

THE RESOURCES,
BACKSTORIES &
TASTE PROFILES
OF OUR **\$70 PLUS**
WINE SELECTIONS

SEASONS
IN THE PARK

cardero's
RESTAURANT
WE ARE FISH
chops & a wok.


The Sandbar
SEAFOOD RESTAURANT ON GRANVILLE ISLAND

TEAHOUSE
IN STANLEY PARK

NAME: _____

1. WINE QUESTION - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: How does a restaurant server navigate a wine list?

Navigating a wine list is an important skill for restaurant servers, as they play a crucial role in helping diners select wines that complement their meals and preferences. Here's a step-by-step guide on how restaurant servers can navigate a wine list effectively:

1. Familiarize Yourself with the Wine List:

Start by thoroughly studying the restaurant's wine list. This includes knowing the wines available, their varietals, regions, vintages, and prices.

2. Listen to the Customer:

When guests express an interest in wine or ask for wine recommendations, actively listen to their preferences. Ask questions to understand their taste preferences, budget, and any specific wine characteristics they are looking for.

3. Provide Wine Suggestions:

Offer wine recommendations based on the customer's preferences. Consider suggesting wines that pair well with the dishes they plan to order.

4. Explain the Wine List:

Be prepared to explain the different sections of the wine list, such as varietals, regions, and wine styles. Provide information about the wine's flavour profile and characteristics.

5. Suggest Wine Pairings:

Suggest wine and food pairings to enhance the dining experience. Recommend wines that complement the flavours of the dishes ordered by the guests.

6. Offer Tasting Notes:

Provide tasting notes for specific wines, especially for wines that the guests are considering. Describe the wine's aroma, flavour, body, and finish.

7. Consider the Budget:

Respect the customer's budget and offer wines within their price range. It's essential to make wine recommendations that align with their financial comfort.

8. Allow Tasting:

If the restaurant policy permits, offer a small taste of the wine to the customer before pouring a full glass. This ensures the customer is satisfied with their selection.

9. Handle the Wine Presentation Correctly:

Present the chosen wine properly, showing the label to the customer before opening the bottle. Pour the wine at the table and top up glasses as needed.

10. Wine Service:

Serve the wine at the appropriate temperature, usually red wines at slightly below room temperature and white wines chilled. Ensure wine glasses are clean and polished.

1. WINE QUESTION CONTINUED - Ask Ai

 **Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai**

The Question: How does a restaurant server navigate a wine list?

11. Upselling and Wine Promotion::

While it's essential to respect the customer's budget, you can suggest higher-priced wines if they are within the guest's comfort zone. Additionally, inform the customers about any specials, promotions, or featured wines

12. Continual Learning:

Stay updated on wine trends, new additions to the wine list, and changes in the restaurant's wine offerings. Regular training and tastings can help servers become more knowledgeable about the wine list.

13. Professionalism:

Maintain a professional and approachable demeanor throughout the wine service. Offer assistance and suggestions without being pushy.

14. Check Back:

After the wine is served, periodically check back with the customers to ensure they are enjoying their selection and to offer assistance as needed.

2. WINE QUESTION - Ask Ai

 **Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai**

The Question in reverse: How does a restaurant customer navigate a wine list?

Navigating a wine list at a restaurant for a customers can be an enjoyable experience when done thoughtfully. Here's a guide customers can consider to navigate a wine list effectively:

1. Consider Your Preferences:

Start by considering your own preferences. Do you prefer red or white wine? Are you in the mood for something light and crisp or full-bodied and robust?

2. Set a Budget:

Determine your budget for the wine. Most wine lists include a range of prices, so having a budget in mind will help you narrow down your choices.

3. Ask for Recommendations:

Don't hesitate to ask the server or sommelier for recommendations. Provide them with information about your preferences, the type of meal you're having, and your budget.

4. Understand the Wine List Structure:

Familiarize yourself with the wine list's structure. It may be organized by varietal, region, or style. This can help you focus on wines that align with your preferences.

5. Examine Tasting Notes:

Review any tasting notes or descriptions provided for each wine on the list. These notes can provide insights into the wine's flavour profile and characteristics.

2. WINE QUESTION CONTINUED - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question in reverse: How does a restaurant customer navigate a wine list?

6. Pair with Your Meal:

Consider the food you'll be ordering. Different wines pair well with different dishes. Ask for pairing recommendations if needed.

7. Explore Local or Unique Wines:

If the restaurant offers local or unique wines that you might not find elsewhere, consider trying them. It can be a memorable experience.

8. Taste and Compare:

If the restaurant offers wine flights or tastings, consider trying a few different wines to compare and find the one you enjoy the most.

9. Be Open to Trying Something New:

Wine lists often include wines you may not have tried before. Don't be afraid to explore and experiment with different varietals and regions.

10. Use a Wine App:

If you have a smartphone, you can use wine apps or websites to look up information and ratings for specific wines on the list.

11. Seek Value:

Look for wines that offer good value for money. Sometimes, less well-known or newer wineries can provide excellent quality at a more reasonable price.

12. Consider Wine by the Glass:

If you're dining alone or in a small group, consider ordering wine by the glass. This allows you to try different wines with each course.

13. Engage in Conversation:

If you're dining with friends or family, engage in conversation about the wine choices. Sharing opinions and experiences can make the wine selection process more enjoyable.

14. Trust Your Instincts:

Ultimately, trust your instincts and go with a wine that you're excited to try. Wine is a personal choice, and your enjoyment is what matters most.

15. Enjoy the Experience:

Part of the fun of exploring a wine list is the experience itself. Don't stress too much about making the "perfect" choice. The most important thing is to enjoy the wine you select.

Remember that wine selection is a personal experience, and there's no right or wrong choice. It's all about discovering wines that you enjoy and that complement your meal. The restaurant's staff is there to assist you, so don't hesitate to ask questions and seek guidance.

3. WINE QUESTION - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: I am nervous selling premium wines to my customers. How can I overcome that?

Selling premium wines can be an intimidating task, but with the right knowledge and approach, you can overcome your nervousness and become more confident in your role. Here are some tips to help you feel more at ease when selling premium wines to customers:

1. Know Your Products:

First and foremost, thoroughly understand the premium wines you are selling. Familiarize yourself with their tasting notes, origins, grape varieties, winemaking techniques, and any unique characteristics or stories associated with the wines.

2. Taste the Wines:

Whenever possible, taste the wines you are selling. This firsthand experience will enable you to speak more confidently about the wines and make personalized recommendations.

3. Practice Descriptive Language:

Practice using descriptive language to convey the characteristics of higher-end wines accurately. Customers appreciate servers who can paint a vivid picture of what to expect.

4. Provide Comparisons:

Offer comparisons between standard and higher-end wines. Explain how the premium options bring additional complexity, depth, or aging potential to the experience.

5. Stay updated on the latest developments in the wine industry. Attend wine tastings, seminars, and workshops to expand your knowledge. The more you learn, the more confident you'll become.

6. Ask Questions:

When interacting with customers, ask questions to understand their preferences and needs. Tailor your recommendations based on their taste, budget, and the occasion.

7. Storytelling:

Share the stories behind the wines. Many premium wines have interesting histories, unique terroirs, or special winemaking traditions. Sharing these stories can make the wines more enticing.

8. Suggest Pairings:

Offer food pairing suggestions. Knowing which dishes complement the wines can be a valuable service and make the customer's experience more enjoyable.

9. Active Listening:

Practice active listening to understand your customers' preferences and requirements. This will help you provide them with the most suitable wine options.

10. Confidence-Building Exercises:

Practice selling premium wines with colleagues or mentors. Conduct mock sales scenarios to build your confidence and refine your approach.

11. Wine List Knowledge:

Be well-versed in the wine list at your establishment. Understand the full range of wines available and their unique selling points.

12. Handling Objections:

Anticipate common customer objections and prepare responses. Knowing how to address concerns can boost your confidence.

4. WINE QUESTION CONTINUED - Ask Ai



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The Question: I am nervous selling premium wines to my customers. How can I overcome that?

13. Use Tasting Notes:

Refer to tasting notes and reviews from trusted sources when discussing the wines with customers. This can provide additional credibility and information.

14. Respect the Customer's Budget:

Not all customers will be looking for the most expensive options. Show respect for their budget and help them find the best value within their price range.

15. Practice Patience:

Understand that not every customer will immediately opt for a premium wine. Practice patience and offer guidance as they explore their options.

16. Feedback and Self-Reflection:

Seek feedback from customers and colleagues to continuously improve your sales techniques. Regularly reflect on your interactions and identify areas for growth.

17. Stay Calm and Professional:

Maintain professionalism and stay calm in high-pressure situations. Confidence often comes with experience, so don't be too hard on yourself if you're nervous at first.

Remember that confidence in selling premium wines develops over time, and each interaction with a customer is an opportunity to improve your skills. With dedication and practice, you will become more comfortable and successful in selling premium wines.

5. WINE QUESTION - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: Why is one Cabernet Sauvignon on a wine list more expensive than another?

The price difference between two Cabernet's wines on a wine list can be attributed to various factors that affect the cost of production, availability, reputation, and the overall value of the wine.:

1. Region of Origin:

Wines from certain regions are more prestigious and, as a result, more expensive. Cabernet Sauvignon from renowned regions like Napa Valley in the United States or Bordeaux in France often command higher prices due to the region's reputation for producing high-quality wines.

2. Appellation:

Within a region, specific appellations or sub-regions may have a higher status, and wines from these appellations can be pricier. For instance, a Cabernet Sauvignon from the Stags Leap District in Napa Valley may cost more than one from a less prestigious area within the same region.

3. Winemaker's Reputation: The reputation of the winery and winemaker plays a significant role in pricing. Wines produced by well-known winemakers or established estates often carry a premium due to their history of quality winemaking.

5. WINE QUESTION CONTINUED - Ask Ai



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The Question: Why is one Cabernet Sauvignon on a wine list more expensive than another?

4. Grapes and Vineyards:

The quality and source of the grapes used in the wine can affect the price. Single-vineyard or estate-grown Cabernet wines can be more expensive due to the higher level of control over grape quality.

5. Aging Potential:

Wines that are designed to age and have a proven track record of improving over time often come with a higher price tag. This includes Cabernet Sauvignon wines with aging potential.

6. Oak Aging:

Wines that undergo extended aging in oak barrels, which imparts complexity and depth, tend to be pricier due to the additional time and cost involved in the aging process.

7. Vintage:

The year of the wine's production, known as the vintage, can significantly impact the price. Exceptional vintages are often more expensive, as they are considered superior in quality.

8. Production Methods:

Labor-intensive or traditional winemaking methods, such as hand-harvesting, small-batch production, and meticulous sorting, can increase the cost of production and result in higher prices.

9. Scarcity and Demand:

Limited production and scarcity can drive up the price of Cabernet Sauvignon. Wines with high demand and limited availability are often more expensive.

10. Tasting Notes and Ratings:

Wines that have received high ratings from wine critics or publications are usually priced higher due to the perceived quality and demand for these well-reviewed wines.

11. Wine List Curation:

Restaurants with extensive wine lists often include a range of Cabernet Sauvignon wines, carefully selected for their quality and diversity. Wines chosen for their superior quality and exclusivity are typically more expensive.

12. Import Costs:

Imported Cabernet Sauvignon wines may be subject to taxes, tariffs, and importation costs, which can affect their final price. The specific combination of these factors, along with the restaurant's pricing strategy and markups, determines the price of Cabernet Sauvignon wines on the wine list. Ultimately, your choice should align with your budget, taste preferences, and the occasion.

6. WINE QUESTION - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: Are expensive wines generally better than less expensive wines?

The quality and enjoyment of a wine are not solely determined by its price. Expensive wines can be exceptional, but less expensive wines can also offer outstanding quality and value. The relationship between price and quality in wine is influenced by several factors, and it's important to consider the following:

1. Subjectivity: Wine preferences are highly subjective. What one person considers an exceptional wine, another might not find to their liking. It's a matter of personal taste.

2. Factors Influencing Price:

- **Production Costs:** Some wines are expensive due to high production costs, including labor, equipment, and aging in oak barrels. However, this doesn't always guarantee better quality.
- **Rarity:** Limited production or scarcity can drive up the price of a wine, making it more expensive due to its exclusivity.
- **Winemaker's Reputation:** The reputation of the winery or winemaker can significantly impact the price of a wine. Established and renowned producers may charge more, but it doesn't guarantee that every bottle will align with your preferences.
- **Wine Style:** Specific wine styles, such as fine wines that require long aging or special winemaking techniques, can command higher prices. However, these styles may not be to everyone's taste.

3. Value for Money: Many wine enthusiasts seek wines that offer a good balance of quality and price. A wine that provides a delightful experience at a reasonable cost is often considered a great find.

4. Occasion: The choice of wine may also depend on the occasion. Expensive wines can be fitting for special celebrations, while more affordable options are excellent for everyday enjoyment.

5. Exploration: Wine appreciation involves exploration. Trying a variety of wines across different price ranges is the best way to discover what suits your palate and preferences.

In summary, while expensive wines can be extraordinary, they are not universally better than less expensive wines. The "best" wine is the one that you personally enjoy the most, regardless of its price. Wine is a diverse and dynamic world, and there are excellent choices available at various price points to suit different occasions and tastes.

7. WINE QUESTION - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: Will I notice the difference between a more expensive wine and a less expensive wine?

Whether or not you will notice the difference between a more expensive wine and a less expensive wine depends on several factors, including your personal palate, experience with wine, and the specific wines in question. Here are some considerations:

1. Palate Sensitivity:

Some individuals have highly sensitive palates and can discern subtle nuances in flavour, aroma, and texture more easily. Others may have less discerning palates and may not notice as many differences between wines.

2. Experience:

Wine knowledge and experience play a significant role in your ability to notice differences between wines. Experienced wine enthusiasts and professionals are often more attuned to the characteristics of different wines.

3. Wine Variety and Region:

Some wine varieties and regions produce wines with more distinctive and pronounced characteristics. For example, a complex Bordeaux or a well-aged Cabernet Sauvignon from Napa Valley may have more noticeable differences compared to simple table wines.

4. Quality and Complexity:

More expensive wines often offer higher quality and complexity. You're more likely to notice the difference in terms of depth, balance, and layers of flavour in premium wines compared to less expensive ones.

5. Food Pairing:

The impact of wine can be more apparent when it's paired with specific foods. A well-matched wine can enhance the flavours of a meal, making the difference more noticeable.

6. Tasting Conditions:

The environment in which you taste the wine can affect your perception. A controlled tasting environment, such as a wine tasting or wine class, can help you focus on the wine's characteristics.

7. Personal Preferences:

Your personal taste preferences play a significant role in your wine perception. What you find enjoyable and appealing may differ from someone else's preferences.

8. Sensory Training:

Engaging in sensory training and wine tasting experiences can help you become more attuned to the nuances of wine, making it easier to notice differences.

9. Wine Knowledge:

Understanding the varietals, regions, and winemaking techniques can enhance your ability to appreciate and differentiate wines.

7. WINE QUESTION CONTINUED - Ask Ai



Google Chat GPT - www.chat.openai.com & Perplexity - www.perplexity.ai

The Question: Will I notice the difference between a more expensive wine and a less expensive wine?

10. Price and Quality: In many cases, more expensive wines are crafted with higher-quality grapes and production methods, resulting in wines with greater depth and complexity. You may be more likely to notice the difference in quality.

In summary it is worth noting that the difference between a more expensive and a less expensive wine is not always a matter of one being better than the other. It's about finding wines that suit your personal taste and the occasion. Some less expensive wines can be extremely enjoyable and offer excellent value for money. If you're interested in exploring the differences between wines, consider wine tastings or guided wine experiences, which can help you develop your palate and appreciation for wine. Ultimately, the enjoyment of wine is a personal journey, and the most important thing is to find wines that you personally find delicious and satisfying.

8. WINE QUESTION - Ask Ai: It's all in how you ask the question!



Stories, fact, points of difference are an effective way to draw attention to a unique wine you want your customer to experience. Ask Ai the question differently and you may receive answers that will make it easier to find a point of difference...or a story to share with the guest.

A1. The Question: Tell me about Tantalus Riesling from Okanagan Valley BC?

A2. The Answer: Tantalus Vineyards is a well-known winery located in the Okanagan Valley of British Columbia, Canada. They are recognized for their high-quality Riesling wines, among others. Tantalus Riesling from the Okanagan Valley is highly regarded for several reasons:

- 1. Cool-Climate Terroir:** The Okanagan Valley's cool-climate conditions are ideal for growing Riesling grapes. The region's long, sunny days and cool nights allow for a slow ripening process, resulting in grapes with balanced acidity and vibrant flavors.
- 2. Commitment to Riesling:** Tantalus has a dedicated focus on Riesling production. This specialization enables them to explore the full potential of the Riesling grape in their unique terroir.
- 3. Sustainability:** Tantalus is committed to sustainable and environmentally responsible vineyard practices. This approach not only preserves the natural beauty of the region but also contributes to the quality of the grapes.
- 4. Expressive Flavors:** Tantalus Riesling is known for its expressive flavors, typically showcasing notes of citrus, green apple, and stone fruit. The wines are often off-dry, with a hint of residual sugar that balances the acidity.
- 5. Aging Potential:** Rieslings from Tantalus often have great aging potential. Over time, these wines can develop more complex flavors while retaining their trademark freshness.
- 6. Awards and Recognition:** Tantalus Rieslings have received numerous awards and accolades from both critics and wine competitions, further highlighting their quality and appeal.

8. WINE QUESTION CONTINUED - Ask Ai: It's all in how you ask the question!



Stories, fact, points of difference are an effective way to draw attention to a unique wine you want your customer to experience. Ask the question differently and you may receive different feedback that will make it easier to find a point of difference...or a story to share with the guest.

A1. The Question: Tell me about Tantalus Riesling from Okanagan Valley BC

7. Food Pairing: The vibrant acidity and versatility of Tantalus Rieslings make them excellent companions for a wide range of dishes, from spicy Asian cuisine to seafood and poultry.

Tantalus Riesling represents the best of what the Okanagan Valley has to offer in terms of cool-climate Riesling production. The winery's dedication to sustainability and a focus on this grape variety have contributed to its success and reputation in the world of Canadian and international Riesling wines.



B1. The Question: Is there an interesting story behind Tantalus winery in the Okanagan Valley?

B2. The Answer: Tantalus Vineyards is a well-regarded winery located in British Columbia's Okanagan Valley, known for producing high-quality, estate-grown wines. While it may not have as long a history as some Old World wineries, it has its own interesting story and unique characteristics:

- 1. Rebirth of a Historic Site:** Tantalus Vineyards is situated on a historic site in the Okanagan Valley that was originally planted with grapevines in 1927. The winery's founders, Eric Savics and Susan Truchon, were drawn to the historic vineyard and saw the potential for revitalizing it. They acquired the property in 2004 and embarked on a mission to restore the vineyard and winemaking traditions.
- 2. Commitment to Riesling:** Tantalus Vineyards has a special focus on Riesling, a grape variety known for its ability to express terroir and age gracefully. The winery is dedicated to showcasing the potential of Riesling in the region and produces a range of Riesling styles, from dry to off-dry and sweet.
- 3. Sustainable Practices:** Tantalus is committed to sustainable viticulture and winemaking practices. They aim to minimize their environmental footprint and protect the unique ecosystems of the Okanagan Valley. This commitment to sustainability is reflected in their organic farming methods and minimal intervention winemaking.
- 4. Historic Vines:** The vineyard boasts some of the oldest Riesling vines in British Columbia. These historic vines, along with the winery's dedication to terroir-driven winemaking, contribute to the distinct character of Tantalus wines.
- 5. Award-Winning Wines:** Tantalus has received critical acclaim and numerous awards for its wines, particularly its Rieslings. Their wines are often recognized for their purity, balance, and expression of the Okanagan's unique terroir.
- 6. Modern Facility:** Tantalus' modern winemaking facility was designed to harmonize with the surrounding environment. It offers stunning views of Okanagan Lake and the vineyards, creating a welcoming and picturesque destination for wine enthusiasts.
- 7. Ongoing Commitment:** Tantalus Vineyards continues to evolve and refine its winemaking practices while honoring the legacy of the historic site. The winery's story is a testament to the potential of the Okanagan Valley as a world-class wine-producing region.

