
	<p>White Rosé Red</p>	 <h1>Tasting Notes</h1>		<p>Price bottle (glass)</p>
<p>2019 Louise-Gris <i>dry</i> (not available for tasting)</p>	<p>Wh</p>	<p>Deliciously dry. We blended our favourite Diva grape Louise Swenson this year with her hearty and fruity friend Frontenac Gris. They grow right beside each other and now they are especially close in this new wine. With soft pear, floral and honey flavours from Louise and a peachy zestiness from Frontenac Gris – this completely estate grown white wine showcases our local terroir</p>	<p>11</p>	<p>\$16</p>
<p>2018 Frontenac Gris +Vidal <i>dry</i></p>	<p>Wh</p>	<p>This light bodied dry wine opens with a subtle nose of granny smith apple and citrus, followed by a fresh mouth-watering taste of citrus, mineral and tart apple. It will pair beautifully with white fish, oysters and other shellfish, goat cheeses and vegetarian dishes.</p>	<p>11</p>	<p>\$13 (5)</p>
<p>2019 Frontenac Gris +Pinot Grigio <i>dry</i></p>	<p>Wh</p>	<p>This blend is a crowd pleaser for those who like their wines dry and crisp. It delivers tart apple and citrus aromas and you pick up a hint of fresh peach on the palate.</p>	<p>11.9</p>	<p>\$14 (5)</p>
<p>2019 Frontenac Gris +Sauvignon Blanc <i>dry</i></p>	<p>Wh</p>	<p>Bright and fresh and dry with a zestiness accompanied by classic aromas of lychee, fresh hay and gooseberry, this blend may also deliver a hint of peach or apricot. Pair with pan fried fish, shrimp, vegetable lasagne or even pork with a salsa verde.</p>	<p>11.2</p>	<p>\$14 (5)</p>
<p>2018 Gregarious Rose Eh <i>dry</i></p>	<p>Ro</p>	<p>Crisp and bright, this handcrafted rosé has notes of apple and cranberry with a hint of strawberry-rhubarb and pink grapefruit. Gregarious by nature, it will pair well with a huge variety of foods and a platter of your favourite cheeses.</p>	<p>12.6</p>	<p>\$15 (5)</p>
<p>2018 Frigio-Riesling <i>off dry</i></p>	<p>Wh</p>	<p>Like your Riesling a little dryer? Here is a blend of Frontenac Gris, Pinot Grigio and Riesling brimming with cool crisp food friendly flavours and perfect for a glass on the patio, a Thai food meal, or curled up on the couch with Netflix or a good book.</p>	<p>12.3</p>	<p>\$14 (5)</p>
<p>2019 Frontenac Gris +Riesling <i>off dry</i></p>	<p>Wh</p>	<p>A bit of sweetness with aromas of citrus, honey, white floral, peach and apricot. This may be the perfect wine for those who don't like it too dry and it will pair beautifully with dishes like spicy seafood or Thai curries.</p>	<p>11.1</p>	<p>\$14 (5)</p>
<p>2017 Frontenac Noir +Cabernet Franc <i>dry</i></p>	<p>Re</p>	<p>After 18 months aging in our French oak barrels, this wine is dark garnet in colour. A nose of black cherry with a hint of black pepper followed by flavours of spicy cherry, currant and pepper, it has a long warm finish. Pair it with lamb, steak, portobello mushroom or a thick juicy burger.</p>	<p>14.5</p>	<p>\$18 (7)</p>
<p>2017 Frontenac Noir +Cabernet Sauvignon <i>dry</i></p>	<p>Re</p>	<p>Full of plum and black pepper, this wine has aged two years in French oak barrels and is ready to enjoy or can continue to age in your own cellar. Pair it with rich red meats, full flavoured cheeses or with a comfy chair and your favourite book!</p>	<p>14.7</p>	<p>\$18 (7)</p>
<p>2017 Marquette + Merlot <i>dry</i></p>	<p>Re</p>	<p>Our Marquette vines are our heartbreak vines. The harvest varies with the weather and 2017 was a good year! Enjoy this rich full blend loaded with dark fruit and mocha flavours with good friends on its own or with a hearty meal of red meat or smokey portobello mushroom.</p>	<p>14.2</p>	<p>\$18 (7)</p>



StoneCropAcres Winery and Vineyard

Tasting Menu Summer 2020 (wine list on reverse)



In addition to our by-the-glass and bottle sales and keeping in mind safety and hygiene measures during this summer of COVID19, we are offering 4 standard tasting flights this summer instead of using the custom tasting cards that we have offered in the past.

Juice/sparkling water tastings available for children/non wine drinkers \$3

Each flight four tastings approx. 1 ½ oz each

\$5 per flight

<p><u>#1 Dry Whites</u></p> <p>2018 Frontenac Gris/Vidal 2019 Frontenac Gris/Pinot Grigio 2019 Frontenac Gris/Sauvignon Blanc 2018 Frigio-Riesling</p>	<p><u>#3 Whites/Reds</u></p> <p>2019 Frontenac Gris/Pinot Grigio 2019 Frontenac Gris/Sauvignon Blanc 2017 Frontenac Noir/Cabernet Franc 2017 Marquette/'Merlot</p>
<p><u>#2 Off-Dry Whites/Rosé</u></p> <p>2018 Frigio-Riesling 2018 Gregarious Rose Eh 2019 Frigio-Riesling 2019 Frontenac Gris/Riesling</p>	<p><u>#4 Rosé/Reds</u></p> <p>2018 Gregarious Rose Eh 2017 Frontenac Noir/Cabernet Franc 2017 Frontenac Noir/Cabernet Sauvignon 2017 Marquette/Merlot</p>

Hungry? Local Cheeses and Local Nacho Chips & Salsa

Cheese flavours: plain, Jalapeno, Dill & Onion, Garlic & Parsley, Red Wine Infused

Cheese Block + Mini Baguette \$11

Mom's Mild Salsa \$10/jar and Against the Grain Nachos \$7/bag