



WINE TASTING NOTES AND PRICES



Fall 2014 White Wines



☛ Gewürztraminer 2011 (0)

\$16.90

Crisp and spicy with floral aromas, and hints of rose and passion fruit. Excellent pairing with goats cheese or Münster cheese, Indian, Thai or Chinese dishes.



☛ Viognier 2013 (0)

\$19.90

Lang Vineyards 2013 Viognier provides lovely aromas of pineapple, lemon and green apple on the nose, with a flamboyant fruit forward palate, and floral notes on a lively finish. Pairs with Indian or Moroccan cuisines, braised chicken, stuffed trout and shellfish.



☛ Bravo White 2011 (0)

\$15.90

A medium bodied wine blend of seven varietals: Pinot Gris, Chardonnay, Sauvignon Blanc, Viognier, Pinot Auxerrois, Pinot Blanc and Muscat. A delightful nose with hints of melon and citrus fruits on a smooth finish. A fabulous sipping and patio wine.



☛ Pinot Gris 2013 (0)

\$18.90

Crafted from carefully selected grapes from the neighbouring Similkameen Valley, it offers crisp citrus, grapefruit, spice, lemon and lychee fruits on the palate, with a delightfully smooth finish. It pairs very well with seafood and light pasta dishes.



☛ Farm Reserve Riesling 2012 (1)

\$19.90

Lang's signature white wine in a classic style, displaying aromas of honey-dew melon, green apple and pear on a smooth finish. Its off-dry palate pairs well with Asian dishes, spicy foods and aged cheeses.



☛ Pinot Gris Late Harvest 2012 (2)

\$19.90

A lighter, late harvest wine with aromas of caramel, butterscotch, brioche and fruity pastry. Smooth and sweet without cloying. Enjoy as a sweet white wine or as a dessert wine. Pairs well with savory dishes, or desserts such as apple crumble.



*Tasting fee is \$2 for up to 6 samples.
Waived with any purchase.*

Rosé & Red Wines



🍷 Rosé 2012 (0)

\$15.90

A light, ruby colored wine of the Zweigelt varietal, with a fruity nose of fresh raspberries, cranberries and gooseberries. Lively and dry with crisp flavors and a zesty acidity. The perfect picnic wine that pairs well with summer salads, poultry and soft cheeses.



🍷 Pinot Noir 2012 (0)

\$16.90

A medium bodied wine with aromas of vanilla and sour cherries. Lovely flavors of green peppers, cranberries and plum, with a round, dry finish. Enjoy with salmon, duck, pasta and firm cheeses.



🍷 Merlot 2011 (0)

\$17.90

A delightful, dark ruby color with a blackcurrant nose and scents of autumn. Hints of vanilla, sour cherry and toasted oak. Medium bodied with a smooth finish.



Enjoy with dark meat dishes, creamy pasta or pizza.



🍷 Meritage 2013 (0)

\$22.90

A well-crafted blend of Merlot (72%), Cabernet Franc (16%) and Cabernet Sauvignon (12%) with aromas of cherry, cassis and cedar. Aged in French and American oak, it exhibits flavours of black cherry and black currant. Pairs well with prime rib and barbeque chicken. (No sulphites added)



🍷 Marechal Foch 2013 (0)

\$20.90

Lang Vineyards 2013 Marechal Foch is a signature red wine, with grapes harvested from 50-year old vines. A deep dark ruby wine, it exhibits aromas of figs, leather, dried Italian plums, chocolate and sweet wild blueberries. There is an earthy quality that reflects the unique glacial terroir. It pairs perfectly with lamb and aged cheeses.



Dessert Wines



🍷 Red Canadian Maple Wine (7)

\$19.90

with Gift Box

\$22.90

The first winery in North America to produce such a delight. A perfect blend of Pinot Noir and Canadian Maple Syrup, with hints of light sherry and port. A great dessert wine served on walnut ice cream, tiramisu and fresh fruit salad, or enjoyed as an aperitif. Makes a first class gift!



🍷 White Canadian Maple Wine (7)

\$19.90

with Gift Box

\$22.90

A lovely blend of Chardonnay and Canadian Maple Syrup. A light dessert wine with caramel flavours on a smooth finish! Pairs perfectly with vanilla ice cream. Serve on waffles and pancakes.



Great Wine, Great View, Great Atmosphere!