While Tantalus Vineyards may not have centuries-old traditions, its story is one of vision, commitment to quality, and a deep appreciation for the history and potential of the land in the Okanagan Valley. It has become an important player in the Canadian wine industry, particularly for its role in promoting Riesling and sustainable viticulture in the region.



WINE & ACIDITY - What it means when you hear this term or read it on a back label.

Question to ChatGPT Ai: Explain the term acidity as it applies to wine?

Answer from ChatGPT Ai:

Acidity in wine refers to the presence of natural acids, primarily tartaric, malic, and citric acids, that are found in grapes and play a fundamental role in shaping a wine's flavour, structure, and overall balance. Acidity is one of the most critical components of wine, and it influences several aspects of the wine-tasting experience:

- 1. Flavour:** Acidity contributes to a wine's flavour profile by providing brightness, freshness, and liveliness. It is responsible for the crisp, zesty, and tangy sensations you taste when sipping wine. In white wines, high acidity can bring out flavours of citrus, green apple, and unripe stone fruits, while in red wines, it can add a touch of red fruit sharpness.
- 2. Balance:** Acidity is a key component in the balance of a wine. It counteracts the wine's sweetness (if present) and helps neutralize the effects of any residual sugar, ensuring that the wine doesn't taste cloyingly sweet. It also balances the wine's other components, such as alcohol and tannins, creating a harmonious overall impression.
- 3. Mouthfeel:** Acidity contributes to the wine's mouthfeel. Wines with high acidity often feel crisp and refreshing, while wines with lower acidity can feel softer and rounder. The level of acidity affects the wine's texture and how it interacts with the palate.
- 4. Aging Potential:** Acidity is a preservative in wine and can contribute to its aging potential. Wines with higher acidity tend to age more gracefully, as the acid helps protect the wine from oxidation. Over time, acidity can integrate and evolve, leading to a smoother and more complex wine.
- 5. Food Pairing:** Acidity plays a significant role in food and wine pairing. Wines with high acidity can cut through the richness of dishes and cleanse the palate, making them well-suited for pairing with a wide range of foods, including seafood, salads, and dishes with creamy or fatty elements.
- 6. Terroir Influence:** The natural acidity in wine can also be influenced by the grape variety, climate, and terroir where the grapes are grown. Cool-climate regions often produce grapes with higher acidity due to the slower ripening process, while warm-climate regions may yield grapes with lower acidity.

In summary the perception of acidity in wine can vary, and it's often described using terms like "crisp," "bright," "zesty," "tangy," or "mouthwatering." Wine enthusiasts and experts assess acidity as part of the wine's overall balance, considering how it interacts with other components, such as tannins, alcohol, and sweetness. Different wine styles and grape varieties have varying levels of acidity, and the winemaker's choices during the winemaking process can also impact the wine's final acidity. The interplay between these factors contributes to the diverse array of wines available to wine lovers.



WINE & TANNIN - What it means when you hear this term or read it on a back label.

Question to ChatGPT Ai: What does the wine term tannin mean?

Answer from ChatGPT Ai:

Tannin is a naturally occurring compound found in various plant tissues, including the skins, seeds, and stems of grapes. It is also present in the wood of oak barrels used for aging wine. Tannins are polyphenolic compounds that contribute to the taste, structure, and aging potential of wine. Here are key points about the wine term "tannin":

- 1. Source:** In the context of wine, tannins primarily come from the skins, seeds, and stems of grapes. During the winemaking process, when the juice is in contact with these grape components, tannins are extracted. Additionally, if the wine is aged in oak barrels, it can absorb tannins from the wood.
- 2. Taste Sensation:** Tannins have a taste often described as astringent, bitter, or drying. They can create a sensation of puckering or dryness in the mouth.
- 3. Color Stability:** Tannins contribute to the color stability of red wines. They bind with pigments in the grape skins, helping to extract and maintain the wine's color during fermentation and aging.
- 4. Structure:** Tannins provide structure to a wine. They interact with proteins in saliva, creating a sense of firmness or grip on the palate. This structural element is particularly noticeable in red wines.
- 5. Mouthfeel:** Tannins influence the mouthfeel of a wine. Wines with higher tannin levels can feel more astringent and dry on the palate.
- 6. Ageability:** Tannins play a crucial role in a wine's aging potential. Over time, tannins can undergo polymerization and precipitation, leading to a smoother and more integrated mouthfeel. This process allows certain wines, especially many reds, to develop complexity and improve with age.
- 7. Food Pairing:** The astringency of tannins in red wines can complement certain types of food, particularly those with high fat content. Tannins can cut through the richness of fatty meats, balancing the overall taste experience.
- 8. Oak Aging:** Tannins from oak barrels can contribute additional flavors and structure to a wine. Oak tannins are softer than those from grape skins, and they can impart notes of vanilla, spice, and sometimes a velvety texture.

Understanding the role of tannin is essential for appreciating the characteristics of different wines, particularly red wines, and for making informed decisions about aging potential, food pairings, and overall wine preferences.



WINE & OAK - What it means when you hear this term or read it on a back label.

Question to ChatGPT Ai: What role does oak play in wine?

Answer from ChatGPT Ai:

Oak plays a crucial and multifaceted role in winemaking, contributing to the flavour, aroma, texture, and aging potential of the wine. Here are the primary roles that oak plays in wine production:

- 1. Flavour and Aroma Enhancement:** Oak imparts a range of flavours and aromas to the wine, including vanilla, caramel, toffee, butterscotch, baking spices (like cinnamon and clove), and sometimes subtle coconut or dill notes. These aromatic compounds come from the lignin and cellulose in the oak wood, as well as the toasting process used in making oak barrels. The specific flavours and aromas depend on the type of oak (e.g., French oak, American oak), the level of toasting, and the duration of contact with the wood.
- 2. Texture and Mouthfeel:** Oak aging can have a softening effect on wine, making it smoother and more complex. It can help round out the wine's texture, mitigate harsh tannins, and add a creamy or buttery mouthfeel, particularly in the case of Chardonnay. This textural enhancement is due to the interaction between the wine and the wood's tannins.
- 3. Oxygen Interaction:** Oak barrels are slightly porous, allowing a controlled amount of oxygen to enter the wine. This micro-oxygenation process can influence the wine's development. Oxygen helps integrate the wine's components, refine its structure, and promote the maturation of complex secondary and tertiary aromas and flavours. It can also aid in the clarification and stabilization of the wine.
- 4. Aging Potential:** Oak-aging can contribute to a wine's aging potential. Wines that spend time in oak barrels are more likely to evolve and develop over time, offering a broader range of flavours and aromas as they age. The gradual release of oxygen from the oak can contribute to the wine's long-term aging capacity.
- 5. Varietal Expression:** The impact of oak on a wine can vary depending on the grape variety and the winemaker's goals. While some varietals, like Cabernet Sauvignon and Chardonnay, are often associated with oak aging, others may be minimally oaked or unoaked to emphasize the purity of the fruit and the grape's natural characteristics.
- 6. Stylistic Choices:** Winemakers use oak as a tool to craft wines with specific styles. They can select different types of oak barrels, employ various toasting levels, and choose the length of oak aging to achieve the desired flavour and aroma profile. The winemaker's decisions play a critical role in determining the final character of the wine.

In summary, oak is a versatile and influential component in winemaking, allowing winemakers to enhance a wine's flavour, aroma, texture, and aging potential. The choice of oak type and the approach to oak aging are pivotal in shaping the final style and character of the wine, from lightly oaked and fresh to richly textured and complex.



WINE & STAINLESS STEEL vs OAK - What it means when you hear this comparison.

Question to ChatGPT Ai: Why do winemakers choose to use stainless steel instead of oak for some wines?

Answer from ChatGPT Ai:

Winemakers choose stainless steel for wine production as an alternative to oak for several specific reasons:

- 1. Preserving Fruit Flavours:** Stainless steel is a neutral material, meaning it does not impart any flavours or aromas to the wine. This makes it an excellent choice for preserving and showcasing the pure, unadulterated fruit flavours of the grapes. Wines fermented and aged in stainless steel often have a crisp, fresh, and vibrant fruit character.
- 2. Control over Fermentation:** Stainless steel tanks allow winemakers precise control over the fermentation process. They can regulate temperature, manage yeast activity, and monitor the wine's progress more easily. This control helps in producing clean and consistent wines with specific flavour profiles.
- 3. Aromatic White Wines:** Stainless steel is particularly popular for fermenting and aging aromatic white wines like Sauvignon Blanc, Riesling, and Chardonnay. It helps these wines maintain their varietal character and express their natural aromas without the influence of oak.
- 4. Clean and Hygienic:** Stainless steel is easy to clean and maintain, which is important in ensuring a sanitary environment for winemaking. The non-porous nature of stainless steel minimizes the risk of contamination and the development of off-flavours in the wine.
- 5. Shorter Maturation:** Some wine styles benefit from shorter maturation periods without oak influence. Stainless steel is ideal for wines that are intended to be consumed young, retaining their bright, primary fruit characteristics.
- 6. Cost Efficiency:** Stainless steel tanks are generally more cost-effective than oak barrels. They require less maintenance, have a longer lifespan, and don't require the ongoing expense of replacing barrels.
- 7. Minimizing Tannin and Oak Flavours:** For wines where the focus is on showcasing fruit and primary characteristics, such as some Pinot Grigio, stainless steel is chosen to avoid any tannin or oak flavours. This is common for many white wines and some lighter red wines.
- 8. Consistency:** Stainless steel provides consistency from year to year. Oak barrels, on the other hand, can introduce variability due to differences in the age and condition of the barrels.

In summary it's important to note that while stainless steel is favored for many wine styles, oak is still widely used in winemaking, especially for red wines and certain white wines. Oak can add complexity, texture, and flavour elements like vanilla, spice, and toast that enhance the wine's character. The choice between stainless steel and oak often depends on the winemaker's goals and the desired style of the wine they are producing. Some wines may even use a combination of both, with primary fermentation in stainless steel and subsequent aging in oak barrels for added complexity.



WINE & MALOLACTIC FERMENTATION - What it means when you see this term on a label.

Question to ChatGPT Ai: What does the wine term malolactic fermentation mean?

Answer from ChatGPT Ai:

Malolactic fermentation, often abbreviated as "MLF," is a secondary fermentation process that can occur in wine production. It is an essential winemaking technique that influences a wine's flavour, texture, and stability. Here's what you need to know about malolactic fermentation in wine:

1. What is Malolactic Fermentation (MLF)?

Malolactic fermentation is a biological process in winemaking where lactic acid bacteria (such as *Oenococcus oeni* or *Lactobacillus*) convert harsher malic acid into softer lactic acid and carbon dioxide. This process occurs after the primary fermentation, which is typically carried out by yeast to convert grape sugars into alcohol.

2. Purpose of MLF:

The primary purposes of malolactic fermentation are:

- **Acid Reduction:** By converting malic acid into lactic acid, MLF reduces the wine's total acidity. Malic acid is sharper and more aggressive than lactic acid, so MLF can result in a smoother, less tart wine.
- **Complexity:** MLF can add complexity to the wine by introducing buttery and creamy flavours and aromas, along with subtle nutty or toasty nuances. This is especially associated with Chardonnay wines.
- **Stability:** MLF can enhance a wine's stability by lowering the pH, which discourages the growth of harmful bacteria and spoilage microorganisms.

3. Wines that Undergo MLF:

Malolactic fermentation is commonly associated with certain wine styles, including:

- **Chardonnay:** Many Chardonnay wines undergo MLF to achieve a rich, creamy, and buttery texture. This style is often referred to as "buttery Chardonnay."
- **Red Wines:** Some red wines, particularly those with high acidity like Cabernet Sauvignon and Pinot Noir, may undergo MLF to soften their acidity and enhance their mouthfeel.

4. Wines that Avoid MLF:

Not all wines undergo malolactic fermentation. Light, crisp, and fruity white wines like Sauvignon Blanc, and some red wines that aim to retain a crisp, fresh acidity, such as Beaujolais, are often intentionally prevented from undergoing MLF.

5. Control and Monitoring:

Winemakers have control over whether MLF occurs or not. They can choose to allow the process to happen naturally or inhibit it through temperature control, sulfite additions, or by using sterile filtration.

6. MLF and Food Pairing:

Wines that have undergone MLF, particularly buttery Chardonnays, pair well with creamy dishes, buttery sauces, and foods with rich textures. The creamy texture and flavours complement such culinary experiences.



WINE & SUR LIE / BÂTONNAGE - What it means when you see this term on a label?

Question to ChatGPT Ai: What does the term 'aging on the lees' or 'lees stirring' mean?

Answer from ChatGPT Ai:

Aging on the lees and lees stirring are winemaking techniques that involve keeping the wine in contact with the residual yeast cells, grape skins, and other solid particles that settle at the bottom of the wine container (usually a barrel or a tank). These techniques can significantly influence a wine's flavour, aroma, and texture:

1. Aging on the Lees:

Aging on the lees, also known as "sur lie" aging (French for "on the lees"), involves leaving the wine in contact with the lees for an extended period after fermentation. This process can take place in various vessels, including stainless steel tanks, oak barrels, or concrete eggs. Here's what it accomplishes:

- **Texture and Mouthfeel:** Aging on the lees can contribute to a rounder, creamier mouthfeel in the wine. The lees absorb and release compounds that add complexity to the wine's texture, making it more velvety.
- **Flavour and Aroma:** Lees can release aromatic compounds and contribute flavours like brioche, bread dough, and nuttiness. This is particularly beneficial for white wines, as it can enhance their complexity and add layers of aroma.
- **Freshness:** While it may seem counterintuitive, aging on the lees can help preserve the wine's freshness by protecting it from oxidation. This is especially important for white wines, which can retain their vibrant acidity.
- **Aging Potential:** The interactions between the wine and lees can extend a wine's aging potential by providing stability and contributing to its evolution.

2. Lees Stirring (also referred to as Bâtonnage):

Lees stirring, or bâtonnage, is a technique where winemakers intentionally agitate the lees by stirring them back into the wine. This process can be done at various intervals and frequencies, depending on the winemaker's goals. Lees stirring offers additional benefits:

- **Complexity:** By stirring the lees, winemakers maximize the lees' contact with the wine, which can extract more flavours and aromas. This process often results in wines with heightened complexity and a fuller body.
- **Nutty and Buttery Notes:** Lees stirring can impart nutty, buttery, and toasty notes to the wine, particularly in Chardonnay. This style is often associated with wines labeled as "oaked" or "buttery."
- **Malolactic Fermentation:** Lees stirring can sometimes induce or encourage malolactic fermentation, which further softens the wine's acidity and enhances its texture.

In summary lees stirring is particularly popular for certain white wines like Chardonnay, where it is used to develop a richer and more complex flavour profile. However, it can also be applied to some red wines, especially those intended to be full-bodied and textured. Both aging on the lees and lees stirring are winemaking tools that allow winemakers to craft wines with specific styles, textures, and flavours. The extent to which these techniques are employed depends on the winemaker's objectives and the desired characteristics of the final wine.



WINE & BODY - What it means when you hear this term on a label?

Question to ChatGPT Ai: Explain the term body as it applies to wine?

Answer from ChatGPT Ai:

In the context of wine, the term "body" refers to the tactile sensation and weight of the wine in your mouth. It characterizes the wine's texture and mouthfeel, and it's an essential aspect of the overall sensory experience. Wine body is primarily influenced by three key factors:

- 1. Alcohol Content:** The alcohol level of the wine contributes significantly to its body. Wines with higher alcohol content often have a fuller body, as alcohol adds viscosity and weight to the liquid. On the other hand, wines with lower alcohol content tend to be lighter in body.
- 2. Glycerol and Sugar Content:** Glycerol, a naturally occurring compound in wine, and residual sugar can also impact a wine's body. Higher levels of glycerol or residual sugar can enhance the wine's perceived body, making it feel more substantial and smoother on the palate.
- 3. Tannins and Extract:** Tannins, which come from grape skins, seeds, and stems, can contribute to a wine's body, especially in the case of red wines. Tannins provide structure and a sense of grip in the mouth. Additionally, the extract, which includes compounds extracted from these grape parts, contributes to the wine's texture.

Wines are typically categorized into three main body types:

- **Light-Bodied:** Light-bodied wines have a delicate, thin, and often crisp texture. They feel light and easy on the palate. These wines are typically lower in alcohol and have a clean, refreshing character. Examples of light-bodied wines include many white wines like Pinot Grigio and some reds like Gamay.
- **Medium-Bodied:** Medium-bodied wines strike a balance between light and full-bodied wines. They offer a moderate level of weight and texture, making them versatile and well-rounded. Examples of medium-bodied wines include Merlot, Chardonnay, and many red blends.
- **Full-Bodied:** Full-bodied wines have a rich, substantial texture. They often feel dense, plush, and powerful in the mouth. These wines are typically higher in alcohol, have intense flavours, and provide a robust sensory experience. Examples of full-bodied wines include Cabernet Sauvignon, Syrah, and oaked Chardonnay.

In summary, the concept of wine body is important for wine tasting, food pairing, and selecting wines based on personal preferences. The body of a wine should complement the flavours and textures of the food you are enjoying, making it a crucial consideration when pairing wine with dishes.

**THE BACK STORIES &
TASTE PROFILES
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WINE SELECTIONS**



**THE 'SPOTLIGHT ICON'
HIGHLIGHTS SOME TEXT WE
THINK IS HELPFUL & INTERESTING**



**THE 'THUMBS UP ICON'
HIGHLIGHTS THIS WINE AS
STANDING OUT IN ITS CATEGORY**

REDS: PINOT NOIR - WHY WHERE IT'S FROM, AFFECTS TEXTURE & TASTE.



Question to Perplexity Ai: What are the differences between Pinot Noirs from California, Burgundy, Oregon and Yarra Valley (Australia)?

Note: Adding BC into the question didn't work well but there's lots to take away from this and use.

Answer from Perplexity Ai:

California Pinot Noir

- **Style:** California Pinot Noir is known for being high in alcohol, riper, lower in acidity, and more fruit-forward. It is often described as bigger, fruitier, and more New World in style.
- **Climate:** California's coastal regions, such as the Russian River Valley in Sonoma, provide the ideal climate for growing Pinot Noir, with cool nights and warm, sunny days.
- **Soil:** The soils in California have optimal drainage and mineral compositions, which contribute to the grape's success in the region.

Yarra Valley Pinot Noir

- **Climate:** The Yarra Valley in Australia has a cool climate, similar to Burgundy and Oregon, which is suitable for growing Pinot Noir grapes.
- **Style:** Yarra Valley Pinot Noirs are known for their elegance, complexity, and balance, with flavours of red and black fruits, spices, and earthy notes.
- **Terroir:** The Yarra Valley's unique combination of climate, soil, and topography contributes to the distinctive character of its Pinot Noirs.

Burgundy Pinot Noir

- **Style:** Burgundy Pinot Noir is esteemed for its charm, complexity, and elegant structure. It is known for its red fruit flavours, earthy notes, and subtle minerality.
- **Climate:** Burgundy experiences cool conditions with a good deal of cloud cover, similar to Oregon. The soil composition in both areas is unique and uncommon.
- **Vine Clones:** Both Oregon and Burgundy use some of the same "vine clones," which are propagated from a particular plant, contributing to the similarities in their wines.

Oregon Pinot Noir

- **Style:** Oregon Pinot Noir is often described as more old-world, lighter, and Burgundian in style, with lighter red fruit characteristics, more acidity, and some earthiness. It is known for its complexity, elegance, and subtle minerality.
- **Climate:** Oregon's climate is cooler and slightly less maritime than California, resulting in wines with more acidity, less alcohol, and a touch of earthiness.
- **Terroir:** The Willamette Valley in Oregon, where most of the state's Pinot Noir is grown, has a terroir that is reminiscent of Burgundy, contributing to the similarities between the two regions.

REDS: PINOT NOIR + \$70

Quails' Gate Pinot Noir, Okanagan Valley, BC \$72

Quails' Gate Winery is a well-respected and award-winning winery located in British Columbia's Okanagan Valley. The winery is situated on the shores of Lake Okanagan in West Kelowna providing a picturesque setting and taking advantage of the lake's moderating influence on the region's climate. It was founded in 1989 by the Stewart family, who were early pioneers in the Canadian wine industry. Here's some key information:

- **Grape Variety:** Quails' Gate Pinot Noir is made from the Pinot Noir grape variety, which is often considered one of the most elegant and expressive red grape varieties. Pinot Noir is celebrated for its ability to reflect terroir and produce wines with nuanced flavours.
- **Flavour Profile:** The Pinot Noir from Quails' Gate typically offers a refined and balanced flavour profile. It often showcases aromas and flavours of red fruits such as cherries and raspberries, complemented by notes of strawberries and sometimes earthy or floral nuances. The wine is known for its light to medium body, bright acidity, and silky, smooth tannins.
- **Winemaking:** Quails' Gate focuses on traditional winemaking techniques to craft their Pinot Noir. This often includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is used to enhance complexity without overpowering the delicate Pinot Noir character.
- **Food Pairing:** Pinot Noir, like Quails' Gate Pinot Noir, is versatile and pairs well with a variety of dishes. It complements a range of foods, including poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate flavours make it suitable for a wide range of foods.

