 mL **\$24.95** 🍷



MOLDOVA – WHITE WINE

FIREBIRD LEGEND PINOT GRIGIO 2016 PGI Vulcanesti

Pinot Grigio is a specialty of Moldova's winemakers. These wines tend to be aromatic and floral with intense peach and apricot tones. These wines make excellent sippers but can also be enjoyed with mildly spiced seafood dishes.

Aromatic & Flavourful

074351 (XD) 750 mL **\$12.95** 🍷



SPAIN – WHITE WINE

CASTELO DO MAR ALBARIÑO 2015 DO Rias Baixas

TASTING NOTE: This is a new producer to Ontario, but one with a reputation for fine winemaking that spans more than 30 years. This Albariño is floral with aromas of honey and citrus atop peach, stonefruit and pear. Expressive and round with good balance and depth, plus fine acidity. Try this with jumbo shrimp or crab cakes. (Vintages panel, Aug. 2016)

Aromatic & Flavourful

488734 (XD) 750 mL **\$15.95** 🍷



SPAIN – RED WINE

ALCEÑO PREMIUM 50 BARRICAS SYRAH 2014 DO Jumilla

TASTING NOTE: Very intense ruby with purple, bordering on black. Ripe fruit notes on the nose coupled with a very elegant sensation of spice and oak. A savoury, acidic and fruity wine on the palate with fine tannins and refined toast. Excellent. Score: **92** (*gilbertgaillard.com*, 2015)

Full-bodied & Smooth

398933 (XD) 750 mL **\$14.95** 🍷





ARDAL CRIANZA 2013

DO Ribera del Duero

This wine is a blend of Tempranillo and Cabernet Sauvignon.

TASTING NOTE: This modern-style red delivers cherry, currant and licorice flavors, accented by espresso and mineral notes, supported by firm tannins and fresh acidity. Drink now through 2025. Score: **90** (Thomas Matthews, *winespectator.com*, Aug. 31, 2016)

Full-bodied & Firm

167601 (XD) 750 mL **\$19.95** 🍷



PALACIO DE SADA CRIANZA 2013

DO Navarra

(Bodega San Francisco Javier)

This is a blend of primarily Cabernet with Grenache and some Merlot, hand-picked from sites that include vines 100 years old. You can expect a classically styled, sophisticated wine with floral and red berry tones, spicy oak and impressive depth and structure. This wine represents good value and will pair well with grilled meats.

Medium-bodied & Fruity

246736 (XD) 750 mL **\$16.95** 🍷



CUNE RESERVA 2012

DOCa Rioja

(Compañía Vinícola del Norte de España)

TASTING NOTE: This sleek red offers cherry, licorice, mineral and smoke flavors that mingle harmoniously over light, firm tannins, driven by lively acidity through the savory finish. Discreet, but shows depth and intensity. Drink now through 2025. Highly recommended. Score: **93** (Thomas Matthews, *Wine Spectator*, July 31, 2016)

Medium-bodied & Fruity

417659 (XD) 750 mL **\$26.95** 🍷



TOBÍA SELECCIÓN CRIANZA 2013

DOCa Rioja

Gold Medal: Mundus Vini 2016.

TASTING NOTE: 64% Tempranillo, 28% Graciano, 8% Garnacha. Wet wool with hedgerow and damson on the nose, the palate [is] solid with good tannic structure and characterised by red and black chewy fruits. Score: **88** (Decanter World Wine Awards, 2016)

Medium-bodied & Fruity

364828 (D) 750 mL **\$21.95** 🍷



IZADI RESERVA 2012

DOCa Rioja

Thomas Matthews recommended decanting this wine if enjoying now and suggested a drinking window extending through 2022. (*winespectator.com*, Sept. 30, 2016)

TASTING NOTE: Fresh and floral red displaying red and black cherries, red plums and raspberries. Full body, ripe and silky tannins and a fresh, fruity finish. Drink now. Score: **91** (James Suckling, *james suckling.com*, Dec. 1, 2016)

