



**Vermentino** – Tuscany, Italy

**January** – *White* – \$200

Sweetness: **Dry** – Body: **Light-Medium** – Oak: **None** – Alcohol: **12.5%**

*Commercial Equivalent:* **Lunae Bosoni - Colli de Luni Vermentino 2014/15 (\$28)**

Expressively refreshing, this Italian gem has flavours reminiscent of white peach, green apple, fresh lime and even a bit of dried tarragon on the finish. On the palate, it has a quenching acidity that makes your mouth water, but a delicate body that allows this wine to be sip-worthy on its own. This wine also pairs beautifully alongside regional Italian cuisine like pasta tossed in olive oil with shellfish or simply with grilled vegetables



**Cabernet Franc** – Yakima Valley, Washington

**January** – *Red* – \$210

Sweetness: **Dry** – Body: **Medium** – Oak: **Medium** – Alcohol: **13%**

*Commercial Equivalent:* **Sandhill – Cabernet Franc 2012 (\$20)**

Typically used in blends, this wine is fantastic on its own, treading the line between spice and fruit. Flavours of ripe raspberry and red currant blend with black pepper and fresh mint giving a solid backbone of tannin to provide mouth-feel and structure. Because of the firm body and rich flavor profile, this wine pairs well with heavier meats, stews and mushroom-based dishes.



**Milagro** – Valencia, Spain

**February** – *Red* – \$210

Sweetness: **Dry** – Body: **Medium-Full** – Oak: **Medium-Heavy** – Alcohol: **14%**

*Commercial Equivalent:* **Senorio de los Baldios - Ribera del Duero Crianza 2009 (\$24)**

Blending everything that Spain has to offer, this wine is comprised of the region's great red varieties; Tempranillo, Garnacha and Bobal, mixed with the better known Cabernet Sauvignon and Syrah. This fusion of grapes gives a wine that has a range of black and red fruit characteristics, cherry cola, anise and white pepper with a powerful yet supple mouth-feel.



**Blanc de Noir** – San Joaquin Valley, California

**March** – *White* – \$200

Sweetness: **Off-Dry** – Body: **Light-Medium** – Oak: **None** – Alcohol: **13%**

*Commercial Equivalent:* **The Unreserved – Really Good White (\$12)**

A white wine from black grapes!

Grown in the "food basket of the world", Pinot Noir grapes are pressed and immediately removed from the skins to produce a delicate wine with all the complexities of its better known red counterpart. This wine has notes of crabapple and strawberry on the nose, but a light body that pairs well with eggs benedict for your next Sunday brunch, or poached lobster if you are looking to splurge.



**Grenache Cabernet** (with grape skins) – Riverland, Australia

**April** – *Red* – \$220

Sweetness: **Dry** – Body: **Full** – Oak: **Heavy** – Alcohol: **14.5%**

*Commercial Equivalent:* **Yalumba – The Strapper GSM - Barossa Valley 2012/13 (\$27)**

A powerful conclusion to the Limited Edition season, this blended red combines the big and bold flavours of Cabernet Sauvignon (cassis, black olive and a hint of cigar) with the soft and jammy profile of Grenache, which adds red licorice, black cherry and a warm cinnamon spice to the mix. Enjoy this wine with protein-rich dishes like grilled steak or wild mushroom risotto. Even without a meal, have a few big slices of aged cheddar to compliment the flavor and tannin of this age-worthy wine.

# Vineco – Passport Series 2017



**Syrah** – Languedoc, France

**December** – Red – \$210

Sweetness: **Dry** – Body: **Medium-Full** – Alcohol: **13.5%**

*Commercial Equivalent:* **Pays D'oc Shiraz - Fat Bastard (\$16)**

Signature peppery bouquet, with raspberry and earthy notes; this classic varietal from Southern France is complex and harmonious with soft tannins. Flavours of blackberry and black cherry are accented with spicy black pepper and oak, hints of mint, herbs, mocha and a faint licorice finish

Pairs great with homemade burgers, heavy casseroles or even dark chocolate.



**Riesling** – Claire Valley, Australia

**January** – White – \$200

Sweetness: **Off-Dry** – Body: **Medium** – Alcohol: **12%**

*Commercial Equivalent:* **Gray Monk - Riesling 2014 (\$15)**

Citrus with underlying floral notes make for a fresh and vibrant aroma. Juicy lemon-lime flavours fill the palate, accented by orange blossom and apple notes, mineral tones, and a backbone of crisp, energetic acidity. The subtle sweetness really makes the citrus sing in this succulent & refreshing white.

The slight sweetness and acidity of this wine make it an easy pairing for any spicy dishes or creamy cheeses.



