



Holland Marsh Wineries

RED WINE

2013 DRY RED (0) \$14.95 SERVE TEMPERATURE: 15-17°C

WINEMAKER'S NOTE: BLEND OF BACO NOIR AND GAMAY NOIR. MEDIUM-BODIED WITH A BOUQUET OF RIPE SUMMER BERRIES, WITH NOTES OF DARK CHERRIES AND BLACKBERRIES.

PAIRING: A GREAT COMPLIMENT WITH PORK, DUCK, PASTA BOLOGNESE, AND NEUTRAL CHEESES, OR AS A SIPPING WINE.

2011 RED CUVEE (0) \$19.95 SERVE TEMPERATURE: 15-17 °C

WINEMAKER'S NOTE: A FULL BODIED ROBUST RED, COMPOSED OF CABERNET SAUVIGNON AND BACO NOIR. LAYERED FLAVOURS OF BLACK CURRANTS, PLUMS AND SPICE ACCOMPANIED BY SMOOTH TANNINS.

PAIRING: WILL COMPLIMENT GRILLED MEATS, MILD CHEESES OR STEWS.

2013 SEMI-DRY (1.5) \$14.95 SERVE TEMPERATURE: 10-12°C OR 14-16°C

WINEMAKER'S NOTE: GAMAY NOIR. AROMA OF RIPE RED FRUIT, WITH NOTES OF STRAWBERRIES, BLACK CURRANTS, AND BLUEBERRY JAM. A WHITE-DRINKER'S RED.

PAIRING: EXCELLENT WITH SPICY FOODS, CURRIES AND DARK CHOCOLATE.

2010 1ST RESERVE (0) \$32.95 SERVE TEMPERATURE: 17-19°C *

WINEMAKER'S NOTE: CABERNET SAUVIGNON. RICH AND EXTREMELY COMPLEX, WITH RIPE NOTES OF BLUEBERRY, BLACKBERRY AND PLUM OVER SMOKY VANILLA OAK. AGED 18 MONTHS USING FRENCH OAK.

PAIRING: STEAK, LAMB, ROASTS AND AGED CHEESES.

2011 2ND RESERVE (0) \$24.95 SERVE TEMPERATURE: 17-19°C *

WINEMAKER'S NOTE: CABERNET SAUVIGNON. NOTES OF BLACK CURRANTS, STRAWBERRIES AND VANILLA. WELL ROUNDED AND FULL BODIED WITH SMOOTH LEATHERY UNDERTONES. OAK AGED FOR 20 MONTHS.

PAIRING: FILET MIGNON, PORTOBELLO MUSHROOMS, AGED CHEESE

WHITE WINE

2011 WHITE CUVEE (0) \$19.95 SERVE TEMPERATURE: 10-14°C

WINEMAKER'S NOTE: SAUVIGNON BLANC. CLEAR LIGHT STRAW COLOUR. FRAGRANT AROMATICS REMINISCENT OF GRAPEFRUIT AND GUAVA WITH GRASSY UNDERTONES. STONE-LIKE MINERALITY WITH FLAVOURS OF GOOSEBERRIES, LIME AND KIWI BALANCED BY CRISP AND MOUTHWATERING ACIDITY.

PAIRING: COMPLIMENTS GRILLED VEGGIES, SHELLFISH, WHITE FISH, AND OTHER SEAFOOD.

2013 DRY WHITE (0) \$14.95 SERVE TEMPERATURE: 10-12 °C

WINEMAKER'S NOTE: COMPOSED OF PINOT GRIGIO AND VIDAL. AROMA OF PEAR, LYCHEE AND GRAPEFRUIT. MEDIUM-BODIED AND MELLOW WITH A HINT OF MINERALS. 6 MONTHS OAK-AGED.

PAIRING: PAIRS WELL WITH SMOKED SALMON, POULTRY, AND FIRM CHEESES.

2013 SEMI-SWEET (3) \$14.95 SERVE TEMPERATURE: 8-10°C

WINEMAKER'S NOTE: VIDAL BLANC. BOUQUET OF HONEY AND FLOWERS, WITH NOTES OF PEACHES, APRICOTS AND HONEYDEW.

PAIRING: PERFECT WITH THAI FOOD, AND AFTER DINNER WITH WHITE CHOCOLATE-COVERED STRAWBERRIES.

2011 VIDAL ICEWINE \$29.95 SERVE TEMPERATURE: 10-12°C *

WINEMAKER'S NOTE: DECADENT AND PERFECTLY BALANCED; NOTES OF MANGO, APRICOT AND TROPICAL FRUIT BALANCED BY LUSH AND TANGY ACIDITY. A CANADIAN SPECIALTY.

PAIRING: LAYER OVER VANILLA ICE CREAM AND WARM WAFFLES OR SIDE WITH FIRM CHEESES AND FRESH BERRIES.

WINES ARE IN ORDER FOR OPTIMAL TASTING

ICEWINE, 1ST RESERVE & 2ND RESERVE ARE NOT AVAILABLE FOR SAMPLING