



StoneCropAcres Winery and Vineyard

Tasting Menu Fall 2020 (wine list on reverse)



In addition to our by-the-glass and bottle sales during this holiday season,
we are offering 4 different wine tasting flights as well as
hot red and white mulled wines.

Juice/sparkling water tastings available for children as well as
hot apple cider for non wine drinkers \$3

Each flight four tastings approx. 1 ½ oz each

\$5 per flight

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



Hungry? Local Cheeses, Local Nacho Chips & Salsa, Hummingbird Artisanal Chocolate

Cheese Block + Mini Baguette \$ 11.75

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

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

Hummingbird Artisanal Chocolate \$ 4.95

	White Rosé Red	 <h1>Tasting Notes</h1>		Price bottle (glass)
2018 Frontenac Gris +Vidal <i>dry</i>	White	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.	11	\$13 (\$5)
2019 Frontenac Gris +Pinot Grigio <i>dry</i>	White	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.	11.9	\$14 (\$5)
2019 Frontenac Gris +Sauvignon Blanc <i>dry</i>	White	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.	11.2	\$14 (\$5)
2019 Harmony Rosé <i>dry</i>	Rosé	This dry Rosé is everything a Rosé should be. A refreshing acidity and harmonious blend of aromas and flavours from both white and red wines. The perfect wine to pair with a wide variety of foods or to enjoy on its own.	11	\$15 (\$5)
2018 Gregarious Rose Eh <i>dry</i> <i>SOLD OUT</i>	Rosé	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.	12.6	\$15 (\$5)
2018 Frigio-Riesling <i>off dry</i>	White	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.	12.3	\$14 (\$5)
2019 Frontenac Gris +Riesling <i>off dry</i>	White	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.	11.1	\$14 (\$5)
2017 Frontenac Noir +Cabernet Franc <i>dry</i>	Red	Barrelled February 2018 in French oak, 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.	14.5	\$18 (\$7)
2017 Frontenac Noir +Cabernet Sauvignon <i>dry</i>	Red	Full of plum and black pepper, this wine was barrelled in French oak 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!	14.7	\$18 (\$7)
2017 Marquette + Merlot <i>dry</i>	Red	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.	14.2	\$18 (\$7)