

## SPARKLING WINES

**Canei Vino Frizzante Mellow White Wine, Italy \$31** (Included in Package 3 and Package 4) TIER 1

Off-dry, fruity & floral notes, lightly effervescent.

**Terra Serena, Italy \$37** TIER 2

Aromas of fresh citrus, juicy pear and jasmine flowers. Toasty finesse with a very refreshingly crisp finish.

**Zardetto Prosecco, Italy \$44.95** TIER 3

A brilliant straw-yellow, characterized by rich aromas of citrus fruit. Pleasant hints of bread crust showing through.

## WINE LIST

### TIER 1

#### RED WINE

**Chateau des Charmes Reserve 44 Cabernet Sauvignon VQA, 2004, Niagara \$29.50**

A unique blend of Cabernet Sauvignon, Cabernet Franc and Pinot Noir that offers wonderful flavours of blackberry and raspberry.

**Domaine Boyar Cabernet Sauvignon, Bulgaria \$29.50**

Ruby purple in colour; plum, black cherry/cassis, liquorice and a touch of spice on the nose; dry, medium body, with ripe fruit, mint and vanilla flavours.

**Barefoot Merlot, California \$31.75**

Warm dark berries aroma. Flavours of boysenberry and chocolate with hints of anise. Finishes with soft, subtle tannins.

**Altana di Vico Merlot 2007, Italy \$32.95**

An elegant, well-structured wine with typical ruby-red colour. Clean bouquet with notes of currants and violets.

#### WHITE WINE

**Chateau des Charmes Reserve 44 Chardonnay VQA, 2006, Niagara \$29.50**

A unique blend of Chardonnay, Auxerrois and Aligote that offers butter and citrus aromatics with melon flavours.

**Barefoot Pinot Grigio, California \$31.75**

Citrus and fresh green apple flavours with a slight sweetness to balance acidity.

**Altana di Vico Pinot Grigio 2007, Italy \$32.95**

Intense straw colour. Ample lasting fruity bouquet. Palate is dry, soft and well-balanced.

**Barefoot Sauvignon Blanc, California \$31.75**

Aromas of honeydew, nectarines & flavours of pear and lime that complement the soft, smoky finish.

## WINE LIST

### TIER 2

#### RED WINE

**Vina Bisquertt Merlot 2009, Chile \$35.95**

Attractive shades of black olive, spices and cherry liquor, flawless and harmonious with pats of wood bringing soft hints of bitter chocolate and vanilla.

**Miguel Torres Santa Digna Cabernet Sauvignon 2006, Chile \$36.00**

Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice.

**Chateau des Charmes Cabernet Merlot 2005, Niagara \$35.50**

A classically styled blend of Cabernet Franc, Cabernet Sauvignon and Merlot. Medium-bodied with flavours of spicy bell pepper, raspberry and cassis.

**Chateau des Charmes Cabernet Franc 2007, Niagara \$35.00**

Concentrated currant and cassis aromas and flavours. Touch of spice and smoke.

**Barefoot Cabernet Sauvignon, California \$31.75**

Jammy with robust flavours of wild berries and currants. Hints of toasted oak complete the velvety finish.

**Robertson Shiraz 2008, South Africa \$33.00**

Full bodied with a hint of crushed pepper, cinnamon and cloves; intense plums and raspberries.

**Washington Hills Syrah, 2007, Washington State \$36.00**

Rich flavours of leather and black cherry are interwoven on the mid-palate. The finish provides supportive tannins and lingering fruit.

**Tilia Malbec 2007, Argentina \$34.95**

Dark purple with violet highlights, with aromas of bright black cherry with light floral notes & a touch of toast.

**Peller Estates Family Select Cabernet Merlot 2008, Niagara \$31.00**

Garnet colour, with a bouquet of currant, red berry, black cherry, and plum. Medium-bodied, with silky tannins, and fruit-forward flavours of red and black berries, plus a touch of spice.

#### WHITE WINE

**Dowie Doole Hunt Chardonnay 2007, South Australia \$35.95**

Pale straw in colour with aromas of apple and melon complexed by partial oak fermentation.