Mission Hill Reserve Pinot Noir, Okanagan Valley, BC \$72

Mission Hill Family Estate is a renowned winery located in British Columbia's Okanagan Valley. The winery is celebrated for its high-quality wines, stunning architecture, and commitment to producing wines that reflect the unique terroir of the region. Founded by Anthony von Mandl in 1981, it has since become one of Canada's leading wineries and a pioneer in the Okanagan Valley's wine industry. Here's some key information:

- **Grape Variety:** Mission Hill Reserve Pinot Noir is made from the Pinot Noir grape variety, which is considered one of the most elegant and expressive red grape varieties. Pinot Noir is celebrated for its ability to reflect terroir and produce wines with nuanced flavours.
- **Flavour Profile:** The Pinot Noir from Mission Hill typically offers a refined and balanced flavour profile. It often showcases aromas and flavours of red fruits such as cherries and raspberries, complemented by notes of strawberries and sometimes earthy or floral nuances. The wine is known for its light to medium body, bright acidity, and silky, smooth tannins.
- **Terroir:** The Okanagan Valley is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Their vineyards are located in various sub-regions within the valley, each contributing to the complexity and character of their wines.
- **Winemaking:** The focus is on traditional winemaking techniques to craft their Pinot Noir. This often includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is used judiciously to enhance complexity without overpowering the delicate Pinot Noir character.
- **Food Pairing:** Pinot Noir, like Mission Hill Reserve Pinot Noir, is versatile and pairs well with a variety of dishes. It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate flavours make it suitable for a wide range of culinary experiences.

REDS: PINOT NOIR + \$70

La Crema Pinot Noir, Monterey, California \$79

La Crema is a well-known winery based in California, and they are particularly acclaimed for their Pinot Noir and Chardonnay wines. La Crema Monterey Pinot Noir is a notable offering, known for its quality and expression of the Monterey County terroir. Here's some information about this Pinot Noir:

- **Grape Variety:** Made from 100% Pinot Noir grape variety, which is renowned for its elegance and expressive nature. Pinot Noir is celebrated for its ability to reflect terroir and produce wines with nuanced and complex flavours. These warmer climate growing conditions result in Pinot Noirs and Chardonnay's with medium plus body, more fruit forward characteristics and less acidity.
- **Flavour Profile:** It offers a well-balanced, approachable flavour profile. It showcases aromas and flavours of red fruits like cherries, raspberries, and strawberries, with subtle floral and earthy notes. The Monterey Pinot Noir is known for its medium plus body, soft acidity, and silky, smooth tannins.
- **Terroir:** Monterey County, where La Crema sources its grapes, is known for its cool climate and diverse terroirs. The unique conditions in Monterey County contribute to the character of the wines produced there. The coastal influence and varied microclimates are ideal for growing Pinot Noir grapes.
- **Winemaking:** They follow traditional winemaking techniques to craft their Pinot Noir. This often includes fermentation in stainless steel tanks and aging in a combination of French and Hungarian oak barrels. The oak aging process enhances complexity without overwhelming the delicate character.
- **Food Pairing:** Pinot Noir, like La Crema Monterey Pinot Noir, is versatile and pairs well with a variety of dishes. It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate fruit character make it suitable for a wide range of dishes.

Blue Mountain Pinot Noir, Okanagan Valley, BC \$85


Blue Mountain is a well-regarded winery located in the South Okanagan Valley of BC near the town of Okanagan Falls. Founded in 1991 by the Mavety family, who aimed to create wines that reflected the unique terroir of the Okanagan Valley. The winery has gained recognition for its estate-grown Pinot Noirs.

- **Grape Variety:** Blue Mountain Pinot Noir is made from 100% Pinot Noir grape variety, which is celebrated for its elegance and expressive nature. Pinot Noir is known for its ability to reflect terroir and produce wines with nuanced and complex flavours.
- **Flavour Profile:** It showcases aromas and flavours of red fruits like cherries, raspberries, and strawberries, with subtle floral and earthy notes. Known for its light to medium body, vibrant acidity, and silky, smooth tannins.
- **Terroir:** The Valley is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Their vineyards are on a south-facing slope, which is ideal for growing Pinot Noir and contributing to the wine's distinct character.
- **Winemaking:** They follow traditional winemaking techniques to craft their Pinot Noir. This often includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is used judiciously to enhance complexity without overwhelming the wine's delicate Pinot Noir character.
- **Food Pairing:** It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate fruit character make it suitable for a wide range of culinary experiences.

REDS: PINOT NOIR + \$70


Duck Pond Pinot Noir, Willamette Valley, Oregon \$88

Duck Pond Cellars is a well-regarded winery located in Oregon's Willamette Valley, a region known for its excellent Pinot Noir production. It was founded by the Fries family in 1991. Over the years, it has grown into one of the prominent wineries in the region. Their Pinot Noir is a notable offering and is known for its quality and expression of the region's terroir. Here's some information about Duck Pond Pinot Noir from Oregon:

- **Grape Variety:** Made from the 100% Pinot Noir grape variety, which is celebrated as one of the most elegant and expressive red grape varieties, particularly in the Willamette Valley of Oregon. Pinot Noir is known for its ability to reflect terroir and produce wines with nuanced and complex flavours.
- **Flavour Profile:** Duck Pond Pinot Noir offers a refined and balanced flavour profile. It often showcases aromas and flavours of red fruits like cherries, raspberries, and strawberries, with subtle floral and earthy notes. The wine is known for its light to medium body, vibrant acidity, and soft, silky tannins.
-  **Terroir:** The Willamette Valley is renowned for its terroir, characterized by a cool climate and various sub-regions with distinct microclimates and soil types. Many industry professionals draw comparisons to France's Burgundy region. These conditions contribute to the character of the Pinot Noir wines produced in the region.
- **Winemaking:** Duck Pond follows traditional winemaking techniques to craft their Pinot Noir. This often includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is used judiciously to enhance complexity without overpowering the wine's delicate Pinot Noir character.
- **Food Pairing:** Pinot Noir, like Duck Pond Pinot Noir, is versatile and pairs well with a variety of dishes. It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate fruit flavours make it suitable for a wide range of culinary experiences.

Louis Jadot Bourgogne, Burgundy, France \$88



Maison Louis Jadot is located in the heart of the Burgundy wine region. They have access to vineyards throughout Burgundy and are committed to sustainable viticulture and winemaking practices. Founded in 1859 by Louis Henry Denis Jadot, it has remained a family-owned and operated winery for generations.

-  **Grape Variety:** Louis Jadot Bourgogne is made from 100% Pinot Noir grapes, which is the primary red grape variety in Burgundy. Pinot Noir is celebrated for its ability to reflect the unique terroir of the region and produce elegant, nuanced red wines. It is a great introduction to the wines of Burgundy and provides an opportunity to experience the elegance and finesse that the region is known for.
- **Flavour Profile:** This Bourgogne Pinot Noir typically offers a delicate and well-balanced flavour profile. It often features aromas and flavours of red fruits, such as cherries and raspberries, with earthy and sometimes floral notes. Known for its light to medium body, lively acidity, and soft, supple tannins.
- **Terroir:** The Burgundy region is renowned for its terroir, characterized by various appellations and vineyard sites. Louis Jadot sources grapes from different areas within Burgundy, and this diversity contributes to the complexity and character of their Bourgogne wines.
- **Winemaking:** They follow traditional Burgundian winemaking practices to craft their Pinot Noir. This includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging is typically used judiciously to enhance complexity without overwhelming the delicate Pinot Noir character.
- **Food Pairing:** It complements poultry, pork, salmon, mushroom dishes, and lighter cheeses. Its vibrant acidity and delicate fruit character make it a great choice for various culinary experiences.

REDS: PINOT NOIR + \$70

Giant Steps Pinot Noir, Yarra Valley, Australia \$98

Giant Steps was established in 2003 by Phil Sexton, who is a well-known figure in the Australian wine industry. The winery was created with the vision of producing high-quality, cool climate, single-vineyard, Pinot Noir and Chardonnay wines that truly reflect the unique terroir of the Yarra Valley. Here's some key information:

- **Grape Variety:** Giant Steps Yarra Valley Pinot Noir is made from 100% Pinot Noir, which is renowned for its elegance and expressive nature. Pinot Noir is celebrated for its ability to reflect terroir and produce wines with nuanced and complex flavours.
-  **Flavour Profile:** Refined and well-balanced flavour profile. It showcases aromas and flavours of red fruits like cherries, raspberries, and strawberries, with subtle floral, earthy, and sometimes spicy notes.
-  **Terroir:** The Yarra Valley, is known for its diverse terroirs, cool climate, and varying microclimates. These unique conditions contribute to the character of the wines produced in the region. Giant Steps sources grapes from various vineyard sites within the Yarra Valley. Like burgundy and Willamette...each contributes to the complexity and character of their Pinot Noir.
- **Winemaking:** Giant Steps follows traditional winemaking techniques to craft their Pinot Noir. This includes fermentation in open-top fermenters and aging in French oak barrels. The oak aging process is used judiciously to enhance complexity without overwhelming the Pinot Noir's delicate character.
- **Food Pairing:** Giant Steps Yarra Valley Pinot Noir, is versatile and pairs well with a variety of dishes. It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate fruit character make it suitable for a wide range of culinary experiences.

Domaine Drouhin Côte de Beaune, Burgundy, France \$170

Domaine Drouhin is a prestigious winery located in the Burgundy region of France, specifically in the Côte de Beaune sub-region. The winery is an extension of the well-respected Drouhin family's winemaking tradition, which originated in Burgundy in 1880. Domaine Drouhin Côte de Beaune wines are highly regarded for their quality and expression of the Burgundy terroir. Here's some key information:

- **Grape Variety:** The red wines are primarily made from the Pinot Noir grape variety, while the white wines are made from Chardonnay. Both grape varieties are iconic in Burgundy and are known for their ability to express the unique terroir of the region.
- **Flavour Profile:** The wines from Domaine Drouhin Côte de Beaune offers a next level in flavour profile. Pinot Noir at this price point showcases how this distinct terroir of the region elevates the Pinot Noir experience. Aromas and flavours of red fruits like cherries and raspberries, with earthy and sometimes floral notes with a balanced acidity. Known for elegance, complexity and the fine balance of flavours.
- **Terroir:** The Côte de Beaune sub-region is located in the southern part of the Burgundy wine region. It is renowned for its diverse terroirs, vineyard sites, and microclimates, which contribute to the unique character of the wines produced in the area. Domaine Drouhin focuses on sourcing grapes from specific vineyard sites within the Côte de Beaune, further emphasizing the terroir's influence on their wines.
- **Winemaking:** Domaine Drouhin follows traditional Burgundian winemaking practices to craft their wines. This includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is used judiciously to enhance complexity without overpowering the wine's character. The winery is known for its meticulous winemaking practices.
- **Food Pairing:** Domaine Drouhin Côte de Beaune wines are versatile and pair well with a wide range of dishes. The red wines complement poultry, pork, and dishes with mushrooms, while the white wines are great with seafood, poultry, and creamy dishes. These wines are celebrated for their compatibility with Burgundian cuisine and other fine dining experiences.

REDS: PINOT NOIR + \$70

Martins Lane Simes Vineyard Pinot Noir, East Kelowna, Okanagan Valley, BC \$206



Martin's Lane Winery, part of the Mission Hill Family Estate, is located near the town of Kelowna in BC's Okanagan Valley. The winery is celebrated for its focus on producing high-quality wines, particularly Pinot Noir and Riesling, and its commitment to crafting wines that reflect the unique terroir of the region. Their Simes Vineyard Pinot Noir is highly regarded for its quality and expression of the region's terroir. Here's some information about Martin's Lane Simes Vineyard Pinot Noir:

- **Grape Variety:** Martin's Lane Simes Vineyard Pinot Noir is made from the Pinot Noir grape variety, which is renowned for its elegance and expressive nature. Pinot Noir is celebrated for its ability to reflect terroir and produce wines with nuanced and complex flavours.
- **Flavour Profile:** The Pinot Noir from Simes Vineyard typically offers a refined and well-balanced flavour profile. It often showcases aromas and flavours of red fruits like cherries and raspberries, complemented by notes of strawberries and sometimes earthy or floral nuances. The wine is known for its light to medium body, vibrant acidity, and silky, smooth tannins.
- **Terroir:** The Simes Vineyard is a uniquely north-facing with granite-based soils, both making it quite marginal and challenging. This leads to cool, fresh and bright aromatic characters in the wines.
- **Winemaking:** Martin's Lane focuses on traditional Burgundian winemaking techniques to craft their Pinot Noir. This includes fermentation in stainless steel tanks and aging in French oak barrels. The oak aging process is designed to enhance complexity without overwhelming the wine's delicate character.
- **Food Pairing:** Pinot Noir, like Martin's Lane Simes Vineyard Pinot Noir, is versatile and pairs well with a variety of dishes. It complements poultry, pork, salmon, mushroom dishes, and dishes featuring herbs and spices. Its vibrant acidity and delicate flavours make it suitable for a wide range of dishes

INTERESTING REDS + \$70

Pirramimma Petit Verdot, McLaren Vale, South Australia \$74



Pirramimma is a well respected family-owned winery with a history dating back to 1892. It is located in the McLaren Vale region of South Australia. One of their notable wines is made from the Petit Verdot varietal. Petit Verdot is a red grape that is often used as a blending component in Bordeaux blends, but it has also found a home in various regions around the world, including Australia. Pirramimma Petit Verdot is a great representation of the potential of this grape variety in McLaren Vale. If you enjoy full-bodied red wines with intense fruit flavours and a backbone of acidity and tannins then this is for you:

- **Grape Variety:** Petit Verdot is a late-ripening grape variety known for its small, thick-skinned berries. It is prized for its intense color, vibrant acidity, and the potential to contribute deep color and rich, dark fruit flavours to a wine.
- **Flavour Profile:** Petit Verdot wines are known for their rich and concentrated flavours. They often exhibit dark fruit characteristics, such as blackberries, black currants, and plums. You may also find notes of violets, spices, and sometimes a touch of tobacco or cedar.
- **Aging:** Wines made from Petit Verdot can benefit from aging to soften the tannins and allow the wine to develop more complexity. The aging process can take place in oak barrels, which can add additional layers of flavour and texture to the wine.
- **Food Pairing:** Petit Verdot wines, including Pirramimma's offering, pair well with hearty and flavourful dishes. Consider pairing it with grilled or roasted red meats, particularly lamb, as well as with stews, game, and dishes featuring rich, savory sauces.

INTERESTING REDS + \$70

Le Volte dell'Ornellaia, Tuscany Italy \$81



Le Volte dell'Ornellaia is a red wine produced by the renowned Italian winery Tenuta dell'Ornellaia. The estate is located in the Bolgheri region of Tuscany, an area famous for producing high-quality wines, including some of Italy's most celebrated Super Tuscans. Tenuta dell'Ornellaia is particularly well-known for its top-tier wines, including Ornellaia and Masseto. Compared to the flagship wines produced by Tenuta dell'Ornellaia, Le Volte is more budget-friendly, offering wine enthusiasts an opportunity to enjoy the expertise of this renowned estate without the premium price tag. Here are some key details about Le Volte dell'Ornellaia:

- **Grape Varieties:** Le Volte is primarily a Merlot based blend with 15+% Sangiovese and the remainder Cabernet Sauvignon. The exact blend varies from vintage to vintage.
- **Flavour Profile:** Le Volte is approachable and fruit-forward in character. It often exhibits flavours of red and black fruits, such as cherries and blackberries, with hints of spices, herbs, and a touch of oak.
- **Winemaking:** Each variety and each parcel was vinified separately in small stainless steel tanks to ensure their varietal characteristics remained intact. Alcoholic fermentation was then followed by malolactic fermentation again in stainless steel tanks.
- **Aging:** While Le Volte is not as long-lived as some of Ornellaia's premium wines, it is usually aged for 10 months, partly in barrique and cement tanks to round out its flavours and provide some structure. This shorter aging period allows for a more youthful and vibrant profile.
- **Food Pairing:** Versatile and pairs well with a range of Italian dishes. It goes wonderfully with pasta, grilled meats, roasted poultry, and a variety of cheese, making it a great choice for everyday meals.

Tommasi "Ripasso" Valpolicella, Veneto, Italy \$81



The Tommasi winery was founded in 1902 by Giacomo Tommasi in the small village of Pedemonte in the Valpolicella Classico region of Veneto. Over the years, the winery has remained family-owned and operated. Their "Ripasso" Valpolicella is a popular red wine from the region. The term "Ripasso" refers to a technique that involves refermenting the wine on the leftover grape skins and pomace from the production of Amarone, a rich and robust wine made from dried grapes. This process adds complexity, body, and flavour to the wine, making it distinct and often more intense than a typical Valpolicella. Here are some key characteristics:

- **Grape Varieties:** Tommasi typically uses a blend of indigenous grape varieties in their Ripasso Valpolicella. The primary grapes in Valpolicella wines are Corvina, Corvinone, Rondinella, and sometimes Molinara. These grapes are known for their fruity and aromatic qualities.
- **Flavour Profile:** Tommasi's Ripasso Valpolicella is known for its rich, full-bodied character. It often exhibits flavours of dark cherries, plums, and blackberries with hints of spice, dried fruit, and a touch of vanilla. The Ripasso method imparts a certain depth and complexity to the wine.
- **Terroir & Winemaking:** The grapes are sourced from three of the most prestigious hillside vineyards in Valpolicella Classico owned by the Tommasi family: Conca d'Oro, La Groletta and De Buris. The wine is vinified in stainless steel for 9 days, then refermented on the Amarone grape skins with the traditional "Ripasso" method for 12 days.
- **Aging:** After the refermentation process, Ripasso Valpolicella is typically aged for a period in oak barrels to develop further complexity and structure. The aging duration can vary depending on the winemaker's style.
- **Food Pairing:** This wine pairs well with a variety of Italian dishes, including pasta with tomato-based sauces, risotto, grilled meats, and hard cheeses. Its versatility makes it a great choice for pairing with many different foods.

INTERESTING REDS + \$70

Burrowing Owl Cab Franc, Okanagan Valley, BC \$82

The Burrowing Owl Estate Winery is located in the Okanagan Valley of British Columbia, Canada. The valley benefits from a diverse range of microclimates and soil types which contributes to the unique character of the wines produced there. They are known for producing high-quality wines and for their commitment to sustainable and environmentally responsible winemaking practices. They have implemented various initiatives to reduce their environmental footprint and promote sustainability. Burrowing Owl Cabernet Franc is one of their notable offerings. Here's some information about the Burrowing Owl Cabernet Franc:

- **Grape Variety:** Cabernet Franc is a red grape variety that is known for its versatility and ability to thrive in various wine regions. It is often used in Bordeaux-style blends, but it can also stand on its own as a varietal wine.
- **Flavour Profile:** The wine typically showcases aromas and flavours of red and black fruits, such as raspberries, cherries, and blackberries. It can also have herbal notes, particularly green bell pepper and hints of spices. The wine is known for its vibrant acidity and medium to full body.
- **Ageing:** Like many premium red wines, their Cabernet Franc is aged in oak barrels, which contributes to its complexity and adds layers of flavour and texture. The ageing process can vary depending on the vintage and the winemaker's approach.
- **Food Pairing:** It is a versatile food-pairing wine. It complements a range of dishes, including grilled meats, roasted poultry, pasta with tomato-based sauces, and even dishes with a touch of spice. Its balanced acidity and medium body make it an excellent choice for pairing with a variety of cuisines.

