

COACH HOUSE WINE LIST

WHITE

2007 Riesling	\$38
A light crisp wine, great as an aperitif or with a first course	
2007 Chardonnay	\$30
Stainless steel fermented, dry, fruity wine for sipping or with an appetizer	
2007 A.J. Lepp Vineyards Sauvignon Blanc	\$38
A lovely dry, crisp, fruity wine great as an aperitif or have with a first course	
2004 Chardonnay Reserve Beal Vineyards	\$45
A dry, oak-aged, medium-bodied wine that would pair with fuller flavoured main courses.	

ROSE

2006 McNally Vineyard Syrah Rose	\$30
A medium-bodied, dry wine suitable for sipping, great with salmon or white meats	

RED

2004 Cabernet	\$35
A blend of Cabernet Sauvignon and Cabernet Franc. A medium-bodied red to sip on or have with lighter dishes	
2007 Merlot	\$35
Medium body, with smooth tannins to be paired with lighter dishes	
2007 Shiraz	\$35
A medium to full-bodied wine with firm tannins. Would pair well with fuller flavoured meats	
2002 Cabernet Franc Reserve	\$45
A full-bodied red to pair with game and red meat	
2002 Arcanum	\$60
A blend of Merlot, Syrah, Cabernet Sauvignon and Cabernet Franc An interesting, complex, full-bodied red wine for main course pairings	

ICE WINE

2006 Vidal Icewine 375ml \$65
Concentrated apricot, toffee, honey and pineapple notes
Serve with cheese or caramel based deserts

2006 Riesling Icewine 375ml \$75
A light, fresh, balanced Icewine offering notes of peach and apricot. Great with cheese
and fruit based desserts

2006 Cabernet Franc Icewine 200ml \$60
Strawberry jam and honey notes. Pair with desserts or sip on its own

SPARKLING WINES

Henry Of Pelham Cuvee Catharine Rose Brut
A lovely dry, light, sparkling wine. Wonderful on its own or with lighter fare \$50

Henry Of Pelham Cuvee Catharine Brut \$50
A fuller bodied dry sparkling. Lovely on its own or with lighter fare