**Villa Rubini Pinot Grigio 2008, Italy \$35.95**

Intensely fruity and pleasant. Evolves to exotic fruits, banana and mango. Crisp and dry in the mouth.

**Peller Estates Family Series Riesling, 2008, Niagara \$32.00**

Clear and bright, with aromas of green apple, honeydew melon, pear, and citrus. Light to medium-bodied.

**Henry of Pelham VQA Dry Riesling 2007, St. Catharines \$34.00**

Dry with the vitality of fruity crispness balanced by a slight residual sweetness on the palate. Citrus and rose petal aromas.

**Humberto Canale Estate Sauvignon Blanc 2008, Argentina \$34.95**

Forward flavours of ripe figs, honeydew melons and nutmeg-like spices. Creamy-textured, round and supple.

**Robertson Sauvignon Blanc 2009, South Africa \$35.00**

Pineapple, melon, green apple. Good structure, balanced acidity.

**Hillebrand Artist Series Gewurztraminer 2008, Niagara \$35.00**

Clear and bright, with aromas of melon, pear, and delicate rose petals. Light to medium-bodied, off-dry.

**Washington Hills Gewurztraminer 2007, Washington State \$36.00**

Fragrant notes of pear, lychee and cloves fill this delicious wine. Creamy mouth feel with balanced acidity and a clean finish.

## WINE LIST

### TIER 3

#### RED WINE

**Wente Southern Hills Cabernet Sauvignon 2007, California \$39.00**

Plum and vanilla aromas, medium-bodied, chocolate, and jammy fruit flavours.

**Henry of Pelham VQA Merlot 2006, St. Catharines \$41.50**

Aromas of toast, black plums, cherries and cedar, balanced by medium tannins and lively acidity leading to a medium long finish.

**Grant Burge Miamba Shiraz 2007, Australia \$43.00**

Rich and opulent wine with a chewy texture, ripe juicy mixed berry and vanilla flavours balanced by firm grainy tannins leading to a lengthy finish.

**Lotus Syrah Paso Robles 2006, California \$45.00**

Rich blackberry fruit and subtle, smoky earth on the nose, with a hint of white pepper.

**Humberto Canale Estate Pinot Noir 2008, Argentina \$38.95**

Aromas of fresh raspberries and cherries, with a subtle hint of aromatic herbs and vanilla.

**Patriarche Pinot Noir Vin de Pays d'Oc 2007, France \$33.50**

Light cherry aroma, sweet fresh fruit and a soft finish.

**Joseph Drouhin "Cote de Beaune-Village" Burgundy 2006, France \$43.00**

Nice purple hue. Nose offers pretty and delicate flavours of red berries.

**Estrada Creek Zinfandel 2005, Niagara \$37.00**

Medium-bodied and fruit-forward. Moderate tannins.

**Four Vines Zinfandel OVC 2006, California \$41.50**

Blackberry and spicy plum fruit with a rich mouth feel. Big and opulent on the mid-palate with plenty of structure, tailing to a velvety toasted oak finish.

**Luigi Righetti Valpolicella Classico 2008, Niagara \$37.95**

Light body, with cherry fruit flavours, and a hint of almond.

**Luigi Bosca "Finca La Linda" Malbec 2007, Argentina \$38.95**

Cherry and spicy aromas. Velvety, elegant and modern wine with a sound structure.

**Alamos Selección Malbec 2007, Argentina \$42.00**

Deep purple. Good concentration, ripe aromas of plum and black cherry, well-integrated oak.

#### WHITE WINE

**Ironstone Chardonnay 2007, California \$41.95**

Fresh citrus fruit content, creamy mouth-feel and hints of butter. Long crisp finish.

**Alsace Willm Riesling 2004, France \$39.00**

Light, delicate and fine bouquet; elegant and smooth.

**Appleby Lane Sauvignon Blanc 2008, Niagara \$41.75**

Aromatic nose of citrus, and gooseberry. Light to medium-bodied, with a clean, fresh finish.

**Henry of Pelham VQA Gewurztraminer 2007, St. Catharines \$39.00**

Grapefruit and lychee with hints of rose petal and spice are apparent in waves on the nose and in the flavours of the palate.