Guado al Tasso "Il Bruciato", Tuscany, Italy \$88



Guado al Tasso is part of the Antinori family's wine estates. The Antinori's are one of the most respected wine-producing families in Italy, with a winemaking tradition that spans over six centuries. Tenuta Guado al Tasso winery was established in the early 1980s and is located in the Bolgheri region of Tuscany. It is known for producing high-quality wines, particularly its flagship wine, "Guado al Tasso," which is a Bordeaux-style blend. Guado al Tasso "Il Bruciato", often considered a more affordable option, is a highly regarded Super Tuscan, and it's known for its quality, accessibility, and approachability:

- **Grape Varieties:** "Il Bruciato" is a blend of grape varieties commonly found in the Bolgheri. It includes Cabernet as the primary, along with Merlot and Syrah. This blend can vary from vintage to vintage.
- **Flavour Profile:** The wine is known for its full-bodied and rich flavour profile. It often exhibits dark fruit flavours, such as blackberries and black cherries, along with notes of spices, herbs, earthiness and a hint of oak. The wine's structure is supported by supple tannins and a balanced acidity.
- **Terrior:** The wine is a modern interpretation of Bolgheri's unique terroir made from carefully selected Cabernet Sauvignon, Merlot and Syrah grapes from Guado al Tasso's vineyards. The geological composition of the soil is diversified giving the wine structure and complexity.
- **Ageing:** "Il Bruciato" is typically aged in oak barrels, which contributes to its complexity and adds subtle nuances to its flavour profile. The exact ageing period can vary by vintage.
- **Food Pairing:** This wine is versatile and pairs well with a range of Italian and international dishes. It complements red meats, pasta with rich sauces, grilled vegetables, and aged cheeses. Its balanced character makes it a great choice for both casual and fine dining.

INTERESTING REDS + \$70

Castello Banfi Brunello di Montalcino, Tuscany, Italy \$128

Castello Banfi is a prominent and well-respected Italian winery located in the Montalcino region in Tuscany. It is known for producing a range of high-quality wines, particularly those made from the Sangiovese grape variety, and for its commitment to sustainable and environmentally friendly winemaking practices. One of their most famous and highly regarded wines is the "Brunello di Montalcino," which is made from Sangiovese grapes, locally known as "Brunello". Here are some key details:

- **Grape Variety:** Brunello di Montalcino is made exclusively from the Sangiovese grape variety, which is also known as Brunello in the region. These grapes are renowned for their quality and are meticulously grown and selected.
- **Flavour Profile:** Brunello di Montalcino from Castello Banfi is known for its full-bodied, rich, and complex flavour profile. It often exhibits intense aromas of dark cherries, blackberries, plums, along with hints of earth, leather, and spices. The wine's structure is supported by well-integrated tannins and a balanced acidity.
- **Aging:** Castello Banfi's Brunello di Montalcino is aged for a minimum of four years, with a significant portion of this time spent in oak barrels. The aging process allows the wine to develop complex flavours and a more refined character. It's aged longer than many other Italian red wines, including at least two years in oak barrels.
- **Terroir:** Montalcino is known for its unique terroir, characterized by a combination of elevation, climate, and soils that are particularly well-suited for the cultivation of Sangiovese grapes. This terroir contributes to the wine's distinctive character.
- **Food Pairing:** It is a versatile wine that pairs well with a variety of foods. It complements Italian dishes, including pasta with rich tomato-based sauces, grilled meats, game, and aged cheeses. Its complexity and structure make it an excellent choice for special occasions and fine dining.

Masi Costasera Amarone Classico, Veneto, Italy \$132

Masi Agricola is a historic winery located in the Veneto region of northern Italy. The Valpolicella region, where Masi's vineyards are located, is known for its unique terroir with hilly landscapes and varying microclimates that contribute to the character of Amarone wines. Amarone della Valpolicella is a style of wine known for its richness, intensity, and complexity, and Masi is one of the leading producers of this wine.

- **Grape Varieties:** Amarone is primarily made from a blend of native grape varieties, including Corvina, Corvinone, Rondinella, and sometimes other local varieties. Masi's Costasera Amarone Classico adheres to this traditional blend.
- **Production Method:** Amarone is distinguished by its unique production process. The grapes used for Amarone are harvested and then dried on racks or in well-ventilated rooms, a method known as appassimento. This drying process can last for several months, concentrating the sugars and flavours in the grapes. Afterward, the grapes are pressed and fermented, resulting in a wine with higher alcohol content and rich, complex flavours.
- **Flavour Profile:** Masi's Costasera Amarone is known for its deep, dark color and complex flavour profile. It often exhibits intense aromas and flavours of dark cherries, plums, raisins, dried fruits, and a range of spices. The wine's texture is typically velvety, with well-integrated tannins and a balanced acidity.
- **Aging:** Amarone wines, including Masi's, are aged for an extended period, usually in large oak casks and smaller barrels. This aging process helps to further develop the wine's flavours.
- **Food Pairing:** Amarone is a wine that pairs well with hearty and rich dishes. It goes beautifully with red meats, game, aged cheeses, and dishes featuring bold, flavourful sauces. The wine's depth and complexity make it a wonderful choice for special occasions and celebrations.

REDS: **MERLOT + \$70**

Mission Hill Reserve Merlot, Okanagan Valley, BC \$74

Mission Hill Family Estate is a renowned winery located in British Columbia's Okanagan Valley. The winery is celebrated for its high-quality wines, stunning architecture, and commitment to producing wines that reflect the unique terroir of the region. Founded by Anthony von Mandl in 1981, it has since become one of Canada's leading wineries and a pioneer in the Okanagan Valley's wine industry. Here's some key information:

- **Grape Variety:** Mission Hill Reserve Merlot is made from 100% Merlot, which is one of the most widely planted red grape varieties in the world. Merlot is celebrated for its approachable and fruit-forward character, often producing wines with flavours of red and black fruits.
- **Flavour Profile:** It typically offers a well-balanced flavour profile. It often showcases aromas and flavours of black cherries, plums, blackberries, and sometimes notes of herbs, spices, and chocolate. Known for its medium to full body, moderate acidity, and smooth, approachable tannins.
- **Terroir:** The Okanagan Valley, where Mission Hill is situated, is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Mission Hill's vineyards are located in various sub-regions within the valley, each contributing to the complexity and character of their Merlot.
- **Winemaking:** Mission Hill follows traditional winemaking techniques to craft their Merlot. This often includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is employed to enhance complexity and structure in the wine.
- **Food Pairing:** Merlot, like Mission Hill Reserve Merlot, is versatile and pairs well with a variety of dishes. It complements red meats, roasted poultry, pasta dishes, and dishes featuring herbs and spices. Its moderate acidity and rounded tannins make it suitable for a range of culinary experiences.

Burrowing Owl Merlot, Okanagan Valley, BC \$79

Burrowing Owl Estate Winery is a prestigious winery located in the Okanagan Valley of British Columbia, Canada. They are known for producing high-quality wines, and their Reserve Merlot is a notable offering, celebrated for its quality and expression of the region's terroir. Here's some information:

- **Grape Variety:** Burrowing Owl Reserve Merlot is made from the Merlot grape variety, which is one of the most widely planted red grape varieties in the world. Merlot is celebrated for its approachable and fruit-forward character, often producing wines with flavours of red and black fruits.
- **Flavour Profile:** Their Merlot typically offers a well-balanced flavour profile. It often showcases aromas and flavours of black cherries, plums, blackberries, and sometimes notes of herbs, spices, and chocolate. Known for its medium to full body, moderate acidity, and smooth, approachable tannins.
- **Terroir:** The Okanagan Valley, where Burrowing Owl is situated, is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Burrowing Owl has its own estate vineyards, including a stunning location in the southern Okanagan, that contribute to the complexity and character of their Merlot.
- **Winemaking:** Burrowing Owl follows traditional winemaking techniques to craft their Merlot. This often includes fermentation in stainless steel tanks and aging in French and American oak barrels. The oak aging process is used judiciously to enhance complexity and structure in the wine.
- **Food Pairing:** Merlot, like Burrowing Owl Reserve Merlot, is versatile and pairs well with a variety of dishes. It complements red meats, roasted poultry, pasta dishes, and dishes featuring herbs and spices. Its moderate acidity and rounded tannins make it suitable for a range of culinary experiences.

REDS: **MERLOT + \$70**

Sterling Merlot, Napa Valley, California \$88

Sterling Napa Valley Merlot is often appreciated for its approachability, well-rounded character, and its representation of Napa Valley's terroir. It captures the essence of this renowned wine region and showcases the winery's commitment to producing high-quality wines. They have produced notable examples since 1969.

- **Grape Variety:** Sterling Napa Valley Merlot is made from the Merlot grape variety, which is celebrated for its approachable and fruit-forward character. Merlot often produces wines with flavours of red and black fruits.
- **Flavour Profile:** The Merlot from Sterling Vineyards typically offers a well-balanced flavour profile. It often showcases aromas and flavours of black cherries, plums, red currants, and sometimes notes of herbs, spices, and chocolate. The wine is known for its medium to full body, moderate acidity, and smooth, approachable tannins.
- **Terroir:** Napa Valley is one of the most prestigious wine regions in California, known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Sterling Vineyards sources its grapes from various sub-regions within Napa Valley, each adding to the complexity and character of their Merlot.
- **Winemaking:** Sterling Vineyards follows traditional winemaking techniques to craft their Merlot. This often includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is used judiciously to enhance complexity and structure in the wine.
- **Food Pairing:** Merlot, like Sterling Napa Valley Merlot, is versatile and pairs well with a variety of dishes. It complements red meats, roasted poultry, pasta dishes, and dishes featuring herbs and spices. Its moderate acidity and rounded tannins make it suitable for a range of culinary experiences.

REDS: **MERLOT + \$70**

Chateau Ste Michelle Cold Creek Merlot, Columbia Valley, Washington \$102



Chateau Ste. Michelle is a renowned winery based in Washington, particularly in the Columbia Valley region. The Cold Creek Merlot is one of their notable offerings and is known for its quality and expression of the region's terroir. Planted in the 1970s, Cold Creek is one of Washington's oldest and most acclaimed vineyards.

- **Grape Variety:** Chateau Ste. Michelle Cold Creek Merlot is made from the 96% Merlot & 4% Cabernet Sauvignon. Merlot is celebrated for its approachable and fruit-forward character, often producing wines with flavours of red and black fruits.
- **Flavour Profile:** The Merlot from Chateau Ste. Michelle typically offers a well-balanced flavour profile. It often showcases aromas and flavours of black cherries, plums, blackberries, and sometimes notes of herbs, spices, and chocolate. The wine is known for its medium to full body, moderate acidity, and smooth, approachable tannins.
- **Terroir:** Columbia Valley, where Chateau Ste. Michelle sources its grapes, is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Cold Creek Vineyard's sun-drenched growing conditions with low rainfall result in small berries with full-bodied flavours.
- **Winemaking:** Chateau Ste. Michelle follows traditional winemaking techniques to craft their Merlot. This includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is used judiciously to enhance complexity and structure in the wine.
- **Food Pairing:** Merlot, like the Cold Creek Merlot, is versatile and pairs well with a variety of dishes. It complements red meats, roasted poultry, pasta dishes, and dishes featuring herbs and spices. Its moderate acidity and rounded tannins make it suitable for a range of culinary experiences.

REDS: **MALBEC + \$69**

Altos Los Hormigos Malbec Terroir, Uco Valley, Mendoza, Argentina \$69



In 1995 Alberto Antonini, a well-known Tuscan winemaker, and Antonio Morescalchi, a young entrepreneur, took a trip to visit the burgeoning wine areas of South America. It only took one stop to find what they were looking for. They were immediately impressed by the vineyards thriving in the high altitude and dry climate of Mendoza, and were captivated by the whispered traditions and blend of cultures. Here's some key information:

- **Grape Variety:** 100% Malbec.
- **Flavour Profile:** The nose is wide and intense, with aromas of plum and black cherry fruit, as well as notes of spices, cinnamon, eucalyptus and clove. This is a fresh, elegant and subtle wine, with great texture. Tannins are balanced and deliver a round, juicy mouthfeel.
- **Terroir:** 100% Uco Valley. Grapes are harvested by hand from a blend of high density vineyards located in the sub region of La Consulta as well as two areas in Tupungato. These are gravelly, alluvial soils with abundant stones and limestone presence.
- **Winemaking:** Grapes from different vineyards are vinified separately before the final blend. The alcoholic fermentation begins with indigenous yeasts at 24-26°C, for 15 days. Each tank is tasted two times a day to determine what is needed. It is aged for 18 months in concrete pools (75% of the wine) and untoasted large oak foudres (25% of the wine). Ageing for 6 months in the bottle.
- **Food Pairing:** Ideal to pair with Mediterranean cuisine and red meats..

REDS: SHIRAZ, SYRAH & RHONE BLENDS + \$70

Blasted Church Syrah, Okanagan Valley, BC \$ ____



Blasted Church winery takes its name from a historic church that was nearly destroyed by an intentional dynamite blast in 1929. The plan was to send a crew to a deserted mining camp, dismantle an old wooden church and bring it back to Okanagan Falls for the towns congregation. The dynamite was hung from the rafters and set off to help loosen the rusty nails. Partial success...the steeple was destroyed but the rest of the church survived. Nails were loosened, and it was able to be transported and rebuilt in Okanagan Falls.

- **Grape Variety:** 100% Syrah
- **Flavour Profile:** Aromas of blueberry, blackberry, and ripe red berries carrying into the mid-palate of wild sage and plum. Lively acidity balances the mouthfeel and the beautifully fine-grained tannin persists on through the complex finish.
- **Terroir:** The Blasted Church Syrah is sourced from the Lloyd Vineyard (61%), the House Vineyard (30%), and the Red Brick Vineyard (9%). The Lloyd Vineyard brings florals and elegance, the House Vineyard contributes a beautiful fruit and mineral profile, and the Red Brick Vineyard brings the savoury, gamey character that Syrah is known for. Blasted Church is committed to sustainable farming practices.
- **Winemaking:** Free run juice direct to barrel for malolactic fermentation. The oak was a mix of French, American, and Hungarian with 15% of the oak being new, and the balance being second, third, fourth-fill, and neutral. The wine was barrel aged for 14 months before being transferred to a tank and blended and put back to barrel for an additional 4 months of barrel aging.
- **Food Pairing:** Syrah, like Mission Hill Reserve Syrah, pairs well with a variety of dishes. It complements red meats, grilled or roasted lamb, game, and dishes featuring spices and herbs. Its robust character makes it suitable for hearty and flavourful cuisine.

Mission Hill Reserve Syrah, Okanagan Valley, BC \$86



Mission Hill Family Estate is a renowned winery located in British Columbia's Okanagan Valley. The winery is celebrated for its high-quality wines, stunning architecture, and commitment to producing wines that reflect the unique terroir of the region. Founded by Anthony von Mandl in 1981, it has since become one of Canada's leading wineries and a pioneer in the Okanagan Valley's wine industry. Here's some key information:

- **Grape Variety:** 100% Syrah which is known for its dark fruit flavours, peppery notes, and a bold, full-bodied character. It's a grape that can produce robust and complex wines.
- **Flavour Profile:** The Syrah from Mission Hill showcases aromas and flavours of dark fruits like blackberries and black cherries, along with notes of spices, black pepper, and sometimes smoky or earthy elements. The wine is known for its full body, moderate to high tannins, and good acidity.
- **Terroir:** The Okanagan Valley is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. The many vineyards, in various sub-regions, contribute to the complexity and character of their Syrah.
- **Winemaking:** Mission Hill follows traditional winemaking techniques to craft their Syrah. This often includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is used to enhance complexity and structure in the wine.
- **Food Pairing:** Syrah, like Mission Hill Reserve Syrah, pairs well with a variety of dishes. It complements red meats, grilled or roasted lamb, game, and dishes featuring spices and herbs. Its robust character makes it suitable for hearty and flavourful cuisine.

REDS: SHIRAZ, SYRAH & RHONE BLENDS + \$70

La Fiole Châteauneuf-du-Pape, Southern Rhone Valley, France \$131

La Fiole Châteauneuf-du-Pape is a wine produced in the Châteauneuf-du-Pape appellation in the southern Rhône Valley of France. It is one of the most prestigious wine regions in the world, known for its high-quality Grenache based red wines. La Fiole is a respected wine and a good representation of the quality and character that Châteauneuf-du-Pape wines are known for.

- **Grape Varieties:** Châteauneuf-du-Pape wines are made from a blend of grape varieties. The most commonly used red grape varieties in these wines include Grenache, Syrah, and Mourvèdre, with smaller amounts of other authorized grapes like Cinsault and Counoise.
- **Flavour Profile:** Known for their rich and complex flavour profiles. They exhibit aromas and flavours of dark fruits such as black cherries, blackberries, and plums, along with spices, herbs, and hints of garrigue (the wild herbs and brush of the region). Full-bodied, with good acidity and firm tannins.
- **Terroir:** Châteauneuf-du-Pape is famous for its unique terroir, characterized by a combination of rocky soils covered in large, round stones known as "galets," a Mediterranean climate with hot, dry summers, and a variety of microclimates within the region. This terroir imparts distinctive characteristics to the wines, including their rich fruit flavours and complex nuances.
- **Winemaking:** Châteauneuf-du-Pape wines are typically fermented in stainless steel or concrete tanks and are aged in a combination of large oak barrels and smaller barriques. The aging process can vary among producers, but it's designed to soften the tannins and enhance the wine's overall structure.
- **Food Pairing:** Châteauneuf-du-Pape wines, like La Fiole, pair well with a variety of dishes. They are excellent matches for roasted or grilled meats, especially lamb and game, as well as hearty stews, rich pasta dishes, and a wide range of cheeses.

REDS: ZINFANDEL + \$70

Tormaresca Torcicoda Primitivo Salento, Puglia, Italy \$74



Tormaresca is a well-known Italian winery that is part of the Antinori family's wine portfolio. They produce a variety of wines, and the Tormaresca Torcicoda Primitivo is one of their notable offerings. Here's some information about this Primitivo wine:

- **Grape Variety:** Tormaresca Torcicoda Primitivo is made from the Primitivo grape variety. It is known for its rich, full-bodied character and is closely related to the Zinfandel grape variety, which is well-known in the USA. Primitivo wines are often celebrated for their dark fruit flavours and robust profile.
- **Flavour Profile:** This wine typically offers a rich and concentrated flavour profile. It often showcases aromas and flavours of dark fruits such as blackberries, black cherries, and plums, along with notes of spices, tobacco, and sometimes hints of chocolate. The wine is known for its full body, moderate to high tannins, and good acidity.
- **Terroir:** Tormaresca is located in the Puglia region of Italy, in the "heel" of the Italian boot. Puglia is known for its warm Mediterranean climate and diverse terroirs. The specific vineyards and microclimates within the region contribute to the character of the wines produced by Tormaresca.
- **Winemaking:** Tormaresca follows traditional winemaking techniques to craft their Primitivo. This often includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is used to enhance complexity and structure in the wine.
- **Food Pairing:** Primitivo, like Tormaresca Torcicoda Primitivo, pairs well with a variety of dishes. It complements red meats, grilled or roasted lamb, hearty pasta dishes, and dishes featuring spices and herbs. Its robust character makes it suitable for flavourful and savory cuisine.

REDS: ZINFANDEL + \$70

Kunde Zinfandel, Sonoma County, California \$72

Kunde Family Winery is a well-established winery located in Sonoma County, California, USA. It was founded in 1904 by Louis Kunde. The winery's location offers beautiful views of the Sonoma Valley and Mayacamas Mountains. The winery has a rich history and is known for producing a variety of wines from grapes grown in the Sonoma Valley region. Here's some key information about Kunde Family Winery.

- **Grape Variety:** Kunde Zinfandel is made from the 100% Zinfandel, which is celebrated for its versatility and its ability to produce a range of wine styles. Zinfandel's can vary from light and fruity to bold and full-bodied, depending on the winemaking techniques and the region in which they are grown.
- **Flavour Profile:** The flavour profile of Kunde Zinfandel can vary depending on the specific bottling and vintage. Zinfandel wines can display a wide range of characteristics, from ripe black fruit flavours, such as blackberries and black cherries, to notes of spices, including black pepper, clove, and sometimes hints of bramble and earthiness. The wine can range from medium-bodied to full-bodied and often has moderate to high alcohol content.
- **Terroir:** Kunde Family Winery is located in the Sonoma Valley, which is a diverse wine region with a variety of microclimates and terroirs. The specific location of their vineyards, along with Sonoma Valley's unique conditions, will influence the character of their Zinfandel wines.
- **Winemaking:** The winemaking process for Kunde Zinfandel involves fermentation in stainless steel tanks or wooden vats, followed by aging in a combination of American and French oak barrels. The choice of oak and the duration of aging can influence the wine's flavour and structure.
- **Food Pairing:** Zinfandel, including Kunde Zinfandel, is a versatile wine that pairs well with a variety of dishes. It complements barbecue, grilled meats, spicy cuisine, and dishes with bold flavours. Its full-bodied and often fruity character makes it a great match for hearty and flavourful dishes.