Full-bodied & Smooth

461269 (XD) 750 mL **\$19.95** 🍷

Featured as our Wine of the Month



YASO TINTA DE TORO 2012

DO Toro

TASTING NOTE: The 2012 Yaso is 100% Tinta de Toro aged six months in French oak. It boasts a dense ruby/purple color as well as a big, sweet perfume of blackberries, white chocolate, licorice and graphite. Full-bodied and opulent, it offers a fresh, full, exuberant mouthful of red wine with some minerality as a result of the high-elevation limestone soils from which the grapes emerge. It should drink well for a minimum of 4-5 years. Drink Date: 2013-2018. Score: **93** (Robert Parker Jr., *robert parker.com*, Aug. 28, 2013)

Full-bodied & Smooth

377499 (D) 750 mL **\$19.95** 🍷

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FORTIFIED

SPAIN	<input type="checkbox"/> 642173	TORRES FLORALIS MOSCATEL ORO (500 mL)	Page 32	\$16.95
	<input type="checkbox"/> 515965	BODEGAS BARBADILLO PASTORA MANZANILLA PASADA (375 mL)	Page 32	\$16.95
CANADA	<input type="checkbox"/> 477356	DILLON'S SMALL BATCH DISTILLERS SWEET VERMOUTH 🍷	Page 32	\$19.95

ICEWINE

CANADA – ONTARIO	<input type="checkbox"/> 056689	STRATUS RED ICEWINE 2016 🍷 (200 mL)	Page 33	\$39.95
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CHAMPAGNE

FRANCE	<input type="checkbox"/> 482828	DUVAL LEROY BLANC DE BLANCS GRAND CRU BRUT CHAMPAGNE 2006	Page 33	\$59.95
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SPARKLING WINE

CANADA – ONTARIO	<input type="checkbox"/> 520619	2027 CELLARS QUEENSTON ROAD VINEYARD BLANC DE BLANCS 2013 🍷	Page 33	\$29.95
	<input type="checkbox"/> 184309	TRIUS BRUT ROSÉ 🍷	Page 33	\$29.95
	<input type="checkbox"/> 213983	CAVE SPRING BLANC DE BLANCS BRUT SPARKLING 🍷	Page 33	\$29.95
USA – CALIFORNIA	<input type="checkbox"/> 520817	SOFIA BRUT ROSÉ 2016	Page 33	\$37.95
SOUTH AFRICA	<input type="checkbox"/> 593483	GRAHAM BECK BRUT PINOT NOIR/ CHARDONNAY SPARKLING	Page 34	\$19.95
FRANCE – BURGUNDY	<input type="checkbox"/> 183764	CAVE DE LUGNY CUVÉE MILLÉSIME BRUT CRÉMANT DE BOURGOGNE 2013	Page 34	\$21.95
ITALY – VENETO	<input type="checkbox"/> 053215	BELCANTO DI BELLUSSI EXTRA DRY PROSECCO DI VALDOBBIADENE SUPERIORE	Page 34	\$19.95
LUXEMBOURG	<input type="checkbox"/> 970970	BERNARD-MASSARD BRUT CUVÉE DE L'ÉCUSSON	Page 34	\$19.95

