



EPHEMERE

Pinot Grigio

\$18.⁹⁵

2022

Sugar Code: (o)
Unoaked

This dry, yet fruit forward white is delicate and fresh - sure to please the crowd. Catch aromas of pear, lychee, and grapefruit. Light-bodied, with a touch of minerality.

**Pairings: roast turkey,
smoked salmon, firm
cheese, risotto**



SELECT

Sauvignon Blanc

\$22.00

2021

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 gooseberry, lime, and kiwi; balanced by crisp and mouth-watering acidity.

Pairings: shellfish, rich seafood, cream pasta, goat cheese



SELECT

Fleur Des Marais

\$27.00

2020

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. Notes of lychee and peach, finishing clean and crisp. Reminiscent of the wild flowers that grow in the Holland Marsh.

Pairings: quinoa salad, sushi, lobster risotto



RESERVE

Chardonnay

\$30.00

2020

Sugar Code: (o)

Oaked: Armenian

Offering expressive tropical fruit characteristics with pronounced minerality. Notes of baked apple, pear and lemon cream flavours. An elegant and silky wine, with a hint of vanilla and sweet spice on the finish. Barrel aged 6 months in Armenian Oak.

Pairings: roasted chicken, grilled fish, risotto, cheese ravioli, soft creamy cheese



EPHEMERE

Rosé

2022

Sugar Code: (1.5)

Unoaked

A bright and vibrant Rosé with aromas of peach, cherry, and strawberry. This structured Rosé has a clean and slightly creamy finish.

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

\$19.95



RESERVE

Riesling

\$25.00

2020

Sugar Code: (1.5)

Unoaked

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

Pairings: seafood, turkey, a creamy cheese



EPHEMERE

Vidal Blanc

\$18^{.95}

2020

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 peach, apricot, and golden apple; this wine finishes with a beautiful acidity making it wonderfully balanced.

Pairings: spicy thai cuisine, blue cheese, chocolate covered strawberry



EPHEMERE

Baco Gamay

\$ 18.95

2022

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 berry with notes of dark cherry and blackberry.

Pairings: tomato based pasta, smokey barbecue, pizza



SELECT

Cabernet Baco

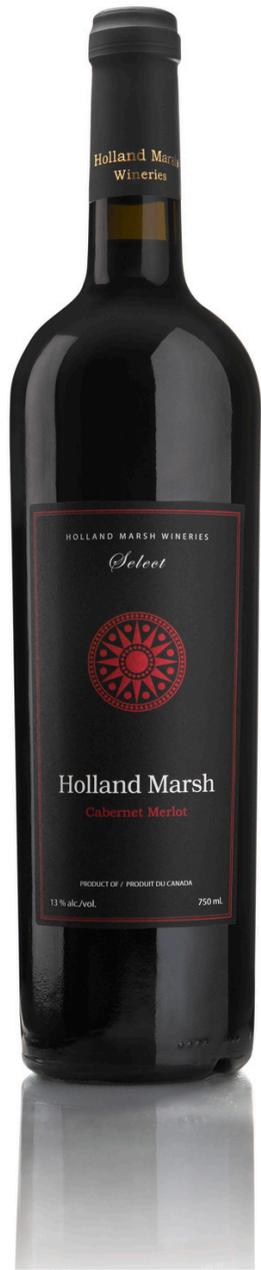
\$25.00

2020

Sugar Code: (o)
Oaked: Hungarian

Blended with a touch of its younger brother Baco Noir, this Cabernet Sauvignon displays great structure and mouthfeel. A medium to full-bodied, robust red; with flavours of black currant, cherry, and plum. delicious notes of leather and spice, accompanied by smooth tannins. Barrel aged 6 months in Hungarian Oak.

**Pairings: charred beef kebab,
roast lamb, firm cheese**



SELECT

Cabernet Merlot

\$30.00

2019

Sugar Code: (o)

Oaked: Armenian

A classic blend between two grape companions, Cabernet Sauvignon and Merlot. Delicious ripe tannins, dark red berry fruit notes, layered by toasted cocoa flavours. This red blend stays true to its originality and bold character. Barrel aged 9 months in Armenian Oak.

Pairings: roasted pork, duck breast, mediterranean salad, sharp cheese



RESERVE

Merlot

\$50.00

2018

Sugar Code: (o)

Oaked: Hungarian

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. Barrel aged 10 months in Hungarian Oak. Harmony in a bottle.

Pairings: ribeye steak, beef roast, sharp cheese, cured meat



RESERVE

Cabernet Sauvignon

2016

\$ 58.⁰⁰

Sugar Code: (o)

Oaked: Armenian and Hungarian

Exceptional richness and complexity with notes of stewed blackberries and plum with dark spice and creamy vanilla undertones. This bottle truly showcases our affinity for the finer things in life. Barrel aged 20 months in Armenian and Hungarian Oak.

Pairings: Black peppercorn steak, garlic roast beef, or aged cheeses.



RESERVE

Mélange

RED

NV

\$65.00

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: **2018 Cabernet Sauvignon, 2016 Merlot, 2012 Baco Noir**



EPHEMERE

Gamay Noir

\$ 18.⁹⁵

2021

Sugar Code: (2)

Unoaked

This Gamay Noir is unique, as it is 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 stew, dark chocolate



SPARKLING

La Lumière

\$ 31.95

2021

Sugar Code: (1)

Unoaked

Sparkling

Capturing the purity of fruit from the Riesling grape, this wine's aroma is fresh and crisp, with notes of green apple, juicy pear, lemon zest and a hint of white flowers. It's lively with effervescent, complimented by subtle minerality leading to a long, refreshing finish. Adding just a touch of sparkle and light to every occasion.

Pairings: Sushi, Pizza, Creamy Cheese, Shellfish



RESERVE

Cabernet Icewine

\$ 46.⁰⁰

2019

This rare Icewine crafted with Cabernet Franc 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

\$ 35.00

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.