

Wine List

Whites

pinot grigio villa sandi 2007 trentino italy quite crisp, with aromas of citrus and acacia flower ~ ample acidity with full and rich mouth feel

chardonnay louis latour 2006 bourgogne france seductively buttery with a hint of french oak and ripe stone fruits

vqa sauvignon blanc organized crime 2006 beamsville ontario subtle hints of herb, crab apple and green gooseberry dry with crisp and clean acidity and a cleansing finish

vqa twisted flatrock 2007 niagara ontario light golden, medium bodied, spicy bouquet rose petals, mandarin peel lychee, good acidity with underlying minerality ~ a blend of gewurztraminer, riesling and chardonnay ~ truly twisted!

vqa riesling angels gate sussreserve 2007 niagara ontario crisp and dry, with lively acidity and tangy lime, grapefruit and floral notes

sauvignon blanc woodbridge 2007 california usa elegant and refined, it is described by the winery as strength in a light, silky package

vqa unoaked chardonnay organized crime 2006 beamsville ontario stone fruits and flinty mineral notes and a subtle hint of buttery baked pie crust, dry lush full body finish

chardonnay oyster bay 2007 marlborough new zealand glorious fruit flavours, crisp clean finish that makes this an elegant glass for any meal

Reds

valpolicella classico cantina di negrar 2007 veneto italy lively flavors of red fruits like cherry with hints of leather and five spices ~ great to pair with just about anything

rosso conero i lavi enzo mecella 2005 italy traditional italian table wine, light and smooth in character, "a little taste of italy" this valpolicella style is a regal glass and boldly marries with red meats and pasta dishes

vqa merlot cattail creek 2007 niagara on the lake ontario smooth soft tannins, inviting aromas of plum, blackberries mocha and vanilla ~ a must pair with blue cheese

pinot noir baron philippe de rothschild 2007 france traditional Pinot style carrying rich weight with floral bouquet

cabernet sauvignon tangley oaks 2005 napa valley california exhibits blackberry and currant flavours with subtle hints of dark chocolate and cassis ~ silky tannins lend to a long finish ~ a must pair with grilled meats

cabernet sauvignon eaglehawk 2008 south eastern australia beautiful ripe blackberry, cherry aromas ~ lightly framed by oak easy drinking and ready to enjoy

chianti nipozzano 2005 italy aromas and flavours of small red fruits and asian spices ~ lightly tannic and perfect with all pizza and pasta dishes

babrbera ascheri podere di rivalta 2007 italy displays stone fruit qualities with touches of spice and a vanilla finish ~ perfect red sauce accompaniment

amarone masi cost asera 2005 veneto italy this traditional style amarone displays aromas and flavours of ripe plums, black cherry, leather and smoke

shiraz banrock station 2007 australia big bold and powerful, mouth filling, round flavours and aromas of red berry jam, tobacco, leather and spice