WHITE WINE

CANADA – ONTARIO	<input type="checkbox"/> 469445	CLOSSON CHASE K.J. WATSON VINEYARD PINOT GRIS 2016 🍷	Page 34	\$22.95
	<input type="checkbox"/> 520668	COLCHESTER RIDGE FLAGSHIP CHARDONNAY 2016 🍷	Page 34	\$19.95
	<input type="checkbox"/> 443572	CREEKSIDE MARIANNE HILL RIESLING 2015 🍷	Page 35	\$20.90
	<input type="checkbox"/> 341586	FEATHERSTONE FOUR FEATHERS 2016 🍷	Page 35	\$14.95
	<input type="checkbox"/> 001552	FLAT ROCK THE RUSTY SHED CHARDONNAY 2014 🍷	Page 35	\$26.95
	<input type="checkbox"/> 258681	G. MARQUIS THE SILVER LINE CHARDONNAY 2016 🍷	Page 35	\$17.95
USA – CALIFORNIA	<input type="checkbox"/> 616466	HENRY OF PELHAM SPECK FAMILY RESERVE CHARDONNAY 2015 🍷	Page 35	\$29.95
	<input type="checkbox"/> 512913	CAROL SHELTON WILD THING DAMIANO VINEYARD PLACER COUNTY VIOGNIER 2015	Page 37	\$24.95
	<input type="checkbox"/> 225375	J. LOHR OCTOBER NIGHT CHARDONNAY 2015	Page 37	\$34.95
	<input type="checkbox"/> 356501	LANDMARK VINEYARDS OVERLOOK CHARDONNAY 2014	Page 37	\$34.95
USA – OREGON	<input type="checkbox"/> 458638	RYDER CHARDONNAY 2015	Page 37	\$17.95
	<input type="checkbox"/> 269258	A TO Z WINEWORKS CHARDONNAY 2015	Page 37	\$22.95
BRAZIL	<input type="checkbox"/> 536581	MIOLO CHARDONNAY 2015	Page 40	\$15.95
AUSTRALIA	<input type="checkbox"/> 333211	MOUNTADAM HIGH EDEN ESTATE CHARDONNAY 2015	Page 40	\$26.95
NEW ZEALAND	<input type="checkbox"/> 410001	SUGAR LOAF SAUVIGNON BLANC 2016	Page 41	\$19.95
	<input type="checkbox"/> 454785	TOI TOI SAUVIGNON BLANC 2016	Page 42	\$17.95
	<input type="checkbox"/> 651737	VILLA MARIA PRIVATE BIN CHARDONNAY 2015	Page 42	\$17.95
SOUTH AFRICA	<input type="checkbox"/> 372334	NEDERBURG MANOR HOUSE SAUVIGNON BLANC 2017	Page 42	\$16.95
FRANCE – BURGUNDY	<input type="checkbox"/> 499657	CHÂTEAU DE LAVERNETTE VERS CHÂNE POUILLY FUISSÉ 2014	Page 43	\$42.95
	<input type="checkbox"/> 492900	LOUIS MAX BEAUCHARME CHARDONNAY BOURGOGNE 2014	Page 43	\$21.95
	<input type="checkbox"/> 374181	PASCAL BOUCHARD MONTMAINS VIEILLES VIGNES CHABLIS 1 ^{ER} CRU 2014	Page 43	\$45.95
FRANCE – MIDI	<input type="checkbox"/> 343491	DOMAINE LAFAGE CUVÉE CENTENAIRE 2016	Page 43	\$17.95
ITALY – ALTO ADIGE/TRENTINO	<input type="checkbox"/> 492504	WILHELM WALCH PILAT CHARDONNAY 2015	Page 45	\$17.95
ITALY – VENETO	<input type="checkbox"/> 707158	ZENATO SAN BENEDETTO LUGANA 2016	Page 45	\$17.95
MOLDOVA	<input type="checkbox"/> 074351	FIREBIRD LEGEND PINOT GRIGIO 2016	Page 48	\$12.95
SPAIN	<input type="checkbox"/> 488734	CASTELO DO MAR ALBARIÑO 2015	Page 48	\$15.95

RED WINE

CANADA – ONTARIO	<input type="checkbox"/> 249458	13 TH STREET RED PALETTE 2016 🍷	Page 35	\$15.95
	<input type="checkbox"/> 523183	LEANING POST PINOT NOIR 2013 🍷	Page 36	\$30.20
	<input type="checkbox"/> 524231	MALIVOIRE COURTNEY GAMAY 2015 🍷	Page 36	\$27.95
	<input type="checkbox"/> 493973	THIRTY BENCH WINEMAKER'S BLEND DOUBLE NOIR 2015 🍷	Page 36	\$18.95
	<input type="checkbox"/> 359299	VIEWPOINTE CABERNET FRANC 2010 🍷	Page 36	\$17.10
	<input type="checkbox"/> 520601	VINTAGE INK WHISKY BARREL AGED DARK RED 2014 🍷	Page 36	\$17.95
USA – CALIFORNIA	<input type="checkbox"/> 186171	DECOY CABERNET SAUVIGNON 2015	Page 38	\$35.95
	<input type="checkbox"/> 342782	HALL MERLOT 2014	Page 38	\$50.95
	<input type="checkbox"/> 313817	J. LOHR SEVEN OAKS CABERNET SAUVIGNON 2015 (375 mL)	Page 38	\$14.95
	<input type="checkbox"/> 479121	JOEL GOTT MERLOT 2014	Page 38	\$24.95
	<input type="checkbox"/> 719435	LA CREMA SONOMA COAST PINOT NOIR 2015	Page 38	\$29.95
	<input type="checkbox"/> 930644	PEACHY CANYON WESTSIDE ZINFANDEL 2014	Page 38	\$36.95
	<input type="checkbox"/> 942599	RAVENSWOOD LODI OLD VINE ZINFANDEL 2014	Page 39	\$21.95
	<input type="checkbox"/> 453647	WILLIAM HILL CABERNET SAUVIGNON 2014	Page 39	\$22.95

