

# Sidney North Saanich Yacht Club

## Wine List

Wines other than the house wines on this list have been recommended by a wine connoisseur as being of great taste and of great value. Wines were reviewed by the SNSYC Bar and Food Services Committee

### WHITE WINES

	Glass	½ Litre	Bottle/Litre
<b>Chardonnay - Sawmill Creek (BC)</b>	\$3.95	\$11.50	\$20.95/L
<b>Chardonnay - Sonora Ranch (BC)</b>	\$4.50	\$12.95	\$23.95/L
<b>Sauvignon Blanc - Painted Turtle (BC)</b>	\$4.75	\$13.50	\$24.95/L
<b>Sauvignon Blanc - Semillon Yellow Tail (Australia)</b>	\$6.50	\$16.95	\$25.95/B
<b>Pinot Gris - Lurton (Argentina)</b> <i>Very floral, perfumey, ripe pear, red apple and mineral nose. Rich, round, fresh, slightly off dry entry with citrus, backed pear, apple flavours and a nutty floral finish. Very interesting. Compliments calamari and light pasta dishes very well.</i>			\$24.95/B
<b>Chardonnay - Peter Lehman (Australia)</b> <i>Dry, not as oaky as most Aussie chards. Buttery creamy-mouth feel with hints of melon and green apple along side citrus fruits. Excellent with seafood, chicken and pork with a light sauce.</i>	\$7.25		\$28.95/B
<b>Dry Ehrenfelser - Gehringer (BC-VQA)</b> <i>Floral nose flecked with honey, orange and mineral aromas. Ripe, round, good acidity with buttery, peach, creamy orange, baked apple and mineral flavours. A great alternative if someone has a misperception of Riesling. Responds well to oriental cuisine!</i>			\$28.95/B
<b>Gewürztraminer - Calona (BC-VQA)</b> <i>Classic Gewürztraminer style with lycee fruit, rose petal, exotic spice and tropical fruit aromas.</i>	\$6.95		\$27.95/B
<b>Sauvignon Blanc - Stoneleigh (New Zealand)</b> <i>Richly scented, intense with tropical fruit and herbaceous aromas and flavours, fresh and vibrant., this is a fleshy, ripe style with excellent depth and a crisp, slightly off-dry finish. Marvelous with salads.</i>	\$7.50		\$29.95/B
<b>Pinot Blanc - Sandhill (BC-VQA)</b> <i>A pale straw colour with granny smith apples, lime rind, and mineral aromas. Flavours of apple and pear backed by subtle nuances of spicy American oak. Responsive to vegetarian dishes and light pastas.</i>			\$29.95/B
<b>Chardonnay - Wente Morning Fog (US-California)</b> <i>Toffee, creamy waxy nose driven with honey, burnt apple and smoky pineapple aromas. Round, elegant and fresh on the palate with more green apple skin, smoky vanilla, nutty, pineapple flavours - complex. Our boldest white. Excellent with salmon and crab cakes.</i>	\$7.50		\$29.95/B

## RED WINES

	Glass	½ Litre	Bottle/Litre
<b>Merlot - Santa Isabela (Chile)</b>	\$4.25	\$11.95	\$21.95/L
<b>Cabernet Sauvignon - Sonora Ranch (BC)</b>	\$4.50	\$12.95	\$23.95/L
<b>Carina Garnacha - Castillo de Monseran (Spain)</b> <i>Aromatic nose with a meaty, spicy component, a touch floral. The texture is soft and supple making this an easy sipping red with black cherry, plum and liquorice flavours. Great with pork dishes, poultry and hamburger.</i>	\$5.25		\$21.95/B
<b>Curvee Noire - Gehringer (BC-VQA)</b> <i>A blended red wine of more than one variety. A mellow bouquet with a light velvety finish.</i>	\$6.50	\$16.95	\$25.95/B
<b>Zinfandel - Beringer (US-California)</b> <i>Rich berry and peppery aromas with flavours that characterize the Zinfandel grape.</i>	\$5.25		\$21.95/B
<b>Shiraz - McLarens on the Lake (Australia)</b> <i>From award winning Serafino Wines in South Australia. A peppery, bold wine exhibiting open dark fruit aromas and full bodied flavours of blackberry, plum, chocolate and spices that leads into an earthy finish with fine, velvety tannins. Very easy drinking! Responsive to pork dishes, burgers and surf and turf.</i>	\$6.50	\$16.95	\$25.95/B
<b>Merlot - Yellow Tail (Australia)</b> <i>Crushed berry aromas and a touch of typical Aussie spice. Ripe fruit flavour. Rich soft and delicious.</i>	\$6.50		\$25.95/B
<b>Syrah - Adobe Organic (Chile)</b> <i>Pepper, spice, chocolate, meaty, blackberry nose. Ripe. Soft balanced tannins. Smoky, peppery, blackberry, dark chocolate, coffee grind, meaty flavours finish on the round palate. Amazing! Try this with the weiner-schnitzel or with pastas with rich sauces.</i>			\$27.95/B
<b>Cabernet Sauvignon - Excelsior (South Australia)</b> <i>Mix of plum, earthy fruit layered with leather and toasted oak. Higher acidity on the mid-palate with dry leather notes and a warm slightly alcoholic finish. Received our highest rating! Works well with curry, prime rib, liver and onions and a big juicy steak!</i>			\$29.95/B

## SPARKLING WINES

	200ml	Bottle
<b>Henkell Trocken Piccolo (Germany)</b>	\$8.25	
<b>Henkell Trocken (Germany)</b>		\$28.95
<b>Segura Viudas – Brut Reserva (Spain)</b>		\$29.95

Revised: January, 2009