

Nr.	Wein	Jahrgang	kurze Beschreibung	Bezugsquelle	Preis
1	Burnt Ship Bay, Sauvignon Blanc, Niagara Peninsula/ON	2016	"This Sauvignon Blanc delivers above its pay grade. A huge bouquet of nectarine, guava, passion fruit, poached pear and grapefruit. On the palate, it is dry with fresh acidity and very good length as well as added nuances of lemon balm and minerals"	Kanadalachs, 2558 Aegerten	CHF 17.90
2	Calliope, Viognier, Okanagan Valley, Oliver/BC	2016	The very enticing 2016 Calliope Viognier opens on a complex nose of ripe white peach, Sungold apricot and orange blossom, enlivened by ruby red grapefruit and tangerine undertones. There is richness to the palate with flavours of peach, red plum and candied apricot combined with hints of caramel and vanilla and, balanced out by refreshing lemon-lime and herbal notes. A great sipping wine, it will also win over your taste buds when paired with cilantro-spiked fish tacos, West Coast ceviche, Prosciutto wrapped melon, or spiced up pad thai.	Kanadalachs, 2558 Aegerten	CHF 19.70
3	Thornhaven estates, Brooklyn's Blend, Okanagan Valley, Summerland/BC	2015	Our one-of-a-kind Sauvignon Blanc/Chardonnay blend smacks of tropical fruit flavours and brisk acidity. Named after the youngest granddaughter. Pairs well with fish, shellfish and veal. Wonderful summer sipper on the patio.	Direkt beim Produzenten vor Ort bezogen	CHF 13.00
4	Burrowing Owl, Chardonnay, Okanagan Valley, Oliver/BC	2015	A restrained, crisp and fresh Chardonnay that nicely balances aromas of ripe cantaloupe melon and peach fruit with complex popcorn, hazelnut, and lemon notes. The palate is medium-bodied, has crisp mineral acidity and intense lemon zest, nectarine	Kanadalachs, 2558 Aegerten	CHF 29.90
5	Thornhaven estates, Syrah, Cabernet, Okanagan Valley, Summerland/BC	2015	Thornhaven's XV has aromas of blackberry, cherry, vanilla and cloves. This is a rich, medium-bodied red that can be paired with beef tenderloin, lamb or Tuscan-style pork roast	Direkt beim Produzenten vor Ort bezogen	CHF 22.00
6	Pillitteri, Merlot Reserve, Niagara-on-the-Lake/ON	2012	Garnet in colour with aromas of black cherry, black pepper, sea salt and caramel. Black and red cherry driven, with grilled herbs, a streak of sea salt minerality and silky tannins. Black pepper, smoky caramel and chocolate keep you reaching for more on the lengthy, velvety finish.	Kanadalachs, 2558 Aegerten	CHF 32.90
7	Pond View Meritage, Niagara-on-the-lake/ON	2013	Fragrant, earthy notes of expensive cigars, tanned leather, dark berries and currants. The palate is rich with dark chocolate covered ripe fruit and black currants, wrapped in a thick blanket of firm tannins. Serve with slow cooked Beef Short Ribs. Although rich and meaty now, this wine deserves a rest. Cellar 10-12 yrs.	Kanadalachs, 2558 Aegerten	CHF 33.90
8	Burrowing Owl, Syrah, Okanagan Valley, Oliver/BC	2015	A ripe, rich and meaty Burrowing Owl Syrah from the warm 2015 vintage. The nose shows blackberry, dried blueberry, ripe damson plum and smoky, meaty, bacon, coconut, leather and coffee with some dark chocolate and floral violet notes. The palate is rich and full bodied, intense and combines charred meat, paprika spice, black pepper and leather with dried blueberry, blackberry, dried fig and some toasty vanillin oak. Pair this rich wine with a beef and black pepper stew or braised lamb shanks. Rhys Pender, Master of Wine	Kanadalachs, 2558 Aegerten	CHF 38.90
Res.	Thornhaven estates, Pinot Gris, Okanagan Valley, Summerland/BC	2015	Ripe apple flavours are followed by a gentle hint of grapefruit and honeydew melon. Serve with fresh vegetables and pork dishes.	Direkt beim Produzenten vor Ort bezogen	
				Total	CHF 208.20
				7 Personen	CHF 29.74
				6 Personen	CHF 34.70