RED WINE CONT'D

USA – OREGON	<input type="checkbox"/> 234534	ELK COVE PINOT NOIR 2014	Page 39	\$39.95
USA – WASHINGTON	<input type="checkbox"/> 463000	14 HANDS MERLOT 2014	Page 39	\$18.95
	<input type="checkbox"/> 514927	VINO ROSSO 2015	Page 39	\$19.95
ARGENTINA	<input type="checkbox"/> 513721	RICARDO SANTOS TERCOS BONARDA 2015	Page 39	\$15.95
	<input type="checkbox"/> 186668	TRAPICHE FINCA LAS PALMAS GRAN RESERVA MALBEC 2014	Page 40	\$16.95
CHILE	<input type="checkbox"/> 269175	FALERNIA RESERVA CARMENÈRE 2015	Page 40	\$14.95
	<input type="checkbox"/> 037911	SAN PEDRO 1865 SINGLE VINEYARD CABERNET SAUVIGNON 2014	Page 40	\$19.95
AUSTRALIA	<input type="checkbox"/> 619999	BLEASDALE FRANK POTTS 2013	Page 40	\$29.95
	<input type="checkbox"/> 490052	PERTARINGA OVER THE TOP SHIRAZ 2014	Page 41	\$36.95
	<input type="checkbox"/> 009480	TWO HANDS ANGELS' SHARE SHIRAZ 2015	Page 41	\$24.95
	<input type="checkbox"/> 744235	WAKEFIELD CABERNET SAUVIGNON 2015	Page 41	\$19.95
	<input type="checkbox"/> 311258	WITS END LUNA SHIRAZ 2015	Page 41	\$17.95
	<input type="checkbox"/> 478289	WOODSIDE PARK PINOT NOIR 2016	Page 41	\$21.95
NEW ZEALAND	<input type="checkbox"/> 496133	TWO TAILS PINOT NOIR 2015	Page 42	\$19.95
SOUTH AFRICA	<input type="checkbox"/> 707323	RUSTENBERG JOHN X MERRIMAN 2013	Page 42	\$24.95
	<input type="checkbox"/> 172593	STELLENRUST CABERNET SAUVIGNON 2015	Page 42	\$17.95
BULGARIA	<input type="checkbox"/> 518977	TERRA TANGRA ORGANIC CABERNET SAUVIGNON/ MERLOT/MAVRUD 2015 🌿	Page 43	\$14.95
FRANCE – BORDEAUX	<input type="checkbox"/> 503904	CHÂTEAU CLARKE 2010	Page 43	\$42.95
	<input type="checkbox"/> 349308	CHÂTEAU PEY LA TOUR RÉSERVE DU CHÂTEAU 2012	Page 44	\$21.95
FRANCE – BEAUJOLAIS	<input type="checkbox"/> 487157	PRINTEMPS FLEURI RÉGNIÉ 2015	Page 44	\$16.95
FRANCE – BURGUNDY	<input type="checkbox"/> 209601	DOMAINE RENÉ BOUVIER LE CHAPITRE SUIVANT BOURGOGNE 2014	Page 44	\$24.95
	<input type="checkbox"/> 496620	RENÉ BOUVIER LES LONGEROIES MARSANNAY 2014	Page 44	\$46.95
FRANCE – RHÔNE	<input type="checkbox"/> 224592	DOMAINE LE GRAND RETOUR PLAN DE DIEU CÔTES DU RHÔNE-VILLAGES 2015	Page 44	\$14.95
	<input type="checkbox"/> 370221	FONT DU VENT NOTRE PASSION CÔTES DU RHÔNE-VILLAGES SIGNARGUES 2015	Page 44	\$17.95
