



## **New Releases**

### ***Cabernet Franc 2007 ~ \$18.95, 750mL***

Expect the unexpected, as this wine opens with a burst of berry complimented by a spicy and smoky nose. The soft, dry finish will leave you thirsting for more! Serve with braised lamb or a rich stew. (0)

### ***Deux Rouge 2006 ~ \$11.95, 750mL***

Sprucewood Shores' Deux Rouge offers the palette warm pepper spices with the essence of cherry. This wine is very easy on the palate and is a fantastic wine for those new to the world of wine, or as a sipper for the more experienced. Aged in French oak barrels for 12 months and blended at the winemaker's discretion at the end for the perfect balance, this wine is ideally served with cream sauces and white meats such as pork or chicken. (0)

## **Red Wines**

### ***Lady In Red 2006 ~ \$14.95, 750mL***

Sprucewood Shores' Lady In Red offers the palette warm oak spices with a finish of blackberry, cherry and plumb flavours. Aged in Hungarian oak barrels for 12 months and blended at the winemaker's discretion at the end for the perfect balance, this wine is ideally served with a hearty beef or lamb dish. (0)

## **Rose Wines**

### ***Rose 2007 ~ \$10.95, 750mL***

Grapes hand-selected from our Pinot Noir and Cabernet Franc vines were chosen to create this delicious Rose wine reminiscent of cotton candy. Perfumed nuances of rose and black cherry surprise you with their sweet elegance and clean finish; this refreshing blush wine is an enjoyment to drink. Bring this rose under your arm to any party! (2)





## White Wines

### *Chardonnay 2006 ~ \$11.95, 750mL*

More than your typical Chardonnay! This crisp wine carries a delightfully un-oaked citrus twist and lingers with mineral and fruity notes on the palette. Pairs well with cream sauces and your favourite seafood. (0)

### *Late Harvest Riesling Traminer Vidal 2007 ~ \$12.95, 375mL*

SSEW Late Harvest was crafted with the finest Vidal and Riesling grapes picked in late November 2007. This exceptional wine is bouncing with lychee, pear and apricot flavours, and finishes soft and sweet! Pair this at your next dinner party with cheesecake or vanilla ice cream and fruit. (2)

### *Riesling 2006 ~ \$12.95, 750mL*

Sprucewood Shores has produced a tropical Riesling, full of pear and ripe apricot flavours. This semi-sweet wine fills your mouth with suppleness while finishes with a lingering fruit finish. Enjoy now until 2009. This wine is perfect for spicy dishes. (1)

## Icewines

### *Vidal Icewine 2007 ~ \$39.95, 375mL*

Sprucewood Shores' first Icewine is sure to be received with excitement this year! Crafted with Vidal grapes left on the vines until the very cold winter month of January, this Icewine embodies intense flavour of apricot and peach with a lusciousness matched to perfection by its bold golden colour. This wine is suited well for dessert simply on its own, on top of ice cream or with dark chocolate of your choice. (7)

### *Vidal Icewine 2007 ~ \$22.95, 200mL*

Sprucewood Shores' first Icewine is sure to be received with excitement this year! Crafted with Vidal grapes left on the vines until the very cold winter month of January, this Icewine embodies intense flavour of apricot and peach with a lusciousness matched to perfection by its bold golden colour. This wine is suited well for dessert simply on its own, on top of ice cream or with dark chocolate of your choice. (7)

