



  
**MASTRONARDI**<sup>TM</sup>  
ESTATE WINERY

Wine List

# REDS

Variety	Description	Sugar Code	Price
<b>Merlot 2002 VQA</b>	<i>Full bodied red, barrel aged for 18 months. This rich and velvety wine has hints of raspberry and black currents. Match with prime rib, duck and wild game.</i>	0	<b>\$29 (750ml)</b>
	<b>Gold Medal</b> - All Canada Wine Championship <b>Silver Medal</b> - Ontario Wine Awards		
<b>Cabernet Franc 2004 VQA</b>	<i>Medium body red. Aged in new french oak for 9 months, the fruit is reminiscent of black currents and cherries. Serve with roast beef, lamb and hard cheeses.</i>	0	<b>\$15 (750ml)</b>
<b>Zweigelt/Baco 2003 VQA</b>	<i>Light to medium body red with smoky aromas and hints of black cherries on the palate. Pairs well with grilled foods.</i>	0	<b>\$8 (750ml)</b> <b>\$13 (1.5L)</b>
<b>Cabernet Sauvignon 2004 VQA</b>	<i>Savour our medium body cabernet sauvignon, and enjoy its black cherry and earth aromas. A rich, dark chocolate and black current flavour tantalizes the palate.</i>	0	<b>\$18 (750ml)</b>
<b>Cabernet Franc Reserve 2005 VQA</b>	<i>Our Winemaker's choice. Herbaceous aromas reveal notes of anise and bell pepper on the palate. The lingering finish has unique characteristics of pomegranate. Pair with grilled vegetables or a sumptuous roast beef dinner.</i>	0	<b>\$17 (750ml)</b>
	<b>Bronze Medal</b> - Finger Lakes Wine Competition		
<b>Zweigelt 2005 VQA</b>	<i>A medium bodied red with delicious fruity and spicy aromas. Enjoy the flavours of fresh rhubarb and cherries as they meld with the hints of black pepper on the finish. Serve with grilled earthy vegetables, peppercorn steak and well-aged cheeses.</i>	0	<b>\$13 (750ml)</b>
	<b>Bronze Medal</b> - Finger Lakes Wine Competition		

# WHITES

Variety	Description	Sugar Code	Price
<i>Vidal 2003 VQA</i>	<i>This wine exhibits delicate flavours of papaya laced grapefruit and a hint of green apple with a strawberry finish. Pairs well with soft ripe cheeses and creamy entrées.</i>	0	\$6.50 (750ml)
<i>Chardonnay 2003 VQA</i>	<i>Unoaked!! Enjoy the true flavours of this noble variety...crisp apple and a touch of soft pear. Will lend itself well to white fish and spicy chicken.</i>	0	\$9 (750ml)
<i>Brianjé 2005 VQA</i>	<i>This Riesling will surprise you with its floral aromas that evolve into flavours of pineapple and honey suckle. It lends itself to grilled chicken, soft cheeses and spicy foods.</i>	2	\$15 (750ml)
	<i>Bronze Medal - Finger Lakes Wine Competition</i>		
<i>Vidal Icewine 2004 VQA</i>	<i>Deliciously sweet dessert wine. Discover the nuances of pear, vanilla, and caramel, with a cotton candy finish. Serve with creme brulée cheesecake or try with foie gras.</i>	22	\$27.50 (200ml)
	<i>International Gold Medal Seléctions Mondiales des Vins</i>		\$45 (375ml)
<i>Pinot Grigio 2005 VQA</i>	<i>Ripe Anjou Pear aromas dominate our pinot grigio. Enjoy this light but fruity well-balanced white with chicken entrees, soft cheeses and fresh fruit.</i>	0	\$13 (750ml)
<i>Chardonnay Reserve Oaked 2005 VQA</i>	<i>Arriving Soon - Description To Follow</i>	0	\$16 (750ml)