	<input type="checkbox"/> 274217	LES HALOS DE JUPITER GIGONDAS 2014	Page 45	\$38.95
FRANCE – SOUTH OF FRANCE	<input type="checkbox"/> 413237	GÉRARD BERTRAND SYRAH/GRENACHE 2013	Page 45	\$16.95
ITALY – BASILICATA	<input type="checkbox"/> 496828	BRUNILDE DI MENZIONE AGLIANICO DEL VULTURE 2015	Page 46	\$16.95
ITALY – PIEDMONT	<input type="checkbox"/> 497909	ADRIANO MARCO E VITTORIO SANADAIVE BARBARESCO 2013	Page 46	\$33.95
	<input type="checkbox"/> 330704	BENI DI BATASIOLO RISERVA BAROLO 2007	Page 46	\$39.95
	<input type="checkbox"/> 713511	BREZZA CANNUBI BAROLO 2012	Page 46	\$67.95
	<input type="checkbox"/> 496786	FILIPPO BROCCARDO NEBBIOLO 2015	Page 46	\$24.95
ITALY – TUSCANY	<input type="checkbox"/> 459644	BANFI ASKA 2014	Page 46	\$24.95
	<input type="checkbox"/> 515494	BANFI STILNOVO GOVERNO ALL'USO 2015	Page 47	\$18.95
	<input type="checkbox"/> 643205	CASTELLI DEL GREVEPESA CLEMENTE VII RISERVA CHIANTI CLASSICO 2013	Page 47	\$22.95
	<input type="checkbox"/> 516898	CORBINELLI CHIANTI RISERVA 2012	Page 47	\$15.95
	<input type="checkbox"/> 025650	ISOLE E OLENA CEPPARELLO 2013	Page 47	\$99.95
	<input type="checkbox"/> 515460	TENUTA DI BURCHINO IL BURCHINO 2010	Page 47	\$22.95
	<input type="checkbox"/> 363028	VILLA POGGIO SALVI BRUNELLO DI MONTALCINO 2011	Page 47	\$49.95
ITALY – UMBRIA	<input type="checkbox"/> 372458	SCACCIADIAVOLI MONTEFALCO ROSSO 2012	Page 48	\$20.95
ITALY – VENETO	<input type="checkbox"/> 171587	REMO FARINA LE PEZZE AMARONE DELLA VALPOLICELLA CLASSICO 2013	Page 48	\$34.95
	<input type="checkbox"/> 492538	SANTA MARGHERITA RIPASSO VALPOLICELLA SUPERIORE 2014	Page 48	\$24.95
SPAIN	<input type="checkbox"/> 398933	ALCEÑO PREMIUM 50 BARRICAS SYRAH 2014	Page 48	\$14.95
	<input type="checkbox"/> 167601	ARDAL CRIANZA 2013	Page 49	\$19.95
	<input type="checkbox"/> 417659	CUNE RESERVA 2012	Page 49	\$26.95
	<input type="checkbox"/> 461269	IZADI RESERVA 2012	Page 49	\$19.95
	<input type="checkbox"/> 246736	PALACIO DE SADA CRIANZA 2013	Page 49	\$16.95
	<input type="checkbox"/> 364828	TOBÍA SELECCIÓN CRIANZA 2013	Page 49	\$21.95
	<input type="checkbox"/> 377499	YASO TINTA DE TORO 2012	Page 49	\$19.95

