



wine list

plan to be impressed.



what is VQA?

THE SHORT ANSWER

When you see VQA Ontario on a bottle, it means the wine is made from 100% Ontario-grown grapes, which have been approved through a strict quality-assurance program. It's okay if you stop here. But the long answer is really interesting.

THE LONG ANSWER

VQA stands for Vintners Quality Alliance. VQA Ontario is an independent authority that establishes and monitors the province's "appellations of origin" system. All countries that produce wine have similar systems, which define their best grape-growing regions and set standards for their wines. In this province, that's the VQA's job.

Ontario has three primary grape-growing regions, or "appellations," where the soil and climate create unique growing conditions. (It's the same principle that make Vidalia onions, Georgia Peaches and Malpeque oysters so special.) "Terroir" is the name for the sum of these conditions: Meaning "sense of place," it expresses a wine's relationship to the soil, climate and natural surroundings. When you understand an appellation, you can begin to understand the unique characteristics of its wine (and you get to slip words like "terroir" into conversation.)

Our wine appellations are Lake Erie North Shore, Niagara Peninsula and Prince Edward County

Sub-appellations are smaller areas within an appellation, such as Niagara Lakeshore and Beamsville Bench. Grape growers adapt to the soils and microclimates of these smaller zones, finding the best combinations of grape variety, locations and wine style to create wines that reflect the essence of where they're from.

what is cool-climate wine?

You may have heard the term "cool climate" applied to Ontario wines. Predictably, this term refers to the temperature of which grapes are grown – which greatly affects the wine that ends up in the bottles. And, let's face it, Ontario is pretty much as cool as it gets.

Why so food-friendly? It's simple: Wines that have complex flavours and higher acidity help to accent the flavours in the food you're eating

¹<http://winecountryontario.ca/wine-101/what-is-vqa>
<http://winecountryontario.ca/wine-101/what-is-cool-climate-wine>



| Peller Estates Winery

"It's been just over 50 years since my grandfather raised a glass to toast his very first vintage, and our family proudly carries on his tradition of crafting wine with an uncommon commitment to quality. In fact, our goals today are higher than ever before as we aim to produce wines that rank among the best in the world." - John Peller

Family Series Select Chardonnay \$41

Easy drinking smooth white wine with green apple, citrus and honeydew melon.

Family Series Select Cabernet Merlot \$41

A classic blend of Merlot Cabernet Franc and Cabernet Sauvignon, medium-bodied with a soft tannin.

Icewine

Icewine is a rare dessert wine produced from the juice of naturally froze grapes that have been picked in the middle of a cold Canadian winter. Different than any other dessert wine!

Signature Series Cabernet Franc Icewine \$95

Made with 100% Cab/Franc. Pairs well with fruit based desserts and dark chocolate.

Ice Cuvee \$95

A traditional method sparkling wine made with handpicked chardonnay and pinot noir grapes. Enhanced by a burst of flavour from Vidal Icewine, that creates a sparkling wine of unique style and finesse. Not only for dessert!



| **Trius Winery**

Trius Winery is a Niagara winemaking pioneer. For more than 30 years, they have been crafting fine VQA wines from premium grapes grown in the four appellations of Niagara-on-the-Lake. Nestled between the Niagara escarpment and Lake Ontario, they have made their home in a wine growing region that provides the diversity to grow a number of varietals in unique growing conditions.

Trius Riesling \$45

Great reception wine-crowd pleaser! A refreshing off-dry Riesling with clean lingering citrus notes.

Trius Brut \$75

A classic sparkling wine to pair with any meal, dessert or delicious on its own.

| **Wayne Gretzky Estates Winery**

Wayne Gretzky wines celebrate excellence in winemaking across the country. The award winning wines are delicious and approachable; wines made for every Canadian wine lover to enjoy.

Wayne Gretzky Pinot Grigio \$42

Fresh & crisp-great sipping wine.

No.99 Merlot \$42

Fruit forward with flavours of red berries and cherry.



Megalomaniac Winery

The wondrous place where everything happens. Vine to bottle. Megalomaniac crafts wine of distinction with a touch of sass.

“Local Squeeze” Riesling \$44

Off-dry, light and delicate.

Pink Slip Rose \$44

A blend of Riesling and Merlot with a hint of sweetness.

Bravado Cabernet Sauvignon \$60

A balanced and sophisticated Cabernet.

Château des Charmes

Château des Charmes was founded in 1978 by Paul Bosc, a fifth generation French winegrower. Paul and his young family arrived in Niagara in the 1960's with the idea that growing our own grapes was the best way to make fine wine. More than ever, we believe in this Estate Winery model and we make our wine only from grapes we've grown ourselves.

Sauvignon Blanc \$45

Fragrant with classic hints of gooseberry and citrus fruit with an herbal note on the finish.

St. David's Bench Gamay “Droit” \$55

Cherry flavours, medium-bodied with layers of complexity.



| Henry of Pelham

In 1984 when our father, along with each of us (Matthew, Daniel and Paul), tore out the Concord and Niagara grapes at our own expense, people thought we were crazy. When we planted Riesling and Chardonnay under newly contoured hills and under drainage, many said they would never grow. We knew, after studying the heat scans and speaking with some of the other more progressive growers, that our vineyard was not only suitable for these special varieties but also located on the prime grape growing lands of the Short Hills Bench.

Baco Noir \$45

Spicy and complex. Deeply coloured with blueberry compote and currant notes.

Sibling Rivalry Red \$44

Merlot, Cabernet Franc and Cabernet Sauvignon dark, juicy and delicious.

Sibling Rivalry White \$44

Riesling, Chardonnay and Gewürztraminer, citrus apple and a little lychee.

| Niagara College Teaching Winery

The Niagara College Teaching Winery is the centre for wine education in the Niagara Peninsula and is the only fully licensed teaching winery in Canada. With the focus on quality education, we believe in preparing students for work in the “real” world.

Balance Unoaked Chardonnay \$45

Medium-bodied, fermented in stainless steel. Stone fruit flavours and clean acidity.

Balance Cabernet Franc \$45

Medium-bodied & lively-spicy pepper & oak character with a lasting dry finish.



| Reif Estate Winery

The Reif family tradition of winemaking began nearly half a millennium ago in the small winemaking town of Neustadt, located in the Rhine River Valley in Germany. In 1977, this tradition transcended to a new continent, when founder Ewald Reif purchased a plot of land on the fertile banks of the Niagara River.

River Road Cabernet Rose \$42

This off-dry Rose has a pleasing sweetness reminiscent of fresh summer raspberries and strawberries.

Pinot Noir Shiraz “The Magician” \$61

A beautiful full-bodied “jammy” wine created with 30% dried grapes.

Vidal Select Late Harvest \$55

An intriguing nose complemented with peaches and apricots, made from a second pressing of Vidal Icewine.