



EPHEMERE

# Pinot Grigio

2022

\$18 .95

Sugar Code: (o)

Unoaked

Notes of pear, green apple, and lemon. An easy drinking crowd-pleaser. Light bodied and balanced with fresh acidity for a smooth finish.

**Pairings: smoked salmon, burrata salad, roasted chicken**



SELECT

# Sauvignon Blanc

\$22.00

2023

Sugar Code: (0)  
Unoaked

Aromatic and with vibrant acidity to liven your spirits. Notes of guava, kiwi, and lime. Grassy undertones and stone-like minerality on the finish.

**Pairings: goat cheese, ceviche, seafood linguine**



SELECT

# Fleur Des Maraïs

\$27.00

2020

Sugar Code: (o)  
Unoaked

A unique blend of Pinot Grigio and Sauvignon Blanc. Extremely fragrant on the nose with flavours of lychee, peach, and wildflowers. The finish is clean and crisp. Reminiscent of the wildflowers that grow in the Holland Marsh – this is a beautiful wine to be shared.

**Pairings:** aged cheddar, sushi, shellfish



RESERVE

# Chardonnay

2020

\$ 29.95

Sugar Code: (o)

Oaked: Armenian

An elegant and silky wine with notes of baked apple, creamy lemon, hazelnut, and a hint of vanilla.

Partially aged in Armenian oak for 6 months, offering a light and buttery finish.

**Pairings: soft creamy cheese, mushroom risotto, popcorn**



SPARKLING

# La Lumière

2021

\$ 31 .95

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: fried chicken, camembert, oysters**



RESERVE

# Riesling

2020

\$25.00

Sugar Code: (1.5)

Unoaked

Remarkably balanced and juicy with notes of fresh lime, pineapple, apple, and wet stone. Thriving off its lively acidity and mineral finish – this off-dry Riesling offers something for everyone.

**Pairings: butter poached lobster, pasta la limone, baked feta**



EPHEMERE

# Rosé

2022

\$19.95

Sugar Code: (1.5)  
Unoaked

Fruit forward aromas of ripe cherry, strawberry, cranberry, and peach. A hint of sweetness balanced with fresh acidity and a creamy finish.

**Pairings: pork tenderloin, cajun shrimp, penne alla vodka**



EPHEMERE

# Vidal Blanc

2020

\$ 18.95

Sugar Code: (4)  
Unoaked

Aromas of fresh melon and honey with flavours of dried apricot and mango. Balanced with its fresh acidity this wine has a sweet, yet clean finish.

**Pairings: spicy Thai/Asian cuisine, blue cheese, peach cobbler**



EPHEMERE

# Baco Gamay

2023

\$ 18.95

Sugar Code: (o)  
Unoaked

Light-bodied and a 50/50 blend of Baco Noir and Gamay Noir. This wine offers aromas of ripe summer berries and notes of blackberry and dark cherry. A juicy red with lots of fruity character. A great wine on its own or paired with food.

**Pairings: margherita pizza,  
bolognese pasta, barbecue**



SELECT

# Cabernet Baco

2020

\$25.00

Sugar Code: (0)

Oaked: Hungarian

A medium bodied bright red, composed of Cabernet Sauvignon and Baco Noir. Layered flavours of black currant, dark plum, smoky campfire, and dark chocolate. Finished with smooth, bright tannins.

**Pairings: burgers, steak, smoked gouda**



SELECT

# Cabernet Merlot

2019

\$29.95

Sugar Code: (o)

Oaked: Armenian

A classic blend between Cabernet Sauvignon and Merlot. Delicious ripe tannins, red plum, cherry, and raspberry notes layered with toasted cocoa. This is a wine that LOVES food.

Barrel aged 9 months in Armenian Oak.

**Pairings: slow cooked brisket,  
roasted duck, gouda**



RESERVE

# Mélange RED

\$ ~~65~~.00

\$ 45.50

Sugar Code: (o)

Oaked: Bulgarian and Armenian

The King of Reserves. Our finest grapes from premier plots, coming from 3 extraordinary growing years. Uniquely blended to create a complex and rich red with concentrated plum, blackberry, and dried fruit notes with earthy and warming undertones.  
A blend of: **2018 Cabernet Sauvignon, 2016 Merlot, 2012 Baco Noir**

Pairings: red wine braised short ribs, baked brie with fig jam, parmesan



RESERVE

# Merlot

2018

\$49.95

Sugar Code: (o)

Oaked: Hungarian

A rich and robust full-bodied red. Notes of sour dried cherry, red currant, and smoky leather. Ripe, yet elegant tannin balanced by warm spice flavours and a silky mouthfeel.

**Pairings: slow cooked brisket, roasted duck, gouda**



RESERVE

# Cabernet Sauvignon

2016

\$ 58.00

Sugar Code: (o)

Oaked: Armenian and Hungarian

Bold and rich, this wine is one to be savoured. With exceptional complexity and notes of stewed plum and blackberry accompanied by toasted vanilla, nutmeg, and bold oak flavours. This bottle truly showcases our affinity for the finer things in life. Barrel aged 20 months in Armenian and Hungarian Oak.

**Pairings: beef wellington, truffle salami, sharp cheese**



EPHEMERE

# Gamay Noir

2022

\$ 18.95

Sugar Code: (2)  
Unoaked

This Gamay Noir is unique, as it is showcased in a slightly sweeter style. Aromas of ripe red fruit with notes of blueberry jam, raspberry, and red currant. A white drinker's red.

**Pairings: spicy chili, blueberry pastry, dark chocolate**



RESERVE

# Cabernet Icewine

2019

\$ 46.00

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.