**Nero D'Avola** – Sicily, Italy

**January** – Red – \$210

Sweetness: **Dry** – Body: **Full** – Alcohol: **14%**

*Commercial Equivalent:* **Sicilia Nero D'avola – Cusumano (\$19)**

A lesser known Italian red wine grape, Nero D'Avola has long been a prized varietal in its native Sicily. In the last decade it has been gaining favour in the rest of the world as a serious red, joining the ranks of the big Cabernet Sauvignon and Shiraz. Nero D'Avola offers aromas of ripe black fruit with notes of vanilla and smoke, with abundant flavours of ripe black cherry & plum, spicy accents, velvety tannins, and a long finish.

In no place is the *Santa Trinitá Mediterranea* – Mediterranean Holy Trinity - of wine, olive oil and bread more evident than in Sicily, so think "Traditional Italian" when pairing this wine.



**Cabernet Sauvignon Rosé** – Sacramento County, California

**February** – Rosé – \$210

Sweetness: **Dry** – Body: **Medium** – Alcohol: **13%**

*Commercial Equivalent:* **Cabernet Sauvignon Rosé - Torres Las Mulas 2015 (\$17)**

Fresh Strawberry on the nose, with watermelon and cranberry accents. This fragrant rosé carries juicy strawberry flavours and tart red fruit notes on the palate. Balanced and refreshing, with crisp acidity and a subtle minerality

Enjoy with practically anything off the grill or serve on its own, lightly chilled



**Kookaburra Red** (with grape skins) – Riverland Region, Australia

**March** – Red – \$220

Sweetness: **Dry** – Body: **Full** – Alcohol: **14.5%**

*Commercial Equivalent:* **G.S.M. - Yalumba The Strapper Barossa 2012/13 (\$27.50)**

A bold, charismatic blend of Grenache, Shiraz, and Mataro loaded with raspberry, blackberry, spice and a subtle finish. Grenache brings ripe, jammy fruit flavours and hints of cinnamon spice. Shiraz provides a punch of blackberry, and plum flavours with elements of black pepper, while Mataro brings savory, earthy notes, spicy elements and texture.

Drink alongside meaty pasta or earthy dishes like stews with red meat and root vegetables.

# RJ Spagnols – RQ 2017



**L'âge de l'Élégance** (with grape skins)  
**Cabernet Sauvignon** – France

**December** - *Red* - \$220

Sweetness: **Dry** - Body: **Full** - Oak: **Medium**

*Commercial Equivalent:* **Inniskillin Cabernet Sauvignon (\$18)**

Born of “accidental” breeding in 17th century France, L'âge de l'Élégance has inherited its flawless balance of subtlety and daring from its wildly rich parentage.

Complex and concentrated with spice notes, red fruit and vanilla on the nose. This is a rich, full bodied wine with structured tannins and a long finish.

Food Pairings: Braised Lamb, Short Ribs, Aged Gouda, Chocolate Cake



**L'âge de la Grace**  
**Chardonnay** – France

**January** - *White* - \$200

Sweetness: **Dry** - Body: **Medium** - Oak: **None**

*Commercial Equivalent:* **William Fevre Chablis Champs Royaux 2014 (\$34)**

Centuries old, cultivated by French monks, and named for the village of Chardonnay, L'âge de la Grace is a wine that is both simple and regal.

Densely textured with a steely minerality and creamy mouthfeel. This is an unoaked Chardonnay with notes of citrus, honey and melon on the palate, finishing with crisp green apples.

Food Pairings: Chicken in Cream Sauce, Pasta Primavera, Brie



**L'âge du Luxe** (with grape skins)  
**Merlot** – France

**February** - *Red* - \$220

Sweetness: **Dry** - Body: **Medium** - Oak: **Medium**

*Commercial Equivalent:* **Pays D'oc Merlot - Fat Bastard (\$16)**

Named after the French bird Merlau, this late 17th century wine is the epitome of L'âge du Luxe, known for being luxuriously ripe and soft.

Ruby red colour with aromas of juicy blueberries and cherries on the nose. This luxurious wine features ripe cherries, blueberries, a touch of spice, and soft tannins on the palate.

Food Pairings: Roast Pork, Herbed Chicken, Mushroom Tart, Camembert



**L'âge de la Vaillance**  
**Sauvignon Blanc** – France

**March** - *White* - \$200

Sweetness: **Dry** - Body: **Light** - Oak: **None**

*Commercial Equivalent:* **Chateau Grand Renom Blanc – Bordeaux (\$20)**

Named from the French word “sauvage”, meaning “wild”, this valiant vine once grew wild in France. L'âge de la Vaillance is refreshingly crisp and dry.

Pale lemon colour with pronounced aromas of grapefruit, grass and gooseberries. This classic wine is dry yet invigorating, with flavours of citrus and grassy notes on the palate.

Food Pairings: Grilled Fish or Seafood, Risotto, Vichyssoise, Goat cheese