



## WHITE WINE LIST

### SPARKLING

Expect aromas of green apple, pear, flowers with a toasted nut finish. Pairs well with calamari, cream sauce dishes, salumi or cheese.

#### Prosecco

Villa Sandi “Il Fresco” – *Veneto, Italy* 40

#### Rosé

Maverick “Ella” – *Oliver, BC* 75

#### Chardonnay

Mount Boucherie “Blanc de Blanc” – *Similkameen Valley, BC* 42

Bella “Reserve” – *Naramata, BC* 104

Giulio Ferrari Riserva – *Trento, Italy* 175

### CRISP & DRY

Aromas may include green apple, citrus, pear and hints of vanilla. Finish tends to be silky or crisp. Pairs well with light pasta, fish, grilled vegetables or salad.

#### Pinot Gris/Grigio

Cantina Tollo “Rocca Ventosa” – *Abruzzo, Italy* 36

Averill Creek – *Duncan, BC* 40

Ex Nihilo – *Lake Country, BC* 46

#### Verdicchio

Umani Ronchi “Exclamation” – *Marches, Italy* 40

#### Soave

Tenuta Sant Antonio “Monte Cerani” – *Verona, Italy* 38

#### Chenin Blanc

Quail’s Gate – *West Kelowna, BC* 42

#### Falanghina

Feudi San Gregorio “Albente” – *Campania, Italy* 45

#### Pinot Blanc/Bianco

Wild Goose “Mystic River” – *Okanagan Falls, BC* 40

Maculan – *Veneto, Italy* 58

#### Sauvignon Blanc

La Frenz – *Penticton, BC* 46

Di Lenardo – *Friuli, Italy* 52

Burrowing Owl – *Oliver, BC* 58

#### Unoaked Chardonnay

Gold Hill – *Oliver, BC* 38

Meyer Family – *Okanagan Falls, BC* 44

#### Blend

Maverick “Origin” – *Oliver, BC* 38

Liquidity “Collage” – *Okanagan Falls, BC* 46

Skaha “Mystique” – *Kaleden, BC* 48

### NOT-SO-DRY

Scents of tropical fruit, rose petal, grapefruit, peach or orange blossom. Finishes on the sweeter fruit side (pineapple, orange, cantaloupe). Pairs well with cured meats, cheese, fish or dessert.

#### Riesling

Wild Goose “Stoney Slope” – *Okanagan Falls, BC* 40

Synchromesh “Four Shadows” – *Okanagan Falls, BC* 49

Orofino – *Similkameen Valley, BC* 60

#### Gewurztraminer

The View – *Kelowna, BC* 36

Thornhaven – *Summerland, BC* 40

### BOLD

Upfront aromas such as green apple, vanilla, caramel, coconut or peach. Bold finishes include ginger or butterscotch texture (like a warm duvet wrapped around your tongue). Pairs well with pasta, polenta, fish, cheese or duck.

#### Oaked Chardonnay

Fort Berens – *Lillooet, BC* 38

Noble Ridge – *Okanagan Falls, BC* 52

McWatters – *Oliver, BC* 58

#### Semillon

Bartier Brothers – *Oliver, BC* 44

#### Viognier

Bottega – *West Kelowna, BC* 50

#### Trebbiano Spoletino

Antonelli San Marco – *Umbria, Italy* 65

#### Blend

Terra Vista “Figaro” – *Similkameen Valley, BC* 48

### ROSÉ

Look for strawberry, cherry or cranberry aromas with a crisp mineral finish. Pairs well with grilled meats, light pasta or seafood.

#### Rosé

Baillie-Grohman “Blanc de Noirs” – *Creston, BC* 46

Seven Directions “Tractor and Vines” – *Summerland, BC* 50