

of aromas of chocolate, cherry & black currant. Pairs well with a hearty pasta sauce, barbecue fare, or spicy curry.



Dry, full-bodied red aged in Hungarian oak with tayberry, currant, pepper, and smoke notes. Best with grilled meats, tomato-based sauces, and dark chocolate.



Off dry, full-bodied red, oaked in Hungarian oak to enhance the flavors of cherries & black currants. Ideal for pairing with short ribs, grilled steak, and roast lamb.



Off-dry, medium-bodied smooth red with dark cherry and blueberry notes, similar to Pinot Noir. Pairs well with pizza, sharp cheeses, and roast chicken.

#### Dionne

Dry, full-bodied fruit-forward red blend with blackberry, smoke, and earthy taste notes. A great match for hearty stews, roasts, and meat dishes.

### Cuvée Rouge

Off dry, semi-sweet, medium bodied field blend uniting the fruity and floral notes of white grapes with the body and color of red grapes to produce a soft smooth finish.

#### La Porte

Sweet red blend of St. Croix and Concord grapes, producing a smooth, medium-bodied wine. Enjoy alone, chilled in a spritzer, or with sharp cheddar, roasted nuts, spicy seafood, and barbecue.















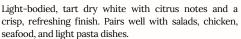














## Dionne Blanc

Medium-bodied off-dry white with aromas of pear, apricot, and vanilla, plus hints of caramel. A delicious pairing with charcuterie, seafood, salads, or desserts.



### Souris

A medium-bodied, off-dry white with citrus, pear, peach notes, & a hint of honeysuckle. Crisp and refreshing, pairs well with seafood, creamy sauces, chicken, & Asian dishes.



# Seyval Blanc

Semi-sweet, crisp white with citrus, green apple, and flavors. Complements summer chicken, and spicy Thai seafood dishes.



### Cuvée Blanc

Sweet, slightly effervescent white bursting with peach and tropical fruit aromas. Pairs beautifully with spicy, salty dishes and brunch favorites.



## Waite's Gamble

A rich, full-bodied port-style wine made from Frontenac and estate brandy, aged in Hungarian oak. Bold fruit, spice, and dark chocolate notes pair with barbecue, blue cheese, or chocolate desserts.



#### Cuvee Rosé

Light-bodied, semi-sweet rare rosé blend combines fruitiness of black currant and cherry with floral, melon, citrus notes for summer sipping; pairs with spicy dishes, grilled meats, pasta salads, fruit dessert.