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www.josephsestatewines.com
"THE TRADITION CONTINUES..."

RETAIL WINE LIST

WHITE WINES

2012 Pinot Grigio VQA ☞ Dry 0.8 \$ 13.95

This light-to-medium bodied delicate wine has citrus aromas. Grapefruit and pineapple are featured on the palate with a touch of sweetness on the finish. Serve with seafood, poultry, Asian cuisine or soft cheeses.

2013 Vidal • Chardonnay VQA ☞ Off-Dry 1.2 (750ml) \$11.95 (1.5L) \$16.25

2013 Vidal • Riesling VQA ☞ Dry 0.8 (750 ml) \$11.95 (1.5L) \$ 16.25

2011 Chardonnay (Non-Oaked) ☞ Dry 0 \$11.95

This non-oaked Chardonnay is medium bodied with bouquets of lemon flavours and green apple notes. The fruit flavours carry through to a soft and supple finish. Serve with chicken, turkey, pork loin, shellfish, salmon and white cream sauces.

2011 Chenin Blanc VQA ☞ Dry 0.5 \$ 12.95

Medium-bodied wine with a sweet grass bouquet followed by pineapple and nutty flavours on the palate. Pair with poached or smoked salmon, antipasto & poultry.

Tempt (Riesling) ☞ Semi-Sweet 3 \$13.95 *One of the wines in our Animal Print Series

This medium bodied wine has a straw colour with great minerality. A tempting complex wine with honeyed fruit flavours of pineapple and peach featuring a complex acidity.

VINTAGE COUNTRY SERIES WINE

Vintage Country Blush ☞ Semi-Sweet 3 \$ 10.95

This elegant, refreshing blush entices your senses with strawberry notes and has a lingering sweet fruit finish. Delicious with creamy cheeses and fruit dishes. **Limited Edition**

Vintage Country White ☞ Semi-Sweet 3 \$ 10.95

A blend of vinifera and hybrid grapes delivering fresh peach and apricot aromas. Serve alone or with spicy foods, cheesecake, angel food cake or creamy cheeses.

Vintage Country Red ☞ Semi-Sweet 3 \$ 10.95

This robust red blend of several sweet vinifera and hybrid wines is well-rounded with lots of fruit flavours. Pairs well with grilled meats, pastas & lighter fare. A great wine for any occasion which can be served slightly chilled.

DR. JOSEPH'S PROPRIETOR'S RESERVE

2005 Merlot \$19.95

****Limited Edition**

2009 Chenin Blanc \$15.95

SPECIALTY WINE

2010 Late Harvest Vidal VQA ☞ Sweet 5 \$ 14.95 (375 ml)

This Late Harvest Vidal has aromas of rich honey and apricot notes with peach essences, balanced acidity and a smooth lingering long finish.

1811 Cream Apera ☞ Sweet 6 \$ 17.95

This wine has been fermented to 18.5% alcohol and has been aged outside through all four seasons using the solera method where a portion is removed from the barrels and replaced with the newer vintage. Perfect by the fireside. Serve alone or with almonds, cheesecake, soft cheeses or crème brûlée. **Limited Edition**

ROSÉ & RED WINES

2011 Gamay Rosé VQA 🍷 Semi-Dry 2 \$ 13.95

Delicate and refreshing, this slightly sweet rosé finishes with a lingering fruitiness of strawberry and cherry notes that is very appealing. Tasty on its own or this rosé really shines with grilled chicken, turkey, fish, pork, spicy foods or soft cheeses.

2012 Cabernet Franc VQA 🍷 Dry 0 \$ 14.95

Full-bodied French hybrid with a deep, ruby colour and aromas of chocolate, cherries and leather. On the palate find rich berry and green pepper flavours with a lingering finish. Best with beef tenderloin, lamb, veal and cheddar cheeses. **Limited Edition**

2007 Cabernet Merlot 🍷 Dry 0 \$ 13.95 **\$ 12.95 SALE**

A rich, medium-bodied red wine exhibiting aromas of plush berries with distinct cherry and plum flavours. This wine is well structured with a hint of oak and soft tannins on the lingering finish. Perfect with beef, pork, lamb or red pasta sauces.

2010 Cabernet Sauvignon VQA 🍷 Dry 0 \$ 15.95 **New Release**

Medium-bodied wine delivering arousing fruit explosions on the palate with intense aromas and just the right touch of oak. A superb match for most grilled meat, stew or risotto. **Gold Medal Winner - 2014 Royal Wine Competition**

2013 Merlot Reserve VQA 🍷 Dry 0 \$ 15.95

Medium-bodied with moderate tannins having aromas of fruit flavours of plum, blueberries and cherries. Serve with beef, pork, pasta sauces or medium cheeses.

Zweigelt 🍷 Dry 0 \$11.95 **\$ 10.95 SALE**

Medium-bodied with berry flavours and a peppery finish. Serve with red zesty pasta sauces, roast beef, lamb or game meat.

2012 Gamay • Merlot VQA 🍷 Dry 0.5 (750 ml) \$11.95 (1.5L) \$ 16.25

2009 DeChauac 🍷 Dry 0 \$10.95

A full bodied aged wine with black cherries and vanilla on the nose. Currant flavours with a slight gaminess arouse the palate for that smooth finish.

ICEWINES

Picked on the coldest nights, at temperatures of -10°C, these cool vintages deliver rich, intense flavours of apricot and honey with a smooth finish. Luscious and elegant, it stands alone or as the ultimate after-dinner choice.

2006 Vidal Icewine VQA 🍷 Sweet 21 \$48.88 (375 ml bottle) **New Release**

We are very proud of this recently released vintage awarded a 'Silver Outstanding' medal at the **2015 IWSC (International Wine and Spirit Competition)** in London, England – one of the largest international competitions; entries from 90 countries in 2015.

2001 Vidal Icewine VQA 🍷 Sweet 18 \$ 29.95 (200 ml bottle)

EXCLUSIVE VINTAGES – LIMITED EDITION

1998 Vidal Icewine VQA 🍷 Sweet 20 \$ 338.00 (375 ml bottle) **ALMOST SOLD OUT!**

1999 Vidal Icewine VQA 🍷 Sweet 19 \$ 118.00 (375 ml bottle)

Both the 1998 and 1999 vintages are multiple award winners in various competitions across Canada and the United States. The most prestigious being **The American Airlines Trophy** for 'Best Dessert Wine' - awarded at the Indiana State Fair in 2001 and 2004 respectively.

2002 Cabernet Franc Icewine VQA 🍷 Sweet 24 \$ 188.00 (375 ml bottle)

A rosy amber hue and raspberry nose will delight your senses even before tasting it. On the palate you perceive berries to begin, apricots to finish with a hint of currant. The ultimate after dinner choice! **ALMOST SOLD OUT!**