Caymus Vineyards Zinfandel, Napa Valley, California \$137

Caymus Vineyards is a family-owned winery located in the center of the Napa Valley, California. While they are best known for their Cabernet Sauvignon, they also produce a smaller amount of Napa Valley Zinfandel, which is a limited bottling that honors winery co-founder Charlie Wagner Sr., for whom it was a favorite.

- **Grape Variety:** Caymus Zinfandel is made from the 100% Zinfandel, which is celebrated for its versatility and its ability to produce a range of wine styles.
- **Flavour Profile:** The flavour profile of Caymus Zinfandel is ripe black fruit flavours, such as blackberries and black cherries, notes of spices, including black pepper, clove, and hints of bramble and earthiness. It is bold and full-bodied, with creamy vanilla oak notes and fine, velvety tannins.
- **Winemaking:** The winemaking process for Caymus Zinfandel involves fermentation in stainless steel tanks or wooden vats, followed by aging in a combination of American and French oak barrels. The choice of oak and the duration of aging can influence the wine's flavour and structure.
- **Food Pairing:** Caymus Zinfandels full-bodied and often fruity character makes it a great match for hearty and flavourful dishes. It complements barbecue, grilled meats, spicy cuisine, and dishes with bold flavours. The wine is also perfect for hearty cheeses.

REDS: CABERNET SAUVIGNON + \$70

Burrowing Owl Cabernet, Okanagan Valley, BC \$89

The Burrowing Owl Estate Winery is located in the Okanagan Valley of British Columbia, Canada. The valley benefits from a diverse range of microclimates and soil types which contributes to the unique character of the wines produced there. They are known for producing high-quality wines and for their commitment to sustainable and environmentally responsible winemaking practices. They have implemented various initiatives to reduce their environmental footprint and promote sustainability. Here's some key information:

- **Grape Variety:** Burrowing Owl Cabernet is made from the Cabernet grape variety, which is one of the most famous and widely planted red grape varieties in the world. Cabernet Sauvignon is celebrated for its bold, rich flavours and is often used for producing full-bodied and complex red wines.
- **Flavour Profile:** The Cabernet from Burrowing Owl offers a rich and well-balanced flavour profile. It showcases aromas and flavours of blackcurrants, blackberries, dark cherries, and sometimes notes of cedar, tobacco, and herbs. The wine is known for its full body, structured tannins, and good acidity.
- **Terroir:** The Okanagan Valley, where Burrowing Owl is located, is known for its diverse terroirs and microclimates. These unique conditions contribute to the character of the wines produced in the region. Burrowing Owl's vineyards are situated in various sub-regions within the valley, each contributing to the complexity and character of their Cabernet Sauvignon.
- **Winemaking:** Burrowing Owl follows traditional winemaking techniques to craft their Cabernet Sauvignon. This often includes fermentation in stainless steel tanks and aging in a combination of French and American oak barrels. The oak aging process is used to enhance complexity and structure in the wine.
- **Food Pairing:** Cabernet Sauvignon, like Burrowing Owl Cabernet Sauvignon, pairs well with a variety of dishes. It complements red meats, grilled steaks, lamb, and dishes featuring rich sauces and spices. Its full-bodied character makes it suitable for hearty and flavourful cuisine.

Truchard Vineyards, Carneros, Napa Valley, California \$95



Truchard Vineyards is a family-owned winery located in the Carneros region of Napa Valley, California. It was founded by Tony and Jo Ann Truchard in 1974. The Truchard family has played a significant role in shaping the Carneros region's reputation for producing excellent cool-climate wines. They are known for producing high-quality wines, and their Cabernet Sauvignon is a notable offering. Here's some key information:

- **Grape Variety:** It is made from 88% Cabernet, 10% Cab Franc, 1% Petit Verdot and 1% Malbec.
- **Flavour Profile:** Truchard Cabernet Sauvignon typically offers a rich and well-balanced flavour profile. It showcases aromas and flavours of blackberries, black cherries, cassis, and hints of plum, along with notes of cedar, tobacco, and spices. Known for its full body, firm tannins, and good acidity.
- **Terroir:** The Carneros region, where Truchard is located, is known for its cool, maritime-influenced climate. The unique terroir, which includes clay and loam soils, contributes to the character. It was determined that Carneros is geographically distinct and distinguishable over other grape-producing regions in the USA and, Carneros received AVA designation in 1983. The label says Carneros, Napa Valley.
- **Winemaking:** Truchard follows traditional winemaking techniques for their Cabernet. 20 mo. ageing in French oak barrels (45% new). The oak aging process enhances complexity and structure in the wine.
- **Food Pairing:** Complements red meats, grilled steaks, lamb, and dishes with rich, savory sauces. Its full-bodied character makes it suitable for hearty and flavourful cuisine.

REDS: CABERNET SAUVIGNON + \$70

Beringer Knights Valley, Sonoma County, California \$108

Beringer Vineyards is a historic and renowned winery located in Napa Valley, California. Beringer produces a range of wines, and their Knights Valley wines are known for their quality and distinctive character. Here's some information about Beringer Knights Valley wines:

- **Grape Varieties:** Beringer Knights Valley wines are produced from a variety of grape varieties. The specific grape used can vary depending on the wine type they produce. Knights Valley is known for its Cabernet Sauvignon, but the winery also produces Chardonnay and other varietals.
- **Flavour Profile:** The flavour profile of Beringer Knights Valley Cabernet Sauvignon, it offers flavours of black cherries, blackberries, and plums, with notes of oak, spices, and sometimes hints of herbs.
Terroir: Knights Valley is a sub-region within Sonoma County, adjacent to Napa Valley. The region is known for its diverse terroirs, with vineyards at varying elevations and microclimates. These unique conditions contribute to the character of the wines produced in Knights Valley.
- **Winemaking:** Beringer employs traditional winemaking techniques for their Knights Valley wines. This often includes fermentation in stainless steel or oak barrels, depending on the wine type, and aging in oak barrels. The oak aging process is used to add complexity and structure to the wines.
- **Food Pairing:** Beringer Knights Valley Cabernet Sauvignon complements red meats, grilled steaks, and hearty stews.

Freemark Abbey, Cabernet Sauvignon California \$170



Freemark Abbey was founded in 1886 and is one of Napa Valley's oldest wineries. Freemark Abbey's history, spanning three centuries, is a story of firsts. It was one of the first to emerge from Prohibition, open a tasting room, and experiment with single varietals, helping to propel Napa Valley to the world stage in the 1970s in the Judgement of Paris. Along with bottles from ten other California wineries, Freemark Abbey wines were selected for the French-judged tasting by its organizer, the English wine merchant Steven Spurrier. When the results were in, the 1972 Freemark Chardonnay placed ahead of both grand cru and premier cru Burgundy Chardonnays. And Napa Valley reds and white finished a shocking first place in each category. It has consistently produced notable wines and played a significant role in the development of the Napa Valley wine industry. Here's some information about Freemark Abbey Cabernet Sauvignon:

- **Grape Variety:** 90% Cabernet Sauvignon, 5% Merlot, 2% Malbec, 2% Petit Verdot and 1% Cabernet Franc. Cabernet Sauvignon is celebrated for its deep, dark fruit flavours and its ability to produce complex, structured, and age-worthy wines.
- **Flavour Profile:** Freemark Abbey Cabernet offers a rich and well-balanced flavour profile. It showcases aromas and flavours of dark chocolate blackberries, black cherries, cassis, and hints of plum, along with notes of cedar, tobacco, spices, and sometimes a touch of earthiness and leather. The wine is known for its full body, depth, complexity, firm tannins, and good acidity.
- **Terroir:** Napa Valley is known for its diverse terroirs, and the specific location of Freemark Abbey's vineyards in Oakville influences the wine's character. The region's volcanic soils, varying elevations, and microclimates contribute to the complexity and quality of the wines produced there.
- **Winemaking:** Freemark Abbey follows traditional winemaking techniques to craft their Cabernet Sauvignon. This includes fermentation in stainless steel or wooden tanks and aging for 24 months in French Oak barrels (41% new). The oak aging process enhances complexity and structure in the wine.
- **Food Pairing:** It complements red meats, grilled steaks, lamb, and dishes with rich, savory sauces. Its full-bodied character makes it suitable for hearty and flavourful cuisine.

REDS: CABERNET SAUVIGNON + \$70

Antica, Cabernet Sauvignon, Napa Valley, California \$140



Antica Napa Valley is a renowned winery located in Napa Valley. They are known for producing high-quality wines, including their Cabernet Sauvignon. Antica Napa Valley is part of the Antinori family's wine portfolio, one of Italy's oldest and most esteemed wine-producing families. The Antinori family's wine history dates back to the 14th century, and Antica was established in Napa Valley in the early 2000s. The winery is situated in the Atlas Peak subregion of Napa Valley, known for its higher elevation and volcanic soils. This location provides a unique terroir for grape growing. Here's some information about Antica Cabernet Sauvignon:

- **Grape Variety:** Antica Cabernet sauvignon is named Townsend and is made from 90% Cabernet Sauvignon and 10% Cabernet Franc. Cabernet Sauvignon is celebrated for its deep, dark fruit flavours and its ability to produce complex, structured, and age-worthy wines.
- **Flavour Profile:** Antica Cabernet Sauvignon typically offers a rich and well-balanced flavour profile. Opens with notes of cedar, violet, dark chocolate and black cherry. Licorice and graphite bring depth and intensity to this rich expression of Townsend. Generous fruit and fine-textured tannins with freshness and lift, while emphasizing structure, elegance, and sophistication.
- **Terroir:** Napa Valley is known for its diverse terroirs. Antica's estate vineyards are in the Atlas Peak District of The region's varied soils, elevations, and microclimates contribute to the complexity and quality. The vineyards were planted based on Antinori's philosophy for new vineyards in Tuscany, with high-density vine spacing to ensure low production of fruit, row direction aligned for ideal sun exposure, and vines grown low to the ground to take advantage of the heat radiating from the volcanic rock beneath the vines.
- **Winemaking:** Antica follows traditional winemaking techniques to craft their Cabernet. This includes fermentation in stainless steel tanks and aging in a oak barrels. The oak aging process enhances complexity and structure in the wine. The wine aged 20 months in 100% new French oak barrels (Newer oak gives wine a higher vanilla aromatic than older oak. An example is tea...each time you use a tea bag it's aromatics and effect on the hot water gets weaker.) The wine underwent complete malolactic fermentation (Malolactic fermentation is the process of turning the sharper tartaric acids in young grape juice into a softer, rounder malic acid which is more delicious to roll around in your mouth). Each barrel was tasted and selections made for the final blend.
- **Food Pairing:** It complements red meats, grilled steaks, lamb, and dishes with rich, savory sauces. Its full-bodied character makes it suitable for hearty and flavourful cuisine.

REDS: CABERNET SAUVIGNON + \$70

S by Signorello, Cabernet Sauvignon, Napa Valley, California \$225



Signorello Estate was founded by Ray Signorello Jr. in the mid-1980s. The winery has gained a reputation for producing wines of exceptional quality with a focus on Cabernet Sauvignon and Chardonnay. It has become a respected name in the Napa Valley. S by Signorello, a new project of Napa vintner Ray Signorello and winemaker Priyanka French, who hails from Mumbai. She joined Signorello Vineyards in 2019. Here's some information about "S by Signorello" and the Estate:

- **Grape Variety:** The 2019 Signorello S is the inaugural vintage and is made up of 91% Cabernet Sauvignon, 7% Merlot, 2% Petit Verdot.
- **Flavour Profile:** A modern Napa Valley Cabernet created by Ray Signorello and his renowned winemaking team. This distinctively rich and delicious wine boasts layered aromas, generous ripe flavours, a plush mouthfeel and complexity in its youth for immediate enjoyment.
- **Terroir:** Ray Signorello was motivated by a longing to work with fruit from areas beyond the boundaries of their estate vineyard in southern Napa Valley. Ray and winemaker Priyanka French have created a unique blend made from organically farmed fruit sourced from St. Helena, Rutherford and Howell Mountain.
- **Winemaking:** The vintage yielded concentrated berries with intense flavours. The grapes were destemmed, hand sorted and fermented with native yeast. 18 months in 50% new French Oak allowed the wine to soften with the aromas developing harmoniously. The wine is unfinned and unfiltered..
- **Food Pairing:** It complements red meats, grilled steaks, lamb, and dishes with rich, savory sauces. Its full-bodied character makes it suitable for hearty and flavourful cuisine..

Caymus Vineyards Cabernet Sauvignon, Napa Valley, California \$235

In 1972, Chuck Wagner started Caymus Vineyards with his late parents, Lorna and Charlie Wagner Sr. The winery has remained family-owned and operated with a legacy of winemaking dating back to the 1940s. The winery is renowned for its Cabernet wines, particularly the Caymus Napa Valley Cabernet Sauvignon, which has gained a strong following and critical acclaim. Here's some key information about Caymus Vineyards:

- **Grape Variety:** Caymus Vineyards Cabernet Sauvignon is primarily made from the Cabernet Sauvignon grape variety, which is one of the most celebrated and widely grown red grape varieties globally. It's known for its full-bodied, rich, and complex character.
- **Flavour Profile:** Caymus Cabernet offers a rich and opulent flavour profile, typically including: intense dark fruit flavours, such as blackberry, black cherry, and plum. These flavours contribute to a luscious and fruit-forward profile; velvety, well-integrated tannins; notes of vanilla, mocha, and spice.
- **Aging:** The wine is aged in oak, which adds layers of complexity with notes of vanilla, mocha, and spice.
- **Terroir:** The wine is made from grapes sourced from various vineyards throughout Napa Valley. Napa Valley's diverse terroir, with its various microclimates and soil types, plays a pivotal role in shaping the wine's character.
- **Winemaking:** Caymus Vineyards combines traditional winemaking techniques with modern practices. The winery is dedicated to producing wines of exceptional quality and balance, with a focus on showcasing the unique terroir of Napa Valley.
- **Food Pairing:** Caymus Cabernet Sauvignon is a versatile wine for food pairing. It pairs wonderfully with a range of dishes, including grilled steaks, roasted meats, rich pasta dishes, and aged cheeses. Its lush fruit and velvety tannins make it a classic choice for pairing with red meat and hearty fare.

REDS: **CABERNET SAUVIGNON + \$70**

Cakebread Cellars, Cabernet Sauvignon, Napa Valley, California \$258

Cakebread Cellars is a family-owned winery that was founded in 1973 by Jack and Dolores Cakebread. It has since become an iconic and highly respected name in Napa Valley's wine industry. Cakebread Cellars Cabernet Sauvignon is a fine example of Napa Valley's world-class Cabernet Sauvignon wines.

- **Grape Variety:** Made from 91 % Cabernet Sauvignon, 6% Merlot, 2 % Petit Verdot, 1% Malbec.
- **Taste Profile:** Bouquet of ripe blackberry and boysenberry complemented by notes of dark chocolate and toasty oak. The fragrant and sumptuous dark fruit is balanced by fresh acidity and lush tannins with a lingering, elegant finish and a hint minerality. Rich and smooth on the palate.
- **Aging:** This wine is aged in a combination of new and used oak barrels to enhance its complexity and impart a subtle oak influence. 17 months in 47% new French oak, 53% neutral French oak.
- **Terroir:** Napa Valley's diverse terroir, characterized by a variety of microclimates and soil types, plays a crucial role in shaping the character of Cakebread Cellars Cabernet Sauvignon. The specific vineyards and sub-regions within Napa Valley where the grapes are sourced may vary from one vintage to another, adding unique terroir elements to each wine.
- **Winemaking:** Winemaker Stephanie Jacobs at Cakebread Cellars combines traditional techniques with modern practices, with a strong focus on sustainable viticulture and environmentally friendly methods.
- **Food Pairing:** Cakebread Cabernet Sauvignon pairs well with a variety of dishes, including grilled steaks, lamb, roasted vegetables, and hearty stews. Its robust and structured nature complements red meat, hearty vegan choices and all round savoury flavours.

Joseph Phelps, Napa Valley, California \$289

Joseph Phelps Vineyards was founded by Joseph Phelps in 1973. The winery has a rich history and is known for its commitment to crafting exceptional wines that reflect the unique terroir of Napa Valley. The estate's flagship wine is Insignia, but their Cabernet Sauvignon offerings are also highly regarded. Here's some key information about Joseph Phelps Vineyards and their Napa Valley Cabernet Sauvignon:

- **Grape Variety:** Joseph Phelps Cabernet Sauvignon is predominantly made from the Cabernet Sauvignon grape variety. Cabernet Sauvignon is celebrated for its bold and complex character and is a key player in Napa Valley's winemaking tradition.
- **Flavour Profile:** The wine is known for its deep and luscious dark fruit flavours, such as black currant, blackberry, and plum. These fruit notes create a lush and full-bodied profile. Well-integrated tannins provide the wine with a firm structure, contributing to its aging potential.
- **Aging:** The wine is aged in oak, which adds layers of complexity with notes of vanilla, spice, and cedar.
- **Terroir:** The grapes are sourced from various estate vineyards and selected growers throughout Napa Valley. Varying microclimates and soil types, plays a significant role in shaping the wine's character.
- **Winemaking:** The winemaking s combines traditional methods with modern practices. The winery emphasizes sustainable viticulture and environmentally friendly winemaking techniques. Each stage of the winemaking process is meticulously managed to preserve the natural beauty of Napa Valley.
- **Food Pairing:** Cabernet Sauvignon, such as Joseph Phelps' offering, pairs wonderfully with a range of hearty dishes, including grilled steaks, roasted meats, beef stew, rich pasta dishes with tomato-based sauces, and aged cheeses like cheddar or gouda.

REDS: **BORDEAUX BLENDS + \$70 - WHY WHERE IT'S FROM, AFFECTS TEXTURE & TASTE.**



Question to Google Chat GPT (chat.openai.com): What are some of the differences with Cabernet or Merlot based blends from California and the same from the Okanagan Valley in British Columbia?

Answer from Chat GPT: Cabernet and Merlot-based blends from California and the Okanagan Valley in British Columbia have distinct differences due to variations in climate, terroir, winemaking techniques, and regional traditions. Here are some key differences between these two wine regions:

California:

- **Climate:** California's climate, particularly in regions like Napa Valley and Sonoma County, is warm and Mediterranean. This climate allows Cabernet Sauvignon and Merlot grapes to fully ripen, resulting in wines with rich, ripe fruit flavours.
- **Fruit Profile:** California Cabernet and Merlot-based blends are known for their bold and intense fruit profiles. Cabernet-based blends feature flavours of blackberry, black cherry, and plum, while Merlot-based blends offer red fruit notes like red cherry and raspberry.
- **Oak Aging:** Many California wineries use oak barrels for aging, which can impart flavours of vanilla, spice, and cedar. The oak influence is often noticeable and adds complexity to the wines.
- **Bold Structure:** California wines are celebrated for their bold and robust structure. They typically have well-integrated tannins, providing a solid backbone and aging potential.
- **Single Varietals:** California often features Cabernet Sauvignon and Merlot as dominant or sole varietals in blends, emphasizing the grape's true potential. Some examples include Cabernet Sauvignon dominant blends and Merlot-dominant wines like those from Napa Valley.

Okanagan Valley, British Columbia:

- **Cooler Climate:** The Okanagan Valley has a cooler climate compared to California. This results in wines with brighter acidity and more moderate alcohol levels, especially in cooler vintages.
- **Fruit Profile:** Cabernet and Merlot-based blends from the Okanagan Valley often display a brighter and more vibrant fruit profile, with red fruit notes like red currant, raspberry, and cranberry. The wines tend to be more elegant and less opulent compared to California counterparts.
- **Terroir Influence:** The Okanagan diverse microclimates and soil types contribute to the wide variety of Cabernet and Merlot-based wines. The terroir's impact is often more pronounced in Okanagan wines.
- **Oak Usage:** While oak aging is common in Okanagan winemaking, the approach is generally more restrained compared to California. Winemakers may use oak to enhance structure and complexity without overwhelming the fruit.
- **Blend Variations:** The Okanagan Valley is known for experimenting with different grape varieties and blending to create diverse wine styles. Blends often include not only Cabernet Sauvignon and Merlot but also other Bordeaux grape varieties, resulting in nuanced and terroir-driven wines.
- **Food-Friendly:** Okanagan Valley Cabernet and Merlot-based blends, with their higher acidity and moderate alcohol levels, often pair well with a wide range of foods, making them versatile for pairing with various dishes.