ROSÉ WINE

CANADA – ONTARIO	<input type="checkbox"/> 498535	MALIVOIRE VIVANT ROSÉ 2016 🍷	Page 36	\$19.95
	<input type="checkbox"/> 172643	TAWSE SKETCHES OF NIAGARA ROSÉ 201 🍷	Page 37	\$17.35
FRANCE – PROVENCE	<input type="checkbox"/> 490862	CHÂTEAU FONTAINE ROSÉ 2016	Page 45	\$17.95
FRANCE – SOUTH OF FRANCE	<input type="checkbox"/> 491076	DOMAINE MONTROSE PRESTIGE ROSÉ 2016	Page 45	\$18.95

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Buchanans Steak & Seafood at
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Napoli Ristorante & Pizzeria*
Ponte Vecchio at Fallsview Casino
Windows by Jamie Kennedy
Fresh Grill & Winebar*†

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Farmers' Table at Southbrook†
HobNob at The Charles Inn*
Noble at Prince of Wales
Restaurant Oban Inn*
Tiara at Queen's Landing
Treadwell Farm-to-Table Cuisine*
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North Bay

The White Owl Bistro

Ottawa

Clover food | drink*
Gibson's on Queen
Métropolitain Brasserie Restaurant
Petit Bill's Bistro*
Restaurant 18*
Restaurant International at
Algonquin College
The Buzz Kitchen + Cocktail
Thyme & Again†
Wildred's Restaurant at
Fairmont Château Laurier

Palgrave

The Church Public Inn*†

Pickering

PORT*†

Picton

Waring House Restaurant and Inn*

Sault Ste. Marie

View Restaurant + Bar*

Simcoe

Barrel Restaurant*

St. Catharines

Coach House Café at Henry of Pelham
Dani's Bistro & VQA Wine Bar*
The St. Catharines Club

St. Davids

Ravine Vineyard Restaurant†

Stratford

Molly Bloom's Irish Pub*
Pazzo Taverna and Pizzeria*
Revival House
The Parlour Inn Steakhouse

Thornbury

Bruce Wine Bar*†

Toronto

360 The Restaurant
at the CN Tower*†
Allen's*
Cafe Belong†
C'est What?*
E11even
FARMHOUSE tavern*†
Globe Bistro*
Harvest Kitchen
Hawthorne Food & Drink*†
Le Sélect Bistro*†
Lisa Marie
Local Kitchen
Magic Oven Danforth†
Maple Leaf Tavern†
Old Mill
Osgoode Hall Restaurant
Paintbox Bistro*
Richmond Station†
SpiritHouse
Stages Restaurant
The Green Wood*†
The Humber Room
TOCA at the Ritz Carlton*

Waterloo

University Club

Westport

The Cove*

Whitby

Bistro '67*†

Windsor

Neros Steakhouse at
Caesars Windsor
Rino's Kitchen & Ale House*†



*We Love Wine Country Ontario designates these restaurants as proud to have Ontario VQA wines on the menu.
†Feast On recognizes these businesses as truly dedicated to showcasing Ontario's unique taste of place.

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September 16

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Exclusives!

QUANTITIES ARE LIMITED. FOR PRODUCT INVENTORY AND FULL TASTING NOTES, VISIT vintages.com/exclusives

DOM PÉRIGNON LUMINOUS BRUT CHAMPAGNE 2006

AC, France

Graceful and mineral, with mandarin orange, toasted almond, espresso and star anise. Seamless and mouthwatering.

95 points (Alison Napjus, *winespectator.com*, March 31, 2016)

Rich & Complex

422584 (XD) 750 mL \$259.95



PEPPERTREE CALCARE SINGLE VINEYARD CABERNET SAUVIGNON 2013

Coonawarra, South Australia

Layered, harmonious Cabernet from the best rows of PepperTree's small Coonawarra vineyard.

96 points (James Halliday, *winecompanion.com.au*, July 27, 2015)

Full-bodied & Smooth

493601 (XD) 750 mL \$39.95



RADFORD DALE SYRAH 2013

WO Stellenbosch, South Africa

Dense, quite firm, tannic and a touch sour-edged. The length is excellent.

91 points (David Lawrason, *winealign.com*, May 1, 2017)

Full-bodied & Firm

433813 (XD) 750 mL \$29.95



ROTEM AND MOUNIR SAOUMA INOPIA 2014

Côtes du Rhône-Villages, France

Perfumed and floral, with citrus, orchard fruit and mineral. Deftly balances power and finesse.

92 points (Josh Reynolds, *vinous.com*, June 2016)

Full-bodied & Rich

488726 (XD) 750 mL \$34.95



LAURUS SAINT JOSEPH 2014

AP, Rhône, France

(Gabriel Meffre)

Violets, spice box, licorice, plums and spring flowers. Charming, fresh and lively, with good fruit, nicely integrated acidity and a good finish.

89 points (Jeb Dunnuck, *robertparker.com*, Dec. 30, 2016)

Full-bodied & Smooth

499178 (XD) 750 mL \$33.95



CHÂTEAU HAUT MONPLAISIR PUR PLAISIR MALBEC 2012

AC Cahors, France

Powerful and generous, with great fruit presence and overall tension. Firm and pure. #33 in the 2016 *Wine Enthusiast* Top 100 Cellar Selections.

