



EPHEMERE

# Pinot Grigio Vidal

\$16.95

2018

Sugar Code: (o)

Unoaked

This Pinot Grigio is blended with its close friend Vidal Blanc. This dry, yet fruit forward white is delicate and fresh – sure to please the crowd. Catch aromas of baked pear, lychee, and grapefruit. Medium-bodied, with a touch of minerality.

**Pairings: Roast turkey, smoked salmon, firm cheese, or risotto.**



SELECT

# Sauvignon Blanc

2019

\$22.<sup>00</sup>

Sugar Code: (o)

Unoaked

Purity of fruit is captured in this wine as “less is more” applies to the winemaking for this variety. A beautiful wine to enjoy all year round. Stone like minerality with flavours of gooseberries, lime, and kiwi; balanced by crisp and mouth-watering acidity.

**Pairings: Shellfish and rich seafood, cream based pasta or goat cheese.**



SELECT

# Fleur Des Marais

\$27.00

2018

Sugar Code: (o)  
Unoaked

A unique blend between Sauvignon Blanc and Pinot Grigio. This vibrant white has distinct floral, perfumed and pronounced zesty fruit characteristics. Unique lychee and peach notes, finishing clean and crisp. Reminiscent of the wild flowers that grow in the Holland Marsh.

**Pairings: Quinoa Salad, Sushi or  
Lobster Risotto**



EPHEMERE

# Rosé

2020

\$19.95

Sugar Code: (1.5)

Unoaked

This bright, structured Baco Noir Rosé has a strong aroma of peach and cherries with vibrant notes of strawberry, cranberry and rose petals with a clean and slightly creamy finish.

**Pairings: Oven roasted turkey with cranberry sauce, pork tenderloin, or grilled shrimp**



RESERVE

Riesling

2019

\$25.00

Sugar Code: (1.5)

Unoaked

Riesling thrives in Ontario's climate, and this wine is the perfect example of that. Our Riesling has tropical pineapple and peach notes, with a touch of minerality shining through and razor focused acidity. Finished off with a hint of sweetness.

**Pairings: Seafood, Turkey or a Creamy Cheese**



EPHEMERE

# Vidal Blanc

\$16.95

2019

Sugar Code: (4)

Unoaked

We stay true to the natural, aromatic and tropical fruit characteristics of the Vidal grape. A floral bouquet with notes of peaches, apricots, and golden apple; this wine finishes with a beautiful acidity making it wonderfully balanced.

**Pairings: Spicy Thai cuisine, blue cheese, or chocolate covered strawberries**



EPHEMERE

# Baco Gamay

\$17.95

2020

Sugar Code: (o)

Unoaked

The big and bold Baco Noir ripens at the same time as the light and cheerful Gamay – we achieved perfect harmony in this blend. This medium bodied red has a juicy mouthfeel. Aromas of ripe summer berries with notes of dark cherry and blackberry.

**Pairings: Tomato based pasta dishes, smokey barbecue, or pizza.**



SELECT

# Cabernet Baco

2018

\$23.00

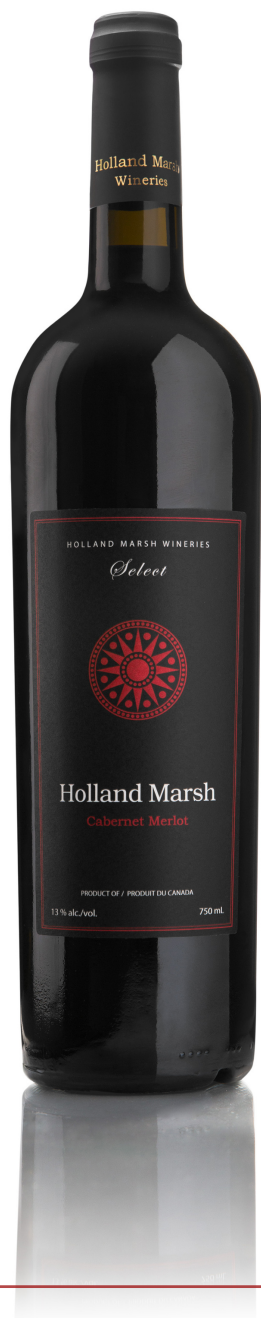
Sugar Code: (o)

Oaked: Hungarian - 6 months

Blended with a touch of its younger brother Baco Noir, this Cabernet Sauvignon displays great structure and mouthfeel. A full-bodied, robust red; with flavours of black currant, cherry, and plum. It features a delicious note of leather and spice, accompanied by smooth tannins.

