



Ridgepoint Wines 2009 Wine List

(prices include 20 cent bottle deposit)

Wine	Tasting Notes	Sugar	Food Pairings	Price
WHITE Wines				
2007 Unoaked Chardonnay	Light and zesty, this wine shows characteristics of lemon, pear and honey. A crisp finish lingers on the palate. Double gold medal winner All Canadian Wine Championship	0	Salad, seafood, poultry dishes, soft cheeses.	\$15.25 per bottle \$183.00 per case
2006 Reserve Chardonnay	This lovely wine offers aromas of butter, toast and tropical fruit. These aromas are nicely balanced with a firm structure and refreshing acidity. A great food wine.	0	Aged cheese, seafood, Alfredo pasta, starchy dishes, beans,	\$20.25 per bottle \$243.00 per case
2007 Medium-Dry Riesling	Aromas of bright citrus, melon and delicate floral. Tastes of honey, floral tones, sweet pear and yellow apple come together to make this wine perfectly smooth.	2.5	Spicy dishes, seafood, sole, salty foods and pork	\$15.25 per bottle \$183.00 per case
RED Wines				
2005 Merlot	2005 produced a big, bold and serious red wine. Significant mouth coating tannins requires decanting before serving.	0	Red meats, aged cheeses, grilled vegetables	\$30.25 per bottle \$363.00 per case
2006 Monticello	A lively medium-bodied red wine, whose tannins will soften with time. A perfect accompaniment to any backyard barbecue!	0	Barbecued meats, cheese, grilled vegetables	\$13.25 per bottle \$159.00 per case
2006 Cabernet Merlot	This wine has complex flavours of blackberry, dried plums, eucalyptus, mint, pleasant oak, and a hint of milk chocolate in the finish. On the palate, the wine has light to medium body and tannin, with the bright acidity for which Niagara is known.	0	Red meats, tomato-based dishes	\$15.00 per bottle \$180.00 per case
2005 Meritage & 2005 Pinot Noir Reserve	These award winning wines have been sold out at the Winery but are available in select Vintages at the LCBO.	0		