



WINE & CHEESE PAIRING | 30

Enjoy four 1oz tastings of the following wines, paired with locally-made cheeses:

