

## Join us Winesday each week for Bottle Deals

Value for your money and vineyard quality wine every time.  
We will happily re-cork your unfinished bottle to take home.

# White Wines

### **Six Mile White - B.C.**

gls \$6 btl \$24

### **Mt. Boucherie Unoaked Chardonnay: British Columbia**

This dry, unoaked wine displays lively aromas and flavours of citrus, pear and green apples. \$35

**FOOD PAIRING: Grilled salmon sandwich, blackened chicken and avocado salad**

### **Prospect Lakes Ogopogo's Lair Pinot Grigio: British Columbia**

Bright and juicy with rich tropical fruit aromas. Peach and apricot notes combine with lovely balance and rich clean finish. A true winner that has a silver medal to prove it! \$32

**FOOD PAIRING: Creamy pastas, baked focaccia and dishes that are lightly spiced.**

**Herbs showcase this wine's character.**

### **Yellow Tail Chardonnay: Australia**

Displays a lovely peachy, vanilla and coconut aroma and finishes rich and creamy on the palate. The chardonnay nose leaps from the glass. Very smooth and easy to drink. gls \$7 btl \$31

**FOOD PAIRING : Most seafood, chicken or even kangaroo tail soup.**

### **Fuzion Chenin Torrontes: Argentina**

Enticing floral apple, lime and lemon aromas herald pleasant pear flavours and clover blossom finish. An absolutely delicious wine at a delicious price. gls \$6 btl \$24

**FOOD PAIRING: Seafood, chicken and lighter dishes.**

### **Errazuriz Sauvignon Blanc: Chile**

As you sip, envision the cool Pacific breezes that encourage the gradual ripening of the grapes ensuring conservation of grape aromas, flavours and desirable levels of acidity. Herbaceous notes, green apple freshness, No oak. gls \$7.5 btl \$32

**FOOD PAIRING: Grilled seafood and salads with vinaigrette.**

### **Hardys Reisling/Gerwurtztraminer: Australia**

A fresh medium dry style with lively citrus fruit characters. Great on its own or with food. Keep lots on hand. It's sure to become a favorite. gls \$6.5 btl \$25

**FOOD PAIRING:** Asian cuisine, white meat and antipasto.

### **Nk' Mip Cellars Pinot Blanc: British Columbia**

North America's first aboriginal owned winery located on the famed Osoyoos Lake Bench vineyards. Pineapple, tropical fruit, citrus and mineral notes. \$35

**FOOD PAIRING:** Goes well with any light dishes such as chicken and grilled fish.

### **Cedar Creek Ehrenfelser: British Columbia**

Fresh floral, mineral, spicy, orange flavoured white that won't quit on the palate. An off-dry, it was made for spicy foods. \$40

**FOOD PAIRING:** Curries, Asian foods, anything with a little bite to them.

## Red Wines

### **Six Mile Red - B.C.**

gls \$6 btl \$24

### **Yellow Tail Merlot: Australia**

A fine fruit driven wine that is rich, soft, and simply delicious. The merlot jumps from the glass with crushed berry aromas and a touch of typical Aussie spice. gls \$7 btl \$31

**FOOD PAIRING:** Enjoy with any meat dish especially barbecue.

### **Errazuriz Cabernet Sauvignon: Chile**

With the Pacific Ocean to the west and the Andes to the east, the winery enjoys a Mediterranean climate making this an ideal wine-growing region. Superb depth & complexity of flavors. Strawberries, sour cherries & light oak. gls \$8 btl \$33

**FOOD PAIRING:** Baron of beef or other richly flavored meats.

### **Fuzion Shiraz-Malbec: Argentina**

Very fruity overall with a bit of sweetness and a modest but pleasant finish. Rich nose of dark red fruit, cherries, and plums and a decent helping of earthy notes. One of the best "value" wines. You won't be disappointed. gls \$6 btl \$24

**FOOD PAIRING:** Pizza, pasta or cheese.

### **Southern Most Red: Argentina**

A remarkable red blend you can afford to drink by the case! A fresh savory bright red wine with the weight and texture you expect from Argentina and supple soft ending. This summer's best hamburger wine. gls \$7 btl \$31

**FOOD PAIRING: Burgers, shepard's pie, and stews.**

### **La Bastide: France**

A solid value food wine great for bbq or pasta. It's round, dry with a somewhat lean palate but elegant with meaty, peppery, black cherry flavours. gls \$6.50 btl \$25

**FOOD PAIRING: Grilled meats, pastas and burgers.**

### **Ravenswood Vintners Blend Zinfandel: California**

California is the world's standard for Zin and Ravenswood is one of the key Zin players. Spicy, red berries and high alcohol. \$40

**FOOD PAIRING: Steaks, burgers and stews.**

### **Bodegas Castano Monastrell: Spain**

This wine is a great match to simple bistro-style fare but has enough body to hold up to hearty dishes. Bright fresh raspberry bouquet with dense textured cherry flavours on the palate. \$31

**FOOD PAIRING: Hearty dishes including beef, game and strong cheeses.**

### **Masi Campofiorin Ripasso: Italy**

Ripasso is the result of the added semi-dried skins to the basic Valpolicella. The re-fermentation that follows gives additional viscosity and some of the complex flavours of an Amarone. Cherry jam, spice and plum notes. \$42

**FOOD PAIRING: Rich flavoured meats.**

### **Nk Mip Cellars Pinot Noir: British Columbia**

Pronounce: In ka meep. This lakeside property is located on 1200 acres of band land located in the town of Osoyoos. Rated 'BEST OF SHOW' - Vancouver International Wine Competition, it has flavours of black cherry, raspberry and plum. \$40

**FOOD PAIRING: Wild salmon, seafood or chicken.**

Prices do not include applicable taxes.