

## SNSYC Wine List

### White Wines

**House**      **Chardonnay** 6oz glass - 4.50; 1/2 Litre -11.95 - Litre -21.95  
                 **Sauvignon Blanc** 6oz glass -4.75; 1/2 Litre -11.95- Litre -22.95  
                 **Pinot Gris** 6oz glass - 7.50; ½ Litre -18.95; Litre -36.95

**Pinot Gris - Muse - BC** Estate grown - Saanich Peninsula

Crisp, tart and fragrant, with honeysuckle, pineapple and banana flavours. Great with fish, spicy clam linguini and gorgonzola cheese.

6oz glass 8.00; Bottle -33.00

**Sauvignon Blanc - Oyster Bay- New Zealand**

Zesty and aromatic, with penetrating flavours of passion fruit, gooseberry and lychee. Pairs well with all seafood, tomato sauce and Asian cuisine

6oz glass – 9.75; Bottle - 38.00

**Pinot Grigio - Villa Teresa – Organic -Italy**

Fruity with a fresh bouquet. Great with seafood and light entrees.

6oz glass – 8.50; Bottle - 33.00

**Chardonnay - Wente Morning Fog – California**

Apple and pear aromas with oaky notes. Round fruit flavours with a citrus finish. Pairs well with raw oysters, lobster, seafood and pasta in cream sauces.

6oz glass – 9.50; Bottle – 37.00

**Gewürztraminer – See Ya Later Ranch – BC**

Aromatic, with flavours of lychee, fruit and rose petals. Great with curry chicken.

6oz glass – 9.00; Bottle – 35.00

**Fume Blanc – Muse -BC**

Crisp with hints of green apples and lemongrass. Compliments seafood, cream of lobster bisque and coconut flavours.

Bottle – 35.00

**Riesling – Kabinett – Germany**

Off dry, light straw colour, with intense vibrant peach, citrus and white flower flavours. Fairs well with pork, Asian curries and salty blue cheese.

Bottle – 30.00

## Red Wines

**House Merlot** 6oz glass – 4.50; Half Litre -11.95; Litre – 23.95  
**Cabernet Sauvignon** 6oz glass – 4.75; Half Litre -13.50; Litre – 24.95

**Premium Cabernet Sauvignon** 6oz glass -8.50; Half Litre – 22.95; Litre – 43.95

**Cabernet Sauvignon – Muse-BC** Estate grown - Saanich Peninsula  
Bold, round and full bodied. Vanilla, black currant and peppery nose. Pairs well with blackened salmon and maple glazed pork tenderloin.  
6oz glass – 9.00; Bottle - \$36.00

**Zinfandel – Beringer – California**  
Berry and peppery aromas and flavours. Pair with pastas with tomato, or cream sauces. Wonderful with mozzarella, brie and smoked cheeses.  
6oz glass – 6.50; Bottle – 25.00

**Shiraz – McLaren on the Lake – South Australia**  
Dark and rich red colour with rounded berry fruit. Lots of character. Enjoy with red meats, pasta and mature cheeses.  
6oz glass – 7.00; Bottle – 27.00

**Chianti Classico- Carpineto - Italy**  
Bouquet of berries, cherries and violets, with a long finish. Compliments grilled meats and tomato based dishes.  
Bottle – 39.00

**Pinot Noir – Mirassou - California**  
Cherry and plum intense flavours, with hints of vanilla. Pairs well with salmon, poultry and risotto.  
Bottle – 33.00

**Merlot – Villa Teresa – Organic – Italy**  
Bright ruby red colour with a rather intense herbaceous nose. Excellent choice with roasted meats, salami and pork.  
Bottle - 34.00

**Garnacha – Castillo Monseran – Spain**  
Soft full flavoured wine, with a fruity finish. Nice with all meat dishes and slightly chilled with starters.  
6oz glass - 5.75; Bottle - 22.00

**Rioja - Montebuena – Spain**  
Dark ruby coloured, with an appealing perfume of spice box, leather and tobacco. Pairs well with beef stew, pork, game meats and curry.  
Bottle – 37.00

## **Sparkling**

### **Prosecco - Villa Teresa - Organic - Italy**

Dry, lemony and bubbly. Overtones of citrus, melon, lemon and almonds. Pairs nicely with seafood and even the heaviest of pastas.

Bottle (750ml) - 36.00

### **Brut - Segura Viudas - Spain**

Clean delicate and rich in flavor. Aromas of citrus and tropical fruits. Complex and full of flavor. Great with seafood, pasta and soft milk cheeses.

Bottle (750 ml) - 30.00

### **Piccolo - Henkell Trocken- Germany**

Fresh, fruity nose, with citrus flavors. Smooth and creamy, with a hint of fruit and honey. Spicy, acid finish. Great with seafood, or alone

Bottle (200ml) - 10.00