95 points (Roger Voss, *Wine Enthusiast*, Nov. 1, 2016)

Full-bodied & Smooth

499194 (XD) 750 mL \$51.95



THÖRLE ESTATE DRY RIESLING 2015

Qualitätswein, Germany

Crisp and fresh, with pear, citrus and steely mineral. Strikes an impressive balance between modern and traditional expectations.

Aromatic & Flavourful

445817 (XD) 750 mL \$18.95



BENEFIZIO CASTELLO DI POMINO RISERVA 2015

DOC Pomino Bianco, Tuscany, Italy

(Marchesi De' Frescobaldi)

Fresh and generous, with yellow fruit, apricot, vanilla, white rose and toasted almond.

92 points (Monica Lerner, *robertparker.com*, Oct. 28, 2016)

Full-bodied & Rich

332247 (XD) 750 mL \$36.95



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Our
best bets
this month



**KILIKANOON
KILLERMAN'S RUN
SHIRAZ**
Clare Valley, South Australia
925453 (D) 750 mL REG. \$19.95
NOW \$16.95

**LOUIS JADOT
BEAUJOLAIS-VILLAGES**
AC, Beaujolais, France
(Maison Louis Jadot)
365924 (D) 750 mL REG. \$17.95
NOW \$15.95

White Wines

**GUSTAVE LORENTZ RÉSERVE
PINOT BLANC 2015**

AC Alsace, France
488916 (XD) 750 mL \$17.95
NOW \$15.95 Save \$2.00

**HMC MCWATERS COLLECTION
CHARDONNAY 2014**

BC VQA Okanagan Valley, British Columbia
(TIME Estate Winery)
488536 (XD) 750 mL \$30.95
NOW \$27.95 Save \$3.00

KIM CRAWFORD CHARDONNAY

Marlborough/Hawkes Bay, New Zealand
991950 (D) 750 mL \$19.95
NOW \$17.95 Save \$2.00

MALIVOIRE CHARDONNAY

VQA Niagara Peninsula, Ontario
573147 (XD) 750 mL \$19.95
NOW \$17.95 Save \$2.00

**TAWSE SKETCHES OF NIAGARA
CHARDONNAY**

VQA Niagara Peninsula, Ontario
089037 (XD) 750 mL \$21.95
NOW \$19.95 Save \$2.00

THIRTY BENCH RIESLING

VQA Beamsville Bench,
Niagara Peninsula, Ontario
024133 (M) 750 mL \$20.85
NOW \$18.85 Save \$2.00

WILLM RÉSERVE RIESLING

AC Alsace, France
011452 (XD) 750 mL \$15.95
NOW \$14.95 Save \$1.00

Red Wines

ALLEGRI PALAZZO DELLA TORRE 2013

IGT Veronese, Veneto, Italy
672931 (D) 750 mL \$24.95
NOW \$22.95 Save \$2.00

**BORTOLUZZI
CABERNET SAUVIGNON 2013**

IGT Venezia Giulia, Friuli, Italy
487892 (XD) 750 mL \$22.95
NOW \$20.95 Save \$2.00

CATENA CABERNET SAUVIGNON

Mendoza, Argentina
(Bodega Catena Zapata)
985002 (XD) 750 mL \$19.95
NOW \$17.95 Save \$2.00

**COLUMBIA CREST H3
CABERNET SAUVIGNON**

Horse Heaven Hills, Washington
(Ste. Michelle Wine Estates)
210047 (D) 750 mL \$20.95
NOW \$18.95 Save \$2.00

**DOMAINE GALÉVAN
CHÂTEAUNEUF-DU-PAPE 2014**

AC, Rhône, France
(Coralie Goumarre, Prop.)
251603 (D) 750 mL \$44.25
NOW \$42.25 Save \$2.00

DOMAINE NATURALISTE DISCOVERY

CABERNET SAUVIGNON 2014
Margaret River, Western Australia
(By Bruce Dukes)
489906 (XD) 750 mL \$24.95
NOW \$22.95 Save \$2.00

KIM CRAWFORD PINOT NOIR

Marlborough, South Island, New Zealand
626390 (D) 750 mL \$19.95
NOW \$17.95 Save \$2.00