In summary, Cabernet and Merlot-based blends from California and the Okanagan Valley offer distinct experiences. California wines are known for their bold and ripe fruit flavours, noticeable oak influence, and bold structure. In contrast, Okanagan Valley wines are characterized by their brighter fruit, terroir-driven nuances, and an approach that aims for elegance and food-friendliness. Both regions produce outstanding Cabernet and Merlot-based blends, but the style and expression of the wines differ due to the unique characteristics of each region.

REDS: **BORDEAUX BLENDS + \$70**

Covert Farms Amicitia Organic, Okanagan Valley, BC \$74

Covert Farms is a family-owned and operated winery situated in the beautiful Okanagan Valley, British Columbia, Canada. The winery is known for its commitment to organic and sustainable farming practices. They operate a diversified farm that includes vineyards, orchards, gardens, and more. They produce a variety of wines, including a red blend called "Amicitia." Here's some information about Amicitia:

- **Grape Variety:** Amicitia is a Bordeaux-style red blend, which means it includes a combination of traditional Bordeaux grape varieties. The specific grape varietals are Merlot 35%, Cabernet Sauvignon 14%, Cabernet Franc 29%, Malbec 12%, Petit Verdot 8%, Syrah 2%.
- **Flavour Profile:** The wine features rich dark fruit flavours, such as black cherry, plum, and blackberry. These notes contribute to a full-bodied and fruit-forward character. The tannins in the wine provide structure and balance, often characterized by a smooth and approachable texture.
- **Ageing:** The wine is aged 14 months in French and American oak. This creates elements of vanilla, spice, and toasty notes to the wine, enhancing its complexity.
- **Terroir:** The wines from Covert Farms are reflective of the unique terroir of the Okanagan Valley, which is characterized by its diverse microclimates and soil types. This terroir contributes to the distinct character of their wines.
- **Winemaking:** Covert Farms is committed to sustainable and organic farming practices, which extend to their winemaking philosophy.
- **Food Pairing:** Bordeaux-style red blends, like Amicitia, are versatile for food pairings. They pair well with a variety of dishes, including grilled meats, roasted lamb, beef stew, rich pasta dishes, and aged cheeses.

Château de Pitray Bordeaux, Castillon Côtes de Bordeaux, France \$76



Château de Pitray has a long and storied history dating back several centuries. The estate has been in the de Boigne family for many generations and is one of the oldest and most historic properties in the Bordeaux region. The estate produces a range of red wines, including Bordeaux Supérieur and Castillon Côtes de Bordeaux, both of which are highly regarded for their quality and represent the classic Bordeaux style. Here's some key information about Château de Pitray:

- **Grape Variety:** Primarily Merlot with a smaller amount of Cabernet Franc.
- **Flavour Profile:** ripe red berry and plum fruit, fresh and earthy on the palate wrapped up in a soft vanilla finish. Well-balanced with firm and fine tannins...suggested to decant.
- **Ageing:** Aged in barrels for 12 to 18 months to magnify the structure and elegance.
- **Terroir:** Château de Pitray owns and operates its vineyards, which are planted with traditional Bordeaux grape varieties, including Merlot, Cabernet Sauvignon, and Cabernet Franc. The estate's vineyards benefit from the region's limestone-rich soils and favorable climate. Château de Pitray is known for its dedication to producing Bordeaux wines that reflect the terroir and traditions of the region.
- **Winemaking:** Château de Pitray follows traditional winemaking techniques, including aging their wines in oak barrels, to craft wines that represent the classic Bordeaux style. The winery is committed to sustainable viticulture and environmentally responsible practices.
- **Food Pairing:** Black bean burgers, grilled striploin steak, grilled venison steak, bison burgers.

REDS: **BORDEAUX BLENDS + \$70**

J Lohr Pure Paso, Paso Robles, California \$95



J. Lohr Vineyards & Wines is a family-owned winery with a history dating back to the 1970s. The winery has made a significant impact on California's Central Coast wine industry and is recognized for producing a wide range of wines from various regions, including Paso Robles. The Pure Paso is a red blend that aims to capture the rich, bold essence of the Paso Robles landscape, known for its diverse terroir and ideal grape-growing conditions.

- **Grape Variety:** 64% Cabernet Sauvignon 28 %, Petit Sirah, 5 %, Petit Verdot 2 % Malbec & 1% Merlot
- **Flavour Profile:** Vibrant, savory varietal notes of Cabernet Sauvignon are layered with the dark fruit character of Petite Sirah. The bouquet of cocoa powder, caramel, and anise works in harmony with the black cherry fruit signature of this wine. Dense and focused fruit signature, coupled with a soft, approachable palate
- **Aging:** Aged 18 months in American and French 60-gallon oak barrels, 18% new
- **Terroir:** Paso Robles, situated in San Luis Obispo County, is one of California's most dynamic wine regions. It boasts a warm climate and diverse soils, making it suitable for a wide variety of grape varieties and wine styles. The Cabernet Sauvignon is from the Shotwell Vineyard in the slightly cooler El Pomar District of Paso Robles while the Petite Sirah portion is from the warmer Estrella and San Miguel Districts. Both are sustainably farmed.
- **Winemaking:** Lohr Vineyards & Wines employs a combination of traditional and modern winemaking techniques and is committed to sustainable and environmentally friendly farming practices. The grapes are harvested, sorted and destemmed, crushed, fermented in stainless tanks before being transferred to barrels for malolactic fermentation and aging.
- **Food Pairing:** Grilled tri-tip seasoned with a simple garlic, salt, and pepper rub, along with grilled French bread, fresh salsa, and stewed pinto beans for a classic coastal California feast

Il Fauno di Arcanum, Tuscany, Italy \$104



Tenuta di Arceno is an estate located in the Chianti Classico region of Tuscany. It is part of the Jackson Family Wines group, a well-known wine producer with properties around the world. Tenuta di Arceno is known for its commitment to producing high-quality wines in the Tuscan tradition. Their wine Il Fauno di Arcanum is a notable red that typically falls under the category of "Super Tuscan," which means it often includes non-traditional grape varieties in its blend. According to Roman mythology, in the estate's center, an ancient Roman statue, Il Fauno, was installed to protect the estate from intruders. Here's some information about Il Fauno di Arcanum:

- **Grape Variety:** A non traditional blend made from international varieties 41% Merlot, 34% Cabernet Franc, 20% Cabernet Sauvignon, 5% Petit Verdot.
- **Flavour Profile:** Rich, robust, and full-bodied. Black plums and licorice dominate the palate, supported by cedar, toasted oak, and a more savoury, peppery note in the finish.
- **Terroir:** This blend is sourced from vineyard blocks located in the lower section of the estate, in a warmer, exposed subsection and produces wines that tend to be voluptuous and lush.
- **Aging:** In order to soften the tannins and add extra complexity to the final blend, the wine has been aged for 10 to 12 months in french oak barrels.
- **Winemaking:** After a manual harvest the berries are fermented in stainless steel tanks. Once the fermentation process is completed, this red wine is transferred to oak barrels
- **Food Pairing:** Pair with beef sugo, roasted yams, lamb chops, hard aged cheese and rich tomato sauces.

REDS: BORDEAUX BLENDS + \$70

Barons de Rothschild "Légende", Pauillac, Bordeaux, France \$108



Barons de Rothschild "Légende" Bordeaux Rouge is a red wine produced by the renowned Rothschild family, known for its ownership of prestigious wine estates such as Château Lafite Rothschild and Château Mouton Rothschild in Bordeaux, France. The "Légende" Bordeaux Rouge represents the family's commitment to producing high-quality Bordeaux wines that are accessible to a broader range of wine enthusiasts. Here's an overview of Barons de Rothschild "Légende" Bordeaux Rouge:

- **Grape Variety:** The exact blend of grape varieties in "Légende" Bordeaux Rouge may vary by vintage, but it often includes a combination of Merlot and Cabernet Sauvignon, two of the primary grape varieties used in Bordeaux blends. These grapes contribute to the wine's complex flavour profile.
- **Flavour Profile:** Notes of blackberry, plum, and black cherry, contributing to a rich and fruity profile. Bordeaux reds are known for their tannic structure, which provides aging potential and a balanced mouthfeel. Subtle oak influence, contributing to notes of vanilla, cedar, or spice.
- **Terroir:** A major appellation in the Medoc, Pauillac benefits from an exceptional terroir characterized by gravelly hilltops on a clay subsoil which ensures natural drainage and encourages the vines to develop deep roots. These are the perfect conditions for Cabernet Sauvignon and Merlot. A major appellation in the Medoc, Pauillac benefits from an exceptional terroir characterized by gravelly hilltops on a clay subsoil which ensures natural drainage and encourages the vines to develop deep roots. These are the perfect conditions for Cabernet Sauvignon and Merlot.
- **Aging:** 40% aged oak barrels. Bordeaux red wines are often aged in oak barrels to develop complexity and character. The duration and type of oak used can vary by vintage
- **Winemaking:** The berries are first fermented in stainless steel tanks. Once the fermentation process is completed, this red wine is aged for 9 months in stainless steel tanks (60%) as well as in oak barrels (40%).
- **Food Pairing:** Excellent food companion to grilled vegetable, roasted beef, lamb and game in dark sauce and hearty side dishes.

Laughing Stock Vineyards Portfolio, Okanagan Valley, BC \$127

Laughing Stock Vineyards, located in British Columbia's Okanagan Valley, is known for producing high-quality wines, including their flagship "Portfolio" red blend. Just like a finely balance stock portfolio, putting together a blended wine takes finesse and judgement so that the experience of the whole will be greater than the sum of the individual parts. Portfolio is a wine that marries the art and science of winemaking with a blend of Bordeaux varietals. is a well-regarded winery in the Okanagan Valley, known for its commitment to producing premium wines and its sense of humor, which is reflected in the winery's name and branding. Here's some information about Laughing Stock Vineyards Portfolio red blend:

- **Grape Variety:** Led by merlot, followed by Cabernet, Cabernet Franc, Malbec, and Petit Verdot.
- **Flavour Profile:** Notes of dark berries, plums, and black cherries, contributing to a luscious and fruit-forward profile. balanced tannins, acidity, and oak influence, which provide structure and complexity.
- **Terroir:** Coming from a combination of Naramata Bench Vineyards and Perfect Hedge Vineyard in Osoyoos. Southwest exposure above Osoyoos Lake and in Canada's only desert makes this location ideal for the big reds.
- **Aging:** 21 months in French oak (42% new).
- **Winemaking:** After a manual harvest the whole berries are fermented in stainless tanks and oak barrels.
- **Food Pairing:** Flavourful charcuterie, steaks, barbecue fare and full-flavoured cheeses.

REDS: BORDEAUX BLENDS + \$70

Osoyoos Larose Le Grand Vin, Okanagan Valley, BC \$128



Maison Osoyoos Larose is a well-regarded winery located in the southern Okanagan Valley. The winery itself is owned and operated by the same owners of the well-respected Chateau Guard Larose which resides within the Bordeaux region of Saint-Julien. The winery is known for its commitment to crafting Bordeaux-style wines that reflect the unique terroir of the region. Le Grand Vin is the flagship wine produced by them. It is a French influenced Bordeaux-style red blend. Here's some information about the Osoyoos Larose Le Grand Vin:

- **Grape Variety:** Merlot 58 %, Cabernet Sauvignon 26 %, Cabernet Franc 7 %, Petit Verdot 7 %.
- **Flavour Profile:** Silky entry, with savoury and dried sagebrush, dried herbs, mixed with black plums, blackcurrants, hint of vanilla and perfectly balanced oak. Suggested to decant.
- **Terroir:** Osoyoos Larose estate is on an 80-acre bench overlooking the magnificent Lake Osoyoos.
- **Aging:** It is barrel aged for 18 to 20 months and laid down for an additional six months after bottling.
- **Winemaking:** The grapes are hand harvested, sorted and destemmed, crushed, fermented in stainless tanks before being transferred to barriques.
- **Food Pairing:** Enjoy with roast vegetables, leg of lamb, beef ribs in red wine jus, or Roquefort cheese.

Château Cantin Saint-Émilion Grand Cru, Bordeaux, France \$130



Château Cantin is a wine estate located in the Saint-Émilion appellation within the Bordeaux region of France. The Chateau itself dates back to the 17th century. It is known for producing Saint-Émilion Grand Cru wines, which are highly regarded for their quality and reflect the rich and elegant style of wines from this prestigious area. Some information about Château Cantin Saint-Émilion Grand Cru:

- **Grape Variety:** The current vintage is 80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon.
- **Flavour Profile:** A solid medium plus bodied wine with noticeable tannin and rich black fruits, this is concentrated, with juicy acidity matching the firm structure. Suggested to decant.
- **Terroir:** The property is named after the little stream at the base of the hill, the Cantin, which never dries up. One of the finest terroirs in Saint Emilion, with a single block of 33 hectares of vines, planted on clay-limestone and clay-silica soil, with an iron-rich subsoil.
- **Aging:** Aged 12 months in oak barrels (50% new oak) to enhance the complexity and character.
- **Winemaking:** After a manual harvest the berries are fermented in stainless steel tanks. Once the fermentation process is completed, this red wine is transferred to oak barrels.
- **Food Pairing:** It is perfect as an accompanying wine to vegetable couscous with beef meatballs, roasted calf's liver with apples, onions and balsamic vinegar sauce or boeuf bourguignon.

REDS: **BORDEAUX BLENDS + \$70**

Black Hills Nota Bene, Okanagan Valley, BC \$143

Black Hills Estate Winery is a well-regarded winery located in the Okanagan Valley of British Columbia. It is located in the Black Sage Bench area, which is renowned for its exceptional terroir, ideal for grape growing. One of their flagship wines is "Nota Bene," which is highly regarded and recognized for its quality and distinct character. Here's some information about Black Hills Nota Bene:

- **Grape Variety:** 42% Merlot, 40% Cabernet Sauvignon, 17% Cabernet Franc, and 1% Petit Verdot.
- **Flavour Profile:** The wine has fresh red and black fruits and a silky texture with dense and fine tannins.
- **Ageing:** The wine is aged 18 months in French oak barrels with a light toast.
- **Terroir:** Located on Black Sage Road, the microclimate provides us one of the hottest, driest and sunniest sites in Canada. The southwest facing aspect and moderate slope combined with our deep desert sand yields intensely flavourful and complex grapes.
- **Winemaking:** Hand-harvested, gently destemmed and fermented with wild yeast in stainless steel.
- **Food Pairing:** Rosemary and thyme braised lamb shoulder with garlic parmesan roasted carrots.

Mission Hill Oculus, Okanagan Valley, BC \$294

Mission Hill Family Estate's "Oculus" is indeed a prestigious red wine blend from the Okanagan Valley in British Columbia, Canada. It's a Bordeaux-style blend known for its quality and complexity. While the specific composition of the blend may vary from vintage to vintage, it generally falls in this order. Primarily Merlot around 50%, Cabernet Sauvignon 25 -30% and the rest going between Cabernet Franc and Petit Verdot. An Oculus was first used by the Romans in buildings like the Pantheon - a window in a dome or wall to the outside. At Mission Hill, our oculus provides the only natural light into our underground barrel cellar, blasted out of volcanic rock. Here's an overview of Mission Hill Family Estate's Oculus:

- **Grape Variety:** 52% Merlot, with 30% Cabernet Franc, 17% Cabernet Sauvignon and 1% Petit Verdot
- each vintage vary but this an example of the 2019 breakdown.
- **Flavour Profile:** If you're a fan of big Cabs from Napa this isn't for you. It is modern style bordeaux. Elegant, somewhat restrained of take on wild flowers and violets. It's delicate more than bold. On the palate blackberries, maybe wild blueberries overlayed with a herbaceous character that brings the complexity and some cedar box notes as well, with just a hint of some tobacco.
- **Terroir:** The complex Oculus Bordeaux-style wine is the result of meticulous selection in the organic vineyard estate in Osoyoos with grapes that have been specifically nurtured for this limited wine.
- **Ageing:** 18 months in French oak Barriques (25% new)
- **Winemaking:** Hand harvested and hand sorted. Fermentation and extended maturation in small French oak fermenters with a small portion fermented in a concrete fermenter.
- **Food Pairing:** Roast Duck Breast, Filet Mignon, Roast Lamb Loin and full-flavoured cheeses.

INTERESTING WHITES + \$69

Tantalus Riesling, East Kelowna Slopes, BC \$69



Tantalus is a well-known winery located in the Okanagan Valley of British Columbia, Canada. Tantalus typically offers several Riesling wines, including dry and off-dry variations. They are particularly renowned for their Riesling wines. Tantalus Riesling is highly regarded for its quality and is often considered one of the best representations of Canadian Rieslings. Here's some information about Tantalus Riesling:

- **Grape Variety:** 100 % estate grown Riesling
- **Flavour Profile:** Juicy and mouthwatering, with pulpy lime, pithy pink grapefruit, crunchy green apple on the bright, off-dry, medium palate.
- **Terroir:** The flagship off-dry Riesling is comprised of all the Tantalus 75-acre, South East Kelowna, home block vines planted in 2005 and 2009 as well as other vineyards in East Kelowna. The unique terroir, with its cool climate and diverse soils, contributes to the distinctive character. The winery's location and commitment to sustainable and environmentally friendly practices also play a role in the wine's quality.
- **Aging:** No oak just stainless steel.
- **Winemaking:** All grapes were whole bunch pressed and fermented in stainless steel.
- **Food Pairing:** Grilled salmon steaks, shrimp sandwiches, fish tacos.

WHITES: PINOT GRIS +70

Pfaff Steinert Grand Cru Pinot Gris, Alsace, France \$85



Pfaff Winery, also known as Domaine Albert Mann Pfaffenheim, is a renowned winery located in Alsace, France. Alsace is known for its high-quality white wines, particularly those made from the aromatic grape varieties such as Riesling, Gewürztraminer, Pinot Gris, and Muscat. The region's unique terroir and climate contribute to the distinctive character of its wines. Pfaff Winery is specifically located in the village of Pfaffenheim.

- **Grape Variety:** 100% Pinot Gris. Pinot Gris is one of the key grape varieties grown in the Alsace region.
- **Flavour Profile:** Elegant Pinot Gris, with lovely purity and understated aromatics. Creamy and lightly savoury, with superbly balanced acidity and sweetness. Exotic white peach and fresh almonds on the lush finish. Off-dry but beautifully refreshing. Amazing Value!
- **Aging:** Ageing in stainless vats for 5 months before bottling.
- **Terroir:** Grand Cru" is a prestigious classification for vineyards in Alsace, indicating a high-quality terroir. Steinert Grand Cru Pinot Gris is made from Pinot Gris grapes sourced from the Limestone and chalky-clay Steinert vineyard, which is known for producing wines with distinctive terroir characteristics.
- **Winemaking:** Gentle pneumatic pressing, controlled fermentation temperatures in stainless steel, racking and maturing on fine lees for 4 months. Ageing in vats for 5 months before bottling.
- **Food Pairing:** Venison, poultry dishes with sauce, foie gras, roasted goose, fruit tart.

WHITES: SAUVIGNON BLANC +70 - WHY WHERE IT'S FROM, AFFECTS TEXTURE & TASTE.



Question to Google Chat GPT (chat.openai.com): What are some of the differences between Sauvignon Blanc from California, the Okanagan Valley in British Columbia, New Zealand or Sancerre in the Loire Valley, France?

Answer from Chat GPT

California / Napa, (warmer) Sonoma, (Cooler):

- **Climate:** California's Sauvignon Blanc-producing regions, such as Napa Valley and Sonoma County, experience a diverse range of climates. Coastal regions benefit from the cooling influence of the Pacific Ocean, while inland regions are warmer.
- **Fruit Profile:** California Sauvignon Blancs often feature a range of fruit flavours, including citrus (lemon, lime), tropical fruits (passion fruit, guava), and stone fruits (peach). The wines can be more rounded and less herbaceous than their New Zealand counterparts.
- **Oak Aging:** Some California Sauvignon Blancs are oak-aged or fermented in oak barrels, which can add complexity and texture to the wine. The oak influence varies among producers.
- **Terroir Influence:** The diverse microclimates and soils in California allow for varied expressions of SB, from more tropical styles in warm regions to brighter and crisper versions in cooler areas.

