

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.

- Procecco – Villa Sandi “Il Fresco” Procecco – *Veneto, Italy* 40
- Mount Boucherie “Blanc de Blanc” – *Similkameen Valley, BC* 42
- Unsworth – Charme De L’Ile – *Cowichan Valley, BC* 54
- Rosé – Maverick “Ella” – *Oliver, BC* 75
- Ca’ del Bosco “Cuvee Prestige” Franciacorta – *Lombardy, Italy* 110

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.

Arneis

Damilano – *Piedmont, Italy* 48

Gavi

Michele Chiarlo “Le Marne” – *Piedmont, Italy* 50
Fontanafredda – *Piedmont, Italy* 55

Pinot Gris/Grigio

Cantina Tollo “Rocca Ventosa” – *Abruzzo, Italy* 36
Averill Creek – *Duncan, BC* 40
Ex Nihilo – *Lake Country, BC* 46
Spierhead – *Kelowna, BC* 50
Alois Lageder “Dolomiti” – *Trentino-Alto Adige, Italy* 54

Verdicchio

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

Soave

Tenuta Sant’ Antonio “Monte Cerani” – *Verona, Italy* 38
Ca’ Rugate “San Michele” – *Veneto, Italy* 45

Chenin Blanc

Little Straw – *Oliver, BC* 40
Quails’ Gate – *West Kelowna, BC* 45

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

Sauvignette

Unsworth – *Cowichan Valley, BC* 50

Unoaked Chardonnay

Gold Hill – *Oliver, BC* 38
Meyer Family – *Okanagan Falls, BC* 46
Upper Bench – *Naramata, BC* 54

Vermentino

Tenuta Guado al Tosso – *Bolgheri, Italy* 60

Blend

Maverick “Origin” – *Oliver, BC* 40
Marionette “Sur Lie” – *Salmon Arm, BC* 42
Liquidify “Collage” – *Okanagan Falls, BC* 48
Skaha “Mystique” – *Kaleden, BC* 50

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
Kitsch – *Kelowna, BC* 55

Gewurztraminer

The View – *Kelowna, BC* 38
Thornhaven – *Summerland, BC* 44
JoieFarm “En Famille” – *Naramata, BC* 58

Blend

Lunessence “Muscat/Sauvignon Blanc” – *Summerland, BC* 44
Sea Star Vineyards “Stella Maris” – *Pender Island, BC* 50

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* 40
Noble Ridge – *Okanagan Falls, BC* 52
McWatters – *Oliver, BC* 58

Semillon

Bartier Brothers – *Oliver, BC* 44
Pentage – *Naramata, BC* 50

Viognier

Bottega – *West Kelowna, BC* 50
Misconduct – Viognier/Chenin Blanc – *Oliver, BC* 56

Trebbiano Spoletino

Antonelli San Marco – *Umbria, Italy* 60

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* 52