



RED WINE LIST

LIGHT

Subtle aromas of sweet cherry, raspberry, fresh herbs, black tea with a finish of soft tannins, pepper or hints of vanilla. Pairs well with fish, duck, light pasta or vegetarian dishes.

Gamay Noir

Mount Boucherie – *Similkameen Valley, BC* 39

Pinot Noir

Lake Breeze – *Naramata, BC* 57

Burrowing Owl – *Oliver, BC* 65

Meyer Family “McLean Creek” – *Okanagan Falls, BC* 75

Etna Rosso

Planeta – *Sicily, Italy* 66

MEDIUM

Deeper in color with scents of cedar, plum, black cherry, licorice or mild vanilla. On the palate look for oak, chocolate or blackberry. Pairs well with almost anything (especially lamb, duck, steak, pasta or pizza).

Barbera

Luca Bosio – *Piedmont, Italy* 38

Monterosso – *Piedmont, Italy* 55

Chianti

Geografico Capofosso – *Tuscany, Italy* 36

Castello di Querceto – *Tuscany, Italy* 46

Carpineto – *Tuscany, Italy* 54

Chianti Classico

Brancaia – *Tuscany, Italy* 70

Primitivo/Zinfandel

Heracles – *Puglia, Italy* 48

Young and Wyse Collection – *Osoyoos, Italy* 50

Morellino di Scansano

Castello Bossi “Terre di Talamo Riserva” – *Tuscany, Italy* 68

Cabernet Franc

Harper’s Trail – *Kamloops, BC* 38

Bartier Brothers – *Oliver, BC* 65

Baillie-Grohman – *Creston, BC* 72

Merlot

Gold Hill – *Oliver, BC* 49

Ex Nihilo – *Lake Country, BC* 56

Vanessa Vineyard – *Similkameen Valley, BC* 88

Bottega – *West Kelowna, BC* 110

Checkmate “The Silent Bishop” – *Oliver, BC* 140

Brunello

Pertimali – *Tuscany, Italy* 155

Carpineto – *Tuscany, Italy* 162

BOLD

These wines often have bold aromas of blackberry, bittersweet chocolate, coffee, vanilla bean or leather. Look for finishes of mocha, pepper, clove or vanilla. Pairs well with heavier pasta, pizza, steak or lamb.

Malbec

La Frenz – *Penticton, BC* 48

Syrah

Moon Curser – *Osoyoos, BC* 48

Orofino – *Similkameen Valley, BC* 64

Vanessa Vineyard – *Similkameen Valley, BC* 88

Cabernet Sauvignon

Orofino “The Scout” – *Similkameen Valley, BC* 65

Black Widow – *Naramata, BC* 82

Culmina – *Oliver, BC* 88

Covert Wines “Grand Reserve” – *Oliver, BC* 124

Barolo

Ricossa – *Piedmont, Italy* 88

Marchesi di Barolo “Coste di Rose” – *Piedmont, Italy* 148

BLENDS

More complicated in structure, these wines can be medium to full-bodied. Look for upfront aromas of black currant, plum, pencil, smoke, flower or cocoa. Finishes can be creamy with notes of jam, vanilla, blueberry or tobacco. Pairs well with duck, steak, herb or tomato-based pasta or roast vegetables.

Rosso

Michele Chiarlo “La Vespa Monferrato” – *Piedmont, Italy* 48

GSM

Pentage – *Naramata, BC* 64

Bordeaux Blend

Gold Hill “Cabernet Merlot” – *Oliver, BC* 48

Fort Berens “Meritage” – *Lillooet, BC* 54

Moon Curser “Border Vines” – *Osoyoos, BC* 54

Noble Ridge “Family Reserve Meritage” – *Oliver, BC* 75

Tenuta Argentiera “Villa Donoratico” – *Bolgheri, Italy* 83

Hester Creek “The Judge” – *Golden Mile Bench, BC* 105

Maculan “Fratta” – *Veneto, Italy* 210

Super Tuscan

Rocca della Macie “Ser Gioveto” – *Tuscany, Italy* 90

Brancaia “Il Blu” – *Tuscany, Italy* 180

Amarone

Allegrini “Corte Giara” – *Veneto, Italy* 118

Tommasi “Il Sestante” – *Veneto, Italy* 130

Valpolicella

Ca Rugate “Rio Albo” – *Veneto, Italy* 49

Tedeschi “Capitel Nicalo” – *Veneto, Italy* 62