



White wine

(unoaked) Chardonnay VQA 2007- \$13

Starting with an interesting nose of apple cider and ripe pineapple this wine leads into flavours of dried apricot and late autumn apples. The finish is rounded and buttery with a hint of toasted almond.

Gewurztraminer VQA 2007 – \$14

“Geh-Vurz-Tra-Meener”

This is a dry-style Gewurztraminer with clean citrus flavours and a finish that has a touch of spice combined with a hint of rose.

Riesling VQA 2007 – \$14

ACWC BRONZE medal winner

A crisp pear nose leads into a surprisingly smooth and delicately sweet mouth-feel. The taste is reminiscent of mandarin oranges while the balanced acids result in a clean finish, with lingering pecan.

*Selected as the official white wine of the
Legislative Assembly of Ontario for 2009.*

Red Sky at Night VQA 2007 - \$14

This intriguing wine begins with an apple nose. Upon tasting, sour cherry flavours envelop the palate finishing with a refreshing orange zest. Light and refreshing but still possessing some depth and character, this is a delightful pair with many dishes.

Vidal Ice Wine VQA 2006 – \$20

Ironically enough this ice wine has a hot feel in the mouth. The ripe fruit flavour of apricot with saffron and vanilla bean, bloom in the elegant sweetness, followed by a pleasantly unexpected and cleansing heat.



Red Wine

Merlot VQA 2006 – \$15

Mulberry with a touch of black cherry predominates in this wine's bouquet. Aged in an oak with a toasted quality, this light bodied merlot fills your mouth with a sour plum taste. The finish is satisfying with mocha and a slight spiciness.

Merlot/Cabernet Sauvignon VQA 2006– \$13

This wine possesses a delicate black currant nose. The initial flavour is of rich coffee beans. This is promptly followed by a burst of summer berries making this quite a fruit forward red. Anise is followed by a lasting vanilla finish.

Cabernet Franc VQA 2006 – \$15

ACWC BRONZE medal winner

The aromas extending upwards are woody and earthy, exhibiting shitake mushroom and a soupcon of tarragon. The taste is satisfying with jamminess in berries and plum, cassis and a tincture of violet. With its good tannins, it promises a good shelf-life and more structure with age.

Cabernet Sauvignon VQA 2006 - \$18

ACWC GOLD medal winner

With an enticing nose of berries and toasty oak this fruity wine lures you in. Initially it's burst of fruitiness tricks the mouth into thinking it is sweet but the finish is quick and dry, making this Cabernet Sauvignon a great wine for dinner or on its own.

Cabernet Sauvignon Reserve VQA 2006 – \$30

ACWC SILVER medal winner

The bouquet is subtle with berry aromas. This wine explodes with rich vanilla and strawberry flavours when it first hits your palate. This is followed up by a slightly buttery, long lasting finish.



Colchester Ridge Estate Winery ,

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