

WHITE

Icewine 2002 - \$19.95

Ripe apple flavours with honey undertones.

Great for after dinner sipping or serve with your favorite dessert.

200 ml bottle is the perfect size for entertaining dinner parties of 6-8 people

Select Chardonnay 2006 - \$15.95

A very surprising Chardonnay indeed! Exceptionally brassy in colour and the aromas and flavours certainly do not suggest an Essex County Chard at all. Actually, if I didn't know its origin, I would have guessed it came from somewhere like California or maybe even Western Australia. It's a very ripe, round fruit-driven wine, unencumbered by excessive oak and not particularly high in acidity. Its character is reflected in a lush, pure fruit core - but not cool-climate apple and pear as one would expect. It is actually redolent with of tropical, mango and guava, with notes peach and apricot. This one would be great with Paella, Berkshire Pork chops or roast chicken on a Sunday afternoon.

Autumn Harvest Vidal 2007 - \$12.95

I really don't think I have ever visited Sanson Estate without someone coming in during my time there and buying a couple of bottles of this wine. It seems to be a staple for Essex County locals. Vidal is actually a hybrid grape that was designed to survive Canada's inclement winters but it found a niche as icewine - actually celebrating those same cold months. Harvested a little late in the fall, after the fruit has had time to accumulate extra ripeness this wine shows round, honeyed aromas of pineapple and peach that carry to a soft, round, full palate. It's simply an easy-to-drink, slightly off-dry, un oaked wine that is great on its own or will compliment a surprising range of foods - anything from pan-fried fish to roast fowl to spicy Asian cuisine... or just enjoy a glass on its own.

Riesling 2007 - \$14.95

The "07" has a distinct Alsace style with bold, brassy colour; forward aromas of applesauce, peach compote; and an ever-so-slight petrol note. On the palate the assertive tree fruit replays with an interesting seam of fresh herbs/thyme and really zesty acidity. This dry, racy Riesling really puts it all out there - none of that delicate, floral stuff here. Just the thing for a Berkshire pork chop on the barbecue. Don't chill this one too much - it really opens up if you take the bottle out of the fridge 15 minutes before service.

SANSON ESTATE

w i n e r y

9238 Walker Road • McGregor • Ontario

Phone: (519) 726-9609

SPECIAL EVENTS • TOURS BY APPOINTMENT

Open 7 Days a Week from 11am to 5pm

RED

Barn Cat 2004 - \$16.95

A medium/colour suggests an easy-to-drink wine, which Barncat is, but at the same time, like an onion, you peel away the layers and there is much more there. The aromas lively and pleasing with cherry notes at the core and highlights of new leather, red licorice, a touch of anise, and fresh herb/cedar. These impressions are rounded out on the palate with some sweet vanilla/wood and a refreshing zest of acidity that lingers on a crisp finish. This guy is just the right weight and balance for a Berkshire chop or some spicy sausage right off the barbecue!

Cabernet Sauvignon 35% Cabernet Franc 35% Merlot 20% Pinot Noir 10%

Baco Noir 2006 - \$14.95

From the start, Baco has been one of Sanson's "go to" wines and the 06 is another great effort. Deep ruby colour and staining concentrated purple hues. The aromas show classic wild berry/black current and crème de cassis balanced with elegant, sweet oak bouquet – that's one of the keys with Baco, getting the oak to balance the bold fruit without the whole thing getting too overblown. On the palate it is full and round with ultra-ripe fruit - the other key is to keep the vigour of the vine in check to avoid green notes. Baco is a workhorse hybrid around here and it really makes my day when I can pour it for those I-don't-drink Canadian-wine-folks – and have them tell me they think its "a pretty decent California Zin" Right on Dennis!

Baco Noir Reserve 2005 - \$24.95

There are a handful of winemakers who can take the lowly hybrid cross, Baco Noir, and elevate it to something special – Dennis Sanson has made a career of it. His 2005 continues in his tradition of providing gobs of juicy, brambly, bumbleberry fruit with saturated, staining ruby colour. I think the thing what sets his apart from the rest though, besides its extremely saturated concentration, is the premium oak treatment that balances its naturally humble character and lends an elegance, with subtle, sweet vanilla nuances. Try this one with burgers, steaks, chilli or some of Sanson's Berkshire pork sausage off the barbecue this summer.

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