Okanagan Valley, British Columbia:

- **Cooler Climate:** The Okanagan has a cooler climate compared to California, resulting in wines with bright acidity and vibrant fruit flavours. The region's varied microclimates influence the style of the wine.
- **Fruit Profile:** Okanagan Valley Sauvignon Blancs often showcase citrus notes, green apple, and herbaceous elements. The cooler climate lends itself to wines with a crisp and refreshing character.
- **Terroir Influence:** The region's terroir, with its diverse soils and elevations, can result in Sauvignon Blancs with minerality and a distinct sense of place.

Marlborough, New Zealand:

- **Cool Climate:** New Zealand, especially the Marlborough region, is known for its cool climate, which is well-suited for Sauvignon Blanc. The maritime climate preserves natural acidity and freshness.
- **Fruit Profile:** New Zealand Sauvignon Blancs are celebrated for their vibrant and zesty fruit flavours, featuring intense notes of green bell pepper, gooseberry, passion fruit, and citrus, particularly grapefruit.
- **Herbaceous Character:** New Zealand Sauvignon Blancs often display pronounced herbaceous qualities, such as freshly cut grass and green herbs. This herbaceousness is a signature of the region.

Sancerre, Loire Valley, France:

- **Terroir-Focused:** Sancerre is located in the Loire and is renowned for its terroir-focused winemaking. The region's soils, which include limestone and flint, play a significant role in shaping the wines.
- **Mineral Character:** Sancerre Sauvignon Blancs often exhibit a mineral character, with flinty and stony notes. These wines are celebrated for their precision and elegance.
- **Subtle Fruit:** While Sancerre Sauvignon Blancs do have fruit components, they are more subtle compared to New Zealand Sauvignon Blancs. You may find hints of citrus and white fruits.
- **Acidity:** Sancerre Sauvignon Blancs are known for their high acidity and crisp, refreshing profile. They are typically less fruit-forward and more restrained.

In summary, Sauvignon Blanc wines from these regions offer a range of flavour profiles and styles. California Sauvignon Blancs tend to be more fruit-forward, while Okanagan Valley wines have bright acidity and may exhibit herbaceous notes. New Zealand Sauvignon Blancs are famous for their intense and zesty fruit flavours, with pronounced herbaceousness. Sancerre Sauvignon Blancs prioritize terroir expression, minerality, and elegance, with a focus on subtlety and acidity. The choice of Sauvignon Blanc from these regions depends on your preference for fruitiness, acidity, herbaceousness, or minerality.

WHITES: SAUVIGNON BLANC +70

Château La Rabotine Sancerre, Loire Valley, France \$84



Chateau La Rabotine is located in the Sancerre region of northern France. Sancerre is well-known for its production of high-quality Sauvignon Blanc wines. Chateau La Rabotine is recognized for its Sancerre wines. Alban and his wife took control of Château La Rabotine and its vineyards in 2010. What seems like a new wine venture is actually a continuation of an old one. The Roblins have cultivated this land in the northern Sury-en-Vaux sub-region of Sancerre since the 1920s. Alban is the grandson of celebrated vigneron, Georges Roblin, of the former Château de Maimbray. When Georges retired, Alban took over his family's vines and he and his wife settled in at Château La Rabotine. Here's some information:

- **Grape Variety:** 100% Sauvignon Blanc
- **Flavour Profile:** Enticing aromas of citrus fruits, such as zesty lemon and juicy grapefruit, intertwine with delicate floral notes of white blossoms. The palate is treated to a symphony of flavours. Crisp and vibrant, the wine showcases the characteristic acidity of Sancerre, harmoniously balanced with the flavours of ripe orchard fruits, including succulent pear and refreshing green apple.
- **Aging:** This was fermented and aged in older barrels over 1 year.
- **Terroir:** The terrain of domaine is a blanket of rocks and stones, exposed gentle hillsides, and old vines (well over 40 years). The region is singular due to its higher altitude (~280m) and the wind that funnels through the valley, acting like a hair dryer to the vines, minimizing problematic rot and disease. This unusual setting allows Alban to farm biodynamically without sacrificing the fitness of his fruit.
- **Winemaking:** Hand harvested & sorted and fermented and aged in older barrels. The last bit of the fermentation was a partial malo-lactic in the spring, softening the edges of the apple-like malic acid in the wine.
- **Food Pairing:** It beautifully complements seafood, grilled vegetables, and creamy goat cheese.



NOTE: The following Sauvignon Blancs are clearly under the 70 + cap. Nevertheless after laying out the question on differences between countries and regions it made sense to include a summary of them here.

Rodney Strong Charlotte's Home Sauvignon Blanc, Sonoma County, California \$59



Flavour Profile: Fresh, bright and crisp, this Sauvignon Blanc is a wine of balance, richness and aromatic complexity. Leading with zesty citrus notes of grapefruit, Meyer lemon and a light grassiness, this wine gives way to more tropical fruit and melon characteristics. This classic Sonoma style ends with clean, refreshing acidity and pairs beautifully with toasted brie, seared scallops, oysters with mignonette and fresh pasta with sweet peas and lemon cream sauce.

Mission Hill Reserve Sauvignon Blanc, Okanagan Valley, BC \$62

Flavour Profile: Classic Sauvignon Blanc, Mission Hill's reserve version delivers notes of peach and gooseberry, tangerine, mango and pineapples brushed with fresh sweet herbs. The palate is slick and juicy with a gorgeous weight and racy acidity. Like the nose, peach dominates the mouth. The finish is long and snappy.

Stoneleigh Sauvignon Blanc, Marlborough, New Zealand \$49

Flavour Profile: This wine displays vibrant and punchy aromatics of grapefruit, white peach and passion fruit with a scattering of tropical stone fruits. This wine demonstrates mouth-watering acidity and minerality. A lovely young and dynamic drop that finishes with a pleasing fresh passionfruit note that lingers.

WHITES: CHARDONNAY +70 - WHY WHERE IT'S FROM, AFFECTS TEXTURE & TASTE.



Question to Google Chat GPT (chat.openai.com): What are some of the differences between chardonnays from California, the Okanagan Valley in British Columbia or Burgundy in France?

Answer from Chat GPT: Chardonnay wines from California, Okanagan Valley in British Columbia, and Burgundy each exhibit distinct characteristics due to differences in climate, terroir, winemaking traditions, and regional influences. Here are some key differences between these Chardonnay-producing regions.

California:

- **Climate:** California's Chardonnay-producing regions, such as Napa Valley and Sonoma County, benefit from a warm and sunny Mediterranean climate. This climate allows for optimal ripening of Chardonnay grapes, resulting in wines with ripe fruit flavours and balanced acidity.
- **Fruit Profile:** California Chardonnays often feature ripe and lush fruit flavours, including notes of tropical fruits like pineapple, mango, and ripe apple. The wines tend to be fruit-forward and generous in flavour.
- **Oak Aging:** Many California Chardonnays are oak-aged, with varying levels of oak influence. This can introduce flavours of vanilla, butter, and baking spices. Some California Chardonnays are known for a rich, creamy texture, often referred to as "buttery" or "oaky."
- **Varietal Expression:** California winemakers often aim to highlight the pure expression of the Chardonnay grape, and you can find both unoaked and oaked Chardonnays, offering a range of styles from crisp and refreshing to bold and creamy.

Okanagan Valley, British Columbia:

- **Cooler Climate:** The Okanagan Valley has a cooler climate compared to California. This results in Chardonnays with bright acidity and moderate alcohol levels, particularly in cooler vintages.
- **Fruit Profile:** Chardonnays from the Okanagan Valley typically feature a more vibrant and citrus-driven fruit profile, with flavours of green apple, lemon, and mineral notes. They tend to be leaner and more elegant.
- **Terroir Influence:** The Okanagan Valley's diverse microclimates and soil types contribute to the variety of Chardonnay wines. The terroir's impact is often more pronounced in Okanagan wines, with some regions producing minerally and stony expressions.
- **Oak Usage:** While oak aging is common in Okanagan winemaking, the approach is generally more restrained compared to California. Winemakers aim to preserve the freshness of the fruit and balance it with oak complexity.

Burgundy, France:

- **Terroir-Driven:** Burgundy is renowned for its terroir-focused winemaking. Chardonnay wines from Burgundy express the specific character of their respective appellations. Key regions include Chablis, Côte de Beaune, and Mâconnais.
- **Mineral Character:** Chardonnays from Burgundy often showcase a strong mineral character, with flavours of flint, wet stones, and chalk. These wines are celebrated for their purity and precision.
- **Elegance:** Burgundy Chardonnays tend to be more restrained, elegant, and nuanced. They focus on subtlety and finesse rather than bold fruit expression.
- **Aging Potential:** High-quality Burgundian Chardonnays can age gracefully, evolving and developing complex aromas and flavours over time. Premier and Grand Cru wines are known for their aging potential.

In summary: Chardonnay wines from California are typically fruit-forward, with varying levels of oak influence. Okanagan Valley Chardonnays are characterized by bright acidity and leaner profiles, often showcasing the region's terroir. Burgundian Chardonnays prioritize terroir expression, minerality, and elegance. The choice of Chardonnay from these regions will depend on your preference for fruitiness, minerality, and style.

WHITES: **CHARDONNAY +70**

Burrowing Owl Chardonnay, Okanagan Valley, BC \$72

Burrowing Owl Estate Winery is a renowned winery located in the Okanagan Valley of BC. They produce a variety of wines. The Valley is known for its production of high-quality cool-climate wines. The valley benefits from a diverse range of microclimates and soil types which contributes to the unique character of the wines produced there. They are committed to sustainable and environmentally responsible winemaking practices.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** The palate is medium-bodied, has crisp mineral acidity and intense lemon zest, nectarine, peach and some interesting subtle nutty oak notes in the background.
- **Terroir:** The Okanagan Valley's unique terroir, with its warm summers and cool nights, plays a role in shaping the character of their Chardonnay. Burrowing Owl is known for its commitment to quality and sustainable viticulture. The vineyard location and the soil contribute to the wine's distinctive flavours.
- **Aging:** Half of the juice was fermented in stainless steel while the second half fermented in oak barrels. 9 months aging in 4% French, 12% American and 4% Hungarian with 63% new and 30% one-year old oak.
- **Food Pairing:** Roast or rotisserie chicken, halibut or scallops sautéed in butter.
- **The backstory on the ecosystems & the Burrowing Owls themselves:** The varied and deceptively fragile desert ecosystems within the adjoining vineyards continually challenge the environmentally sensitive team at Burrowing Owl. Alternative pest control systems are the standard. More than 100 bluebird boxes and two bat nurseries invite insect-eating guests to stay awhile and dine in the vineyards.



Ground nests of meadowlarks are protected by barriers in springtime to prevent farm machinery and vineyard workers from inadvertently destroying them. Snakes are safely relocated. Bears and big horned sheep are discouraged from sharing the harvest but never harmed. The story of the burrowing owl in British Columbia is a good news story. In 1980, the burrowing owl was declared extirpated (extinct) in the province. Now, however, the population of birds is growing thanks to a very successful captive breeding program established and operated by the Burrowing Owl Conservation Society of British Columbia (BOCS). Burrowing Owl Estate Winery's proprietors, Jim and Midge Wyse, have been members and active supporters of the BOCS since 1993, and since 2002 their winery has contributed over one million dollars to the program.

Haywire Garnett Valley Chardonnay, Okanagan Valley, BC \$74

Haywire Winery is a well-known winery located in Summerland in the Okanagan Valley of British Columbia, Canada. It is owned by BC residents Christine Coletta & Steve Lornie. The Okanagan Valley is a region that has gained recognition for its wine production, particularly for its cool-climate grape varieties, including Pinot Noir, Chardonnay, and Riesling.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** Steely with notes of sherbet and orange blossoms, the texture is dense with a delicate fragrant lift. The wine is finely balanced with mouth-watering acidity.
- **Terroir:** The unique climate and soil of the Okanagan Valley contribute to the distinctive character of Haywire's wines. The valley's terroir is characterized by a combination of warm summers and cool nights, which is conducive to grape growing. The winery places a strong emphasis on sustainable and organic farming practices. They use environmentally friendly methods and are committed to producing wines with minimal environmental impact.
- **Aging:** Ten months on lees (spent yeast cells from fermentation).
- **Winemaking:** Chardonnay grapes were whole cluster pressed, with no juice settling or additives and went through natural fermentation in concrete and stainless steel then full malolactic fermentation.
- **Food Pairing:** Halibut, shellfish, an endive salad or a hard cheese like Manchego

WHITES: CHARDONNAY +70

Rodney Strong Chardonnay, California \$74



Rodney Strong Vineyards is a well-known and respected winery located in Sonoma County, California. Started in 1959 by Sonoma County pioneer Rod Strong and led by the Klein family since 1989, Rodney Strong Vineyards is a family of passionate people committed to crafting premium wines, great experiences and delivering a vision for sustainable and environmentally friendly winemaking practices in Sonoma County.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** aromas of lemon curd and apple with hints of toasty oak and baking spices. The finish is long and lingering with silky notes of fresh pear and pineapple.
- **Aging:** 80% aged in French, American and European oak barrels for up to 8 months, stirring the lees every month to lend a creaminess to the mouthfeel and a touch of spice and vanilla to the flavours.
- **Terroir:** A blend of Sonoma county vineyards with coastal fruit from Santa Barbara and Monterey county.
- **Winemaking:** 80% percent barrel fermented with 20% in stainless steel.
- **Food Pairing:** Enjoy this wine with grilled asparagus, seared tuna with a mango-avocado salsa or an apple and brie grilled cheese.

William Fèvre Petit Chablis, Burgundy, France \$78

William Fèvre is a well-respected winery in Chablis, France, known for producing high-quality Chardonnay wines, including Petit Chablis. Chablis is a region within Burgundy, famous for its crisp, mineral-driven Chardonnay wines. Petit Chablis is a classification within Chablis, denoting wines made from grapes grown in slightly less prestigious vineyard sites compared to the Chablis Premier Cru and Chablis Grand Cru appellations.



- **Grape Variety:** 100% Chardonnay. In Chablis they use a similar ranking system to that of Burgundy. From Grand Crus at the top, to Premier Crus, to Chablis and Petit Chablis as an entry point to the category.
- **Flavour Profile:** Petit Chablis is a perfect introduction to the world of Chablis' fine wines. The cool climate region produces wines with more acidity and less fruit flavours, but a unique flinty note derived from the soils. William Fèvre's Petit Chablis typically offers a refreshing, crisp, and mineral-driven profile with bright acidity. You can expect citrus, green apple, and floral notes in these wines
- **Terroir:** Although considered a part of the Burgundy wine region, Chablis is closer in distance to Champagne which it shares an exceedingly rare and unique soil with. Kimmeridgian soil is not found anywhere else in the world except in southern England, Champagne and Chablis. A 180-million-year-old geologic formation of decomposed clay and limestone, containing tiny fossilized oyster shells, this soil type produces wines full of minerality, salinity, intensity, and finesse which contribute to the distinctive minerality of the wines. The vines have been cultivated using organic methods for many years.
- **Aging & Winemaking:** The domain carries out harvesting by hand in small crates followed by rigorous sorting, and pays close attention to detail at every stage of the process. Matured in stainless steel vats for a period of 8-10 months to preserve freshness.
- **Food Pairing:** Seafood dishes, such as oysters, shellfish, and grilled fish & salads and lighter fare.

WHITES: CHARDONNAY +70

Chartron et Trebuchet Pouilly Fuissé, Burgundy, France \$99



Maison Chartron et Trebuchet operates as a negociant or wine merchant that buys in the very best quality grapes from top sites which they then vinify themselves. Thanks to this approach, they are able to source excellent fruit which they use to make excellent value white wines from many of Burgundy's finest terroirs. They only work with vineyards in Côte d'Or and the Maconnais, monitoring the fruit during the ripening season to ensure only perfect fruit makes it into their wines. They also insist that all of the harvesting is also done by hand. They are particularly noted for their white wines from the Pouilly-Fuissé appellation. Pouilly-Fuissé is an appellation in the Mâconnais region of Burgundy, and it's renowned for its Chardonnay wines.

- **Grape Variety:** Description here
- **Flavour Profile:** This Pouilly-Fuisse is a great example of their typical house style, offering impressive quality at a modest price point. This wine is mineral and lemon-scented; dry, mouth-watering and rich with ripe apple, zesty citrus and tropical fruit flavours. Very elegant.
- **Terroir:** Jurassic-era clay and limestone soils. Rich with oyster like fossils and minerals in the soil.
- **Aging:** Aged in french oak barrels 20-40% new are used depending on the vintage
- **Winemaking:** Hand harvested, hand sorted and fermented and aged in oak casks.
- **Food Pairing:** A great partner for grilled salmon steaks or smoked salmon, herby roast chicken, and even tricky to pair dishes involving asparagus and artichokes.

Domaine Drouhin Chablis, Burgundy, France \$104

Maison Drouhin is a renowned wine producer located in Chablis, France, in the Burgundy region. Chablis is famous for its high-quality Chardonnay wines, particularly known for their crisp, mineral-driven, and lively characteristics. Domaine Drouhin-Vaudon is recognized for its commitment to producing exceptional Chablis wines.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** An elegant wine. Brilliant colour, with hints of green. Typical Chablis nose, where aromas of citrus (lemon) fern and even salty sensations predominate. On the palate: vigorous and lively, but in a soft mode. A lot of finesse and balance.
- **Terroir:** The vineyards for this wine are mainly situated in the Valley of Vauvillien, not far from the Grand Crus, between the Premier Crus of Montée de Tonnerre and Mont de Milieu. The soil is the key. The Kimmeridgian limestone contains millions of tiny marine fossils embedded in a kind of whitish mortar which may have been once the bottom of the sea...hundreds of million years ago. This marine origin gives the wines of Chablis their unique flavour. Throughout its 93-hectare (230 acres) estate, Maison Joseph Drouhin has adopted organic viticulture practices since the late 1980s and biodynamic viticulture since the 1990s. Their approach is natural answers to natural problems.
- **Aging:** In stainless-steel vat during 7 to 10 months.
- **Winemaking:** slow pressing of the whole bunch in a pneumatic press. The juice of the last press is separated from the free run-juice. The juice ferments in stainless-steel vats after settling..
- **Food Pairing:** Chablis wines, including those from Domaine Drouhin-Vaudon, are excellent companions for seafood, oysters, shellfish, and a wide range of dishes. Their high acidity and mineral character make them versatile for food pairing.

WHITES: CHARDONNAY +70

Stag's Leap Karia Chardonnay, Napa Valley, California \$115



Stag's Leap Wine Cellars (not to be confused with Stags' Leap Winery) is a winery founded by Warren Winiarski in 1970 and based in the Stags Leap District of Napa Valley, California. The winery achieved significant international recognition in 1976, six years after its establishment, at the Judgment of Paris where its 1973 vintage Cabernet Sauvignon won first place among ten top French and California red wines in a blind taste test by leading French wine experts. The French wines tasted were prestigious first and second growths wines from the 1970 and 1971 vintage from Château Mouton-Rothschild, Château Haut-Brion, Château Leoville Las Cases and Château Montrose. The result of the tasting has been described by Decanter as a victory that put California on the winemaking map, and established Stag's Leap Wine Cellars as a global superstar.