**MARCHESI DE' FRESCOBALDI
TENUTA DI CASTIGLIONI**

IGT Toscana, Tuscany, Italy
145920 (XD) 750 mL \$21.95
NOW \$19.95 Save \$2.00

**RICASOLI BROLIO
CHIANTI CLASSICO 2014**

DOCG, Tuscany, Italy
003962 (XD) 750 mL \$22.95
NOW \$20.95 Save \$2.00

TERRA VEGA CARMENERE KPM

Central Valley, Chile
354761 (D) 750 mL \$9.90
NOW \$8.90 Save \$1.00

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Other Wines & Spirits

INNISKILLIN VIDAL ICEWINE

With gift box, VQA Niagara Peninsula, Ontario

388306 (S) 375 mL \$49.95

NOW \$44.95 Save \$5.00

LAURENT-PERRIER CUVÉE BRUT ROSÉ CHAMPAGNE

AC, France

158550 (XD) 750 mL \$99.95

NOW \$89.95 Save \$10.00

MAGNOTTA VIDAL ICEWINE

VQA Lake Erie North Shore, Ontario

587154 (S) 375 mL \$32.95

NOW \$30.95 Save \$2.00

MALIVOIRE LADYBUG ROSÉ

VQA Niagara Peninsula, Ontario

559088 (D) 750 mL \$16.95

NOW \$15.95 Save \$1.00

MCMICHAEL COLLECTION TOM THOMSON

CABERNET FRANC ICEWINE & VIDAL ICEWINE GIFT PACK 2015

In wooden gift box,

VQA Niagara Peninsula, Ontario

(Diamond Estates)

510925 (S) 750 mL \$149.95

NOW \$139.95 Save \$10.00

MONTENEGRO AMARO BITTER

LIQUORE ITALIANO

Emilia-Romagna, Italy

601484 750 mL \$26.90

NOW \$25.90 Save \$1.00

(K) = Kosher

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(KPM) = Kosher for Passover & Mevushal

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Quantities are limited.

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Get Bonus Miles

on these popular wines and spirits from September 10 to October 7, 2017

Red Wines

FLAT ROCK PINOT NOIR

VQA Niagara Escarpment, Ontario

001545 (XD) 750 mL \$20.95

Get 10 Bonus Miles

PÉREZ CRUZ RESERVA CABERNET SAUVIGNON

Maipo Valley, Chile

694208 (XD) 750 mL \$14.95

Get 8 Bonus Miles

G. MARQUIS THE SILVER LINE PINOT NOIR

VQA Niagara-on-the-Lake, Ontario

258673 (D) 750 mL \$19.95

Get 10 Bonus Miles

Other Wines & Spirits

EXTRA ZYTANIA VODKA

Poland

637371 750 mL \$26.60

Get 10 Bonus Miles

KING'S COURT WILD BLUEBERRY SWEET FRUIT WINE 2015

Ontario

388611 (S) 375 mL \$21.95

Get 6 Bonus Miles

KING'S COURT PRINCESS ROSÉ 2016

Ontario

491050 750 mL \$15.95

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September 30, 2017

FEATURE STORIES

- Family-run wineries
- Tuscan Sangiovese
- Fine wines for Thanksgiving

BENCHMARK

DELAS SAINT-ESPRIT CÔTES DU RHÔNE 2015
AC, Rhône, France (729962)

ARRIVE IN STYLE

TRAPICHE GRAN MEDALLA MALBEC 2013
Mendoza, Argentina (467977)

Prices not available at press time.

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22851

Arrive *in* style

with some serious reflection

Did you know silver is the most naturally reflective metal? That's one of the many topics you can ponder with your wine buddies as you sip this fruity, creamy Chardonnay and contemplate its faithful representation of Niagara-on-the-Lake. And that's why silver makes such effective mirrors, you can add, reflectively.



**G. MARQUIS THE SILVER LINE
CHARDONNAY 2016**

Niagara Stone Road Vineyard,
VQA Niagara-on-the-Lake, Ontario

258681 (D) 750 mL

\$17.95

Light & Crisp

FOR COMPLETE TASTING NOTE,
SEE PAGE XX.



TWO-BOTTLE GIFT BOX
\$3.50

ONE-BOTTLE GIFT BOX
\$2.50

pg.41

pg.49

pg.36



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