**Pairings: Charred beef kebabs, roast lamb, or firm cheese.**





SELECT

# Cabernet Merlot

2018

\$30

Sugar Code: (o)

Oaked: Armenian - 9 months

Blended with a touch of its younger brother Baco Noir, this Cabernet Sauvignon displays great structure and mouthfeel. A full-bodied, robust red; with flavours of black currant, cherry, and plum. It features a delicious note of leather and spice, accompanied by smooth tannins.

**Pairings: Charred beef kebabs, roast lamb, or firm cheese.**



RESERVE

# Cabernet Sauvignon

2014

\$52.<sup>00</sup>

Sugar Code: (o)

Oaked: French - 18 months

This Cabernet Sauvignon is one to be savoured. Notes of ripe blueberry, blackberry, and plum over smoky vanilla oak. This bottle truly showcases our affinity for the finer things in life.

**Pairings: T-Bone or sirloin steak, beef tenderloin, or asiago and parmesan cheese.**



RESERVE

# Merlot

2016

\$46.<sup>00</sup>

Sugar Code: (o)

Oaked: Bulgarian - 8 months

A rich and robust wine showing great structure and elegance. Notes of concentrated dark berry and plum jam, accompanied by vanilla and warm spice. The ripe tannins add a creamy finish on the palate. Harmony in a bottle.

**Pairings: Ribeye steak, beef roast, sharp cheeses, and cured meats.**



RESERVE

# Mélange RED

\$65.00

INTERVINTAGE

Sugar Code: (o)

Oaked: Bulgarian and Armenian

The **KING** of our Reserve Wines. 8 years of patience, and 33 variations later, we captured the perfect harmony between flavours, complexity and character. Our finest grapes, from premier plots, coming from 3 extraordinary growing years. Uniquely blended to create a complex, rich, and creamy red with concentrated dark fruit flavours.

A blend of our: 2018 Cabernet Sauvignon, 2016 Merlot, and 2012 Baco Noir



EPHEMERE

# Gamay Noir

\$17.00

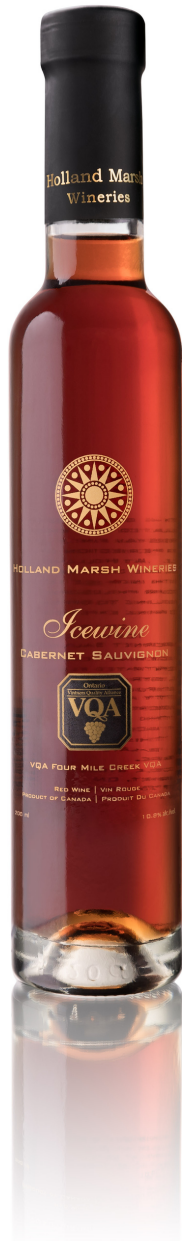
2020

Sugar Code: (2)

Unoaked

This Gamay Noir is purely unique, being showcased in a slightly sweeter style. Leaving this grape on the vine a little longer captures ripe, red fruit aromas; with notes of red currant and blueberry jam. - A white drinker's red.

**Pairings: Spicy sausage, hearty stews, or dark chocolate.**



RESERVE

# Cabernet Icewine

2019

\$46<sup>.00</sup>

This rare Icewine crafted with Cabernet Sauvignon grapes has concentrated notes of dried fig, and strawberry jam, complemented by a nutty and luxuriously creamy finish. Bold and rich on the palate with a supple acidity that ties it all together.



RESERVE

# Vidal Icewine

2019

\$ 35<sup>.00</sup>

Decadent and perfectly balanced with notes of mango, apricot, and tropical fruit. Complimented by a lush and tangy acidity. Canadian Icewine is internationally loved, liquid gold. Best enjoyed in small amounts as a digestif or alongside dessert