- **Grape Variety:** 99.5% Chardonnay and 5% Muscat Canelli
- **Flavour Profile:** A graceful wine with inviting aromas of apricot, honeysuckle, white peach, and brioche, with a mineral-floral note. It has a bright and flavourful mouthfeel with a savory coating, texture, and lingering citrus flavours.
- **Terroir:** The estate fruit forms the backbone of these wine and they round them out with a combination of fruit from select Napa Valley vineyards. This Chardonnay expresses both regional character and the signature style of Stag's Leap Wine Cellars.
- **Aging:** Barrel Aging: 9 months sur lies, 34% new French oak
- **Winemaking:** 92% barrel fermentation and 8% stainless steel.
- **Food Pairing:** Grilled chicken with lemon aioli, grilled salmon with a cucumber, tomato, and fresh dill salsa, or roast chicken breast stuffed with spinach and feta cheese

Garnier & Fils Premier Cru Chablis, Burgundy, France \$128



Based in Ligny-le-Châtel, the Garnier family own 57 acres along the slopes edging the valley of the Serein river. Truly a family affair, father Joseph first farmed the land of cows and grains in the late 70's before planting the first vineyard with son Xavier in 1985. Brother Jérôme came on board shortly after and while their father sold the grapes, the two brothers began making their own wine, selling it to restaurants in and around Paris. Construction of the cellar began in 1992 thru 2009 and the Domaine now produces 160,000 bottle per year working closely with their small team.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** Pale and pure gold for a summer perfume: lady slipper orchid (yes they actually said that) and the broom brush of dry limestone hills. Its unctuous savour, slightly sweetened with vanilla, fills your mouth and haunts it. An immediate pleasure.
- **Terroir:** Premier Cru vineyards (one designation below Grand Cru)Vineyards along the slopes edging the valley of the Serein river
- **Aging:** 100% French oak, Aged 12 months in larger oak barrels (for limited impact) on the lees.
- **Winemaking:** Organically farmed and with minimal intervention in both the vineyard and cellar, the brothers harvest later than most to get the right expression of the fruit. Fermenting with natural yeast
- **Food Pairing:** Premier Cru Chablis, including those from Garnier & Fils, pairs well with a wide range of dishes, including seafood, oysters, shellfish, poultry, and lighter creamy sauces.

WHITES: **CHARDONNAY +70**

Cakebread Cellars Chardonnay, Napa Valley, California \$151



Prior to founding Cakebread Cellars, Jack Cakebread worked at his father's car repair business while studying photography on the side. This passion led Jack to study under renowned photographer Ansel Adams. He was also selected to photograph Napa Valley for Nathan Chorman's beloved coffee table book "The Treasury of American Wines." While shooting for this project, Jack's interest was piqued by the Sturdivant Ranch in Rutherford. He bought the 22-acre property with his \$2,500 photography commission, and this marked the beginning of Cakebread Cellars. The winery itself was founded in 1973 by Jack and Dolores Cakebread with the launch of their first vintage of Chardonnay, which remains a staple of the brand.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** Aromas of ripe green and golden apple, accented by fresh white peach and light oak. Across the palate, this golden wine is silken in texture with flavours of apple, citrus and pear balanced by refreshing acidity. The long finish is clean, with underlying hints of minerality, vanilla, and lemon.
- **Terroir:** The grapes for this wine come from the cool Carneros appellation at the southern edge of Napa Valley. In this fog-shrouded appellation, the Pacific Ocean moderates temperatures creating the perfect microclimate for ripening premium Chardonnay.
- **Aging:** Aged for 8 months in 32% new French oak; 13% malolactic fermentation
- **Winemaking:** When our Carneros grapes reached perfect maturity, they were harvested overnight to maintain their exquisite freshness. At the winery, the grapes were gently pressed before undergoing fermentation in French oak barrels, of which 32% were new. The
- **Food Pairing:** Ideal to pair with richer shellfish dishes, such as lobster, crab or scallops with brown-butter sauce, or creamy pastas and risottos.

Rombauer Chardonnay, Carneros, California \$153



In 1972, when Koerner and Joan Rombauer moved their two children, two horses and five dogs to Napa Valley, they were already well acquainted with the natural relationship between food and wine. Koerner's great aunt Irma Rombauer wrote the internationally renowned cookbook, *The Joy of Cooking*, and his German ancestors had deep roots in the winegrowing region of Rheingau. Koerner and Joan established Rombauer Vineyards in 1980, and in 1984 they released their first California-style Chardonnay and Cabernet Sauvignon wines.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** Aromas of ripe yellow peach, melon, and chamomile all framed by freshly baked pie crust. The palate is bright with flavours of nectarine, followed by a subtle spice, and lively acidity.
- **Terroir:** It is sourced from the Carneros region where the San Pablo Bay meets the southern end of Napa and Sonoma valleys. The cool climate and specific soils of this region provide ideal conditions.
- **Aging:** 9 months in American and French oak barrels (30% new)
- **Winemaking:** The grapes were gently whole-cluster pressed while the fruit was still cool. The juice was pumped to tank to cold-settle overnight before it was racked to barrel for primary and malolactic fermentations. (Malolactic fermentation converts tart malic acid to softer lactic acid, giving the wine its creamy sensation.) The lees were stirred every two weeks to give the wine rich flavours and a creamy texture.
- **Food Pairing:** Butter Chicken, Fettuccine Alfredo, and Zucchini and Goat Cheese Tarts all from the famous *The Joy of Cooking*!

WHITES: CHARDONNAY +70

Checkmate Fool's Mate Chardonnay Okanagan Valley, BC \$206



CheckMate Artisanal Winery is a winery located in Oliver, British Columbia, on the Golden Mile Bench sub-Geographic Indication. CheckMate focuses on crafting wines that reflect the unique terroir of the region and the characteristics of the specific vineyards they source their grapes from. The winery is dedicated to meticulous winemaking, and their portfolio includes several single-vineyard Chardonnays and Merlots, each showcasing the distinct qualities of the vineyards and the care put into winemaking.

- **Grape Variety:** 100% Chardonnay
- **Flavour Profile:** A complex wine with aromas of peach, mango, passionfruit and caramelized oak backed by hints of graphite. The palate has a rich entry with flavours of pear and nectarine finishing with herbal, wet stone and mineral elements.
- **Aging:** 16 months in a combination of 85% French Oak (42% new) and 15% concrete egg. The periodic stirring of the lees in the barrel, serves to add texture and mouthfeel.
- **Terroir:** Southwest of the town of Oliver, this vineyard contains what may be the oldest Chardonnay plantings in Canada. Located beneath Mt. Kobau and the Thompson Plateau, these vines were planted 40+ years ago. The predominantly gravelly and coarse soils that define this site originated from deposits of the mountain above. The neighbouring hills moderate the region's typical extreme temperatures, allowing the mature vines to carry late-ripening fruit longer than vineyards on the opposite side of the Valley. These factors impart added ripeness while preserving the grape's natural acidity, delivering beautifully balanced wines.
- **Winemaking:** Hand harvested, hand sorted, wild yeast fermented aged in oak. Periodic stirring of the lees in the barrel, serves to add texture and mouthfeel.
- **Food Pairing:** Tarragon chicken, grilled salmon, Chanterelle Mushroom Stuffed Chicken Breast.

ROSÉ WINES +70

Whispering Angel Rosé, Côtes de Provence, Southern France \$97

Perhaps the most famous producer of all Provençal wines is Château d'Esclans, the winery responsible for the fashionable Whispering Angel. Located on elevated land, northeast of St. Tropez, near the Gorges de Pennafort, Château d'Esclans is situated where the majority of Provence AOC rosé is produced. Of all the rosé wines, arguably the most admired are the wines from Provence. Pale pink in colour, rosé wines take advantage of the excellent terroir from the elevation of the mountains which produces rich, ripe fruit from the warm climate. Provence is the only wine region to specialize in rosé, and most producers have invested heavily in mastering winemaking which is a technique very complex to get completely right.

- **Grape Variety:** Made from Grenache, Cinsault and Rolle (Vermentino) grapes.
- **Flavour Profile:** A beautiful pale pink colour draws one in. Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate. A smooth and round finish and no astringent aftertaste.
- **Aging:** 100% stainless steel
- **Terroir:** Vineyards in the vicinity of the Esclans Valley and nearby in the Cotes de Provence region. Harvesting is conducted during the night time to avoid the heat of the day & to keep the crop fresh. Grapes are sorted for both health and quality through Optical Eye Sorting.
- **Winemaking:** A blend of the best free run juices and press juices, fermented and aged in stainless steel with temperature control.
- **Food Pairing:** Perfectly matched with sweet, succulent crab, peppers, garlic dishes and oily fish.

SPARKLING +70 - MAKING SENSE OF THE BUBBLES



BEHIND THE SCENES: The basics on how non vintage Champagnes are produced.

- You need a base wine to start with. It is the same as a regular wine just generally more tart to taste and lower in alcohol...around 10 - 11 %. The high acidity is the key. The grapes to make these wines come from different villages in the Champagne region which are referred to as crus. Most non vintage Champagnes are composed of more than 60 of these crus. This helps create complexity and maintain that house style year after year. Reserve wines, used in the more expensive categories above non vintage one, are also added into the base wine to dial up the overall flavour profile.
- The base wine is bottled into heavier glass bottles. The strong glass is required as the pressure inside the bottle is now three-four times that of an average car tyre pressure. A 'liqueur de tirage' is added. This is a dose of sugar and yeast which then causes the second fermentation (the actual creation of bubbles) inside the bottle. The cork is not yet put in the bottle. Instead a metal cap, similar to a beer bottle cap, is used.
- The wine is then left in the cellars for at least 18 months. Then, over the course of a few weeks, the bottles are then slightly turned each day to bring all the lees 'sediment' to the neck of the bottle. This is known as 'remuage' or 'riddling'. There are only a handful of professional 'riddlers' left in the Champagne region, so the process is now largely automated, using riddling machines.
- The neck of the bottle is then frozen (again, now mostly done by machines), the cap is removed and the pressure in the bottle forces out the frozen lees. A cork is then put in the bottle immediately. Any non-vintage champagne must still spend at least 15 months maturing in the cellars. Most houses will cellar their NVs for 2-3 years.
- By the way Champagne can ONLY come from Champagne. In the European Union, producers outside Champagne can use the words méthode Champenoise, but they can't say Champenoise on the label; they're required to use méthode traditionnelle instead. Outside the EU, producers can actually slap Champenoise on the label, but they can't call their wines Champagne.

THE FLIPSIDE: Charmat Method - 'Sparkling wine production done for volume at a lower price'.

The Charmat method is a sparkling winemaking process that traps bubbles in wine via carbonation in large steel tanks. The innovation was invented and patented in 1895 by an Italian named Federico Martinotti, a winemaker in Asti. In 1907, Eugène Charmat, a Frenchman, made some improvements to the process and patented it under his name. In Italy, the process is sometimes known as the Martinotti method, after its original inventor. This new winemaking technique allowed for sparkling wine production in volume at a lower price.

The Charmat method begins, like the traditional method, with the creation of an uncarbonated base wine. This wine is mixed with a measure of sugar and yeast (together called the liqueur de tirage), then put in a large stainless steel pressure tank, or autoclave. The yeast and sugar cause a second fermentation in the closed tank, which is held under pressure so the carbon dioxide from the fermentation is forced into the wine.

The second fermentation takes one to six weeks, after which the fizzy wine is immediately filtered and bottled. The dosage is added at bottling, usually to a brut level of sweetness (6–12 grams of sugar per liter).

Because Charmat method sparkling wines are bottled directly after secondary fermentation without additional aging, the wines have a fresh fruit character. This makes the Charmat method ideal for wines made from aromatic grape varieties like moscato and riesling. The technique will help retain the grapes' aromas more than the traditional method, which introduces more nutty, toasty flavours from aging on the wine's lees (dead yeast cells from fermentation). Wines carbonated via the Charmat method have two to four atmospheres of pressure, which means that they have softer carbonation than wines made in the traditional method (which have five to seven atmospheres of pressure). Charmat method wines are filtered, so there is never any sediment in the bottle and the wines are crystal clear.

SPARKLING +70

Blue Mountain Brut, Okanagan Valley, BC \$77



Blue Mountain Vineyard is located in Okanagan Falls near the bottom of British Columbia's Okanagan Valley on the shore of Vaseux Lake. In 1971, Proprietor Ian completed his Agriculture degree and purchased his first parcel of land which now constitutes Blue Mountain's vineyard. For over 2 decades, the Mavetys supplied their grapes by contract to other commercial wineries. In 1991, the Mavetys had sufficiently refined their skills at sustainable viticulture and wine making so as to release their first wines under the Blue Mountain label.

- **Grape Variety:** 34.5% Pinot Noir, 65.5% Chardonna
- **Flavour Profile:** The Brut has a fine mousse, with lemon curd and toast on the nose and palate and a crisp citrusy finish. Mineral, flinty, pure green and red apple with a hint of toasted almond
- **Aging:** Aged on fine lees in-bottle for two years. It spent another nine months in bottle after disgorging.
- **Terroir:** Description here
- **Winemaking:** 100% estate grown grapes - hand harvested. After whole-cluster pressing, the juice was fermented by varietal, then blended and bottled. The wine is made in the traditional method: secondary fermentation takes place in-bottle, as they do in Champagne, not in a tank which is the method for making Prosecco and many inexpensive sparklers. Following the second fermentation, the wine aged on fine lees in-bottle for two years. It spent another nine months in bottle after disgorging.
- **Food Pairing:** Seafood hors d'oeuvres, oysters, grilled shrimp, chicken

Lanson Black Label Brut, Montagne de Reims, Champagne, France \$126



Founded in 1760, Maison Lanson, based in Reims, is one of the oldest Champagne Houses. They are proud to have maintained the family traditions and independent organization. Lanson is known for its dedication to producing high-quality champagnes, and the Black Label is one of their most iconic and widely recognized offerings. Maison Lanson has committed to ecological viticultural practices, favouring natural balance in the soil and plants.

- **Grape Variety:** 50% Pinot Noir, 35% Chardonnay and 15% Pinot Meunier.
- **Flavour Profile:** It is lively in the flute, with a fine stream of persistent bubbles. Its fresh aromas combine the impression of vitality and spring-time scents, together with hints of toast and honey. On the palate, bouquets of ripe fruits and citrus create a sensation of opulence yet lightness.
- **Aging:** 36-month on its lees with an additional six months following disgorging before it is released.
- **Terroir & Winemaking:** The grapes are sourced from vineyards in 100 different villages within the Champagne region in all. 30% of the base blend comes from reserves from 10 vintages back to 1995; a small proportion now being produced with malolactic.
- **Food Pairing:** Mushroom ravioli with parmesan shavings. Salmon fish & chips with sweet potato fries.

SPARKLING +70

Veuve Clicquot Brut Yellow Label, Montagne de Reims, Champagne, France \$176

Veuve Clicquot Brut Champagne, often referred to as "Veuve Clicquot Yellow Label," is one of the most famous and iconic champagnes in the world. It is produced by the Veuve Clicquot Ponsardin Champagne House, a prestigious and historic champagne producer based in Reims, France. The House of Veuve Clicquot was founded in 1772 and is known for its commitment to quality and innovation. Barbe Nicole Clicquot Ponsardin was born in 1777, the daughter of a textile manufacturer in Reims, Champagne. Widowed at the age of only 27, she took control of her own destiny and became one of the first modern entrepreneurs. In an era when women were excluded from the business world, she dared to assume the head of the company founded by her father-in-law in 1772, a role she undertook with passion and determination.

- **Grape Variety:** It is made predominantly from the three classic champagne grape varieties: 50% Pinot Noir, 30% Chardonnay, and 20% Pinot Meunier.
- **Flavour Profile:** It offers complex aromas, which include citrus, ripe fruits, and a touch of toastiness. The taste profile includes notes of citrus, apple, and brioche. The palate is known for its richness and depth, combined with a vibrant and refreshing acidity.
- **Aging:** The ageing on lees during a minimum of 3 years enhances its aromatic richness and silky texture.
- **Terroir & Winemaking:** Veuve Clicquot Brut is a non-vintage (NV) champagne, which means it is a blend of wines from different years to achieve a consistent house style. This cuvée is the result of a blending of grapes from as many as 50 to 60 different crus, and, is composed of up to 45% reserve wines.
- **Food Pairing:** Veuve Clicquot Brut Champagne is versatile and pairs well with a variety of dishes, making it an excellent choice as an aperitif or with seafood, poultry, and a range of cuisines.

Moët & Chandon Brut Imperial, Vallée de la Marne, Champagne, France \$95 (1/2 Bt.)

Moët & Chandon Brut Imperial, Vallée de la Marne, Champagne, France \$173

Moët & Chandon Brut Champagne is a prestigious champagne produced by Moët & Chandon, one of the most renowned and historic champagne houses in France. Moët & Chandon has a legacy dating back to 1743 and is known for its dedication to crafting high-quality champagne. Situated 10 to 30 metres underground in chalky soil, the Moët & Chandon cellars are the largest in the Champagne region 28-kilometre maze of underground tunnels that form the Moët & Chandon cellars. Moët & Chandon is also known for its association with luxury, celebrations, and famous events, making it a symbol of festivity and joy.

- **Grape Variety:** 30-40% Pinot Noir, 30-40% Pinot Meunier and 20-30% Chardonnay.
- **Flavour Profile:** A combination of: The vibrant intensity of green apple and citrus fruit, the freshness of mineral nuances and white flowers and the elegance of blond notes (brioche, cereal, fresh nuts).
- **Aging:** Description here
- **Terroir & Winemaking:** Created from more than 100 different base wines from a variety of villages throughout the region, of which 20% to 30% are reserve wines.
- **Food Pairing:** Champagne is versatile and can be enjoyed as an aperitif or paired with a variety of foods, from seafood and poultry to lighter dishes.

- **Opening the bottle: Step 1:** Tilt the bottle and release the wire. **Step 2:** Remove the wire and its cover, taking care to keep the cork in place. Avoid pointing the cork towards your guests. **Step 3:** With the cork still firmly kept in place, hold the body of the bottle with your other hand and turn it to gently to release the cork from the neck, making sure it doesn't pop out. There are 6 to 8 bars of pressure inside the bottle, i.e. three times the pressure in a car tire...handle with care.



SPARKLING +70

Moët & Chandon Dom Pérignon Vintage, Vallée de la Marne, Champagne, France \$598

Dom Pérignon Brut Champagne is a prestigious champagne produced by Moët & Chandon, one of the most renowned and historic champagne houses in France. Moët & Chandon has a legacy dating back to 1743 and is known for its dedication to crafting high-quality champagne. Situated 10 to 30 metres underground in chalky soil, the Moët & Chandon cellars are the largest in the Champagne region 28-kilometre maze of underground tunnels that form the Moët & Chandon cellars. First released in 1937 (the 1921 vintage), Dom Pérignon is a prestige cuvée (also known as tête de cuvée) which is the top Champagne that a producer will make. It is named after Dom Pérignon, a Benedictine monk who made important contributions to the development of champagne production techniques. See below....

- **Grape Variety:** Dom Pérignon is a vintage Champagne made using an approximate blend of 50% Pinot Noir and 50% Chardonnay. Although numbers are never officially published,
- **Flavour Profile:** Description here
- **Ageing:** Ages for 8 years in bottle on the lees before disgorging and dosage.
- **Terroir & Winemaking:** Dom Pérignon is made from Pinot Noir and Chardonnay from many Grand Cru vineyards, (there are 17 of the crus or villages) but each blend always includes grapes from the original plot in the Abbey of Hautvillers, which is classified as Premier Cru fruit. Dom Pérignon is produced as a vintage champagne, meaning it is made from grapes harvested in a single exceptional year. The wine is not made in weak years, i.e. when the general quality of the harvest is considered to be too low.
- **Food Pairing:** Salmon, Tuna, shellfish, lobster, beluga caviar, pork, or rich cheese platters.

Excerpt from an interesting Decanter Magazine article on Dom Pérignon

- “Dom Pérignon is named after a 17th century Benedictine monk, Dom Pierre Pérignon (1638-1715), who is said to have invented sparkling wine during his tenure as cellar master at the Abbey of Hautvillers, near the town of Épernay. In truth, his task at the abbey was the polar opposite to the myth – to find a way to prevent a second fermentation in the bottle because so much stock was being lost from exploding bottles.
- Sparkling wine was already in production in France, made by bottling wine while it was still fermenting. This method, known as pétillant-naturel or simply ‘pét nat’, is still used today in parts of France and even in the USA. It was an English scientist, Christopher Merret, who first recorded the method used in Champagne today – adding sugar to an already fermented wine to cause a second fermentation. He was able to achieve this thanks to the superior strength of English glass bottles, compared to the French equivalents.
- What is believed, however, is that Dom Pierre Pérignon pioneered viticultural and winemaking methods that transformed the wines of Champagne – not only did he import the stronger bottles from England, but he also sought to improve the quality of the wine he made. A document published three years after his death attributed several pioneering winemaking methods to the monk, including :
 - Pruning to reduce yields but improve concentration
 - Careful treatment of the grapes to avoid breaking the skins and exposing the juice to the air
 - Multiple gentle pressings to minimise skin contact and extraction of tannins



