



Ridgepoint Wines 2008 Wine List

(Prices include 0.20 cent bottle deposit)

Whites

Wine	Tasting Notes	Sugar	Food Pairings	Price
2005 Reserve Chardonnay	Moderate oak aromas are nicely balanced with crisp tropical fruit tones, delicate toffee and zesty citrus elements on the palate.	0	Aged cheese, seafood, Alfredo pasta, starchy dishes, beans,	\$20.25 \$243.00 per case
2006 Dry Riesling	Aromas of crisp green apple, orange blossom and grapefruit. On the palate peach, pear and lime linger. A tip of the tongue sweetness makes for a lively yet clean and refreshing finish.	1	Spicy dishes, seafood, salty foods and light meats, including chicken, turkey and pork	\$15.25 \$183.00 per case
2006 Gewürztraminer	On the nose, hints of Lychee fruit, roses and spice. A touch of sweetness contrasts with a crisp acidity giving this wine a memorable and well balanced mouth feel. Silver – Ontario Wine Awards	1	Spicy dishes, seafood, sole, salty foods and pork	\$18.00 \$216.00 per case
2006 Ragazzi	A fresh and lively aromatic blend of Gewürztraminer and Riesling that shows hints of melon, peach and lychee.	2	Spicy dishes, seafood, sole, salty foods, light cheeses and meats, including pork, chicken and turkey	\$12.25 \$147.00 per case
2006 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.	3	Spicy dishes, seafood, salty foods and light meats, including pork, chicken and turkey and pork	\$15.25 \$183.00 per case

Reds

2002 Nebbiolo	Aromas of cherry, spice and currants. On the palate bold tannins intermingle with savory autumn spices and hints of ripe red fruit.	0	Tomato based dishes, smoked meats, spicy dishes ripe old cheeses	\$40.00 \$480.00 per case
2004 Merlot	Ripe red fruit tones on the nose compliment a super fruity well balanced and velvety mouth feel.	0	Veal, lighter red meats, black bean soup, aged cheeses	\$20.25 \$243.00 per case
2004 Meritage	The best of the best make up this smooth blend of cabernet Sauvignon and Cabernet Franc. A meal time classic. Enjoy now or until 2012	0	Red and spicy meats, aged cheeses, grilled vegetables	\$20.25 \$243.00 per case
2005 Cabernet Merlot	Hints of cocoa, cherry and chocolate. On the palate a fine structure gives way to blueberry, mocha and spicy vanilla nuances.	0	Tomato based dishes, veal, lighter red meats and soft cheeses	\$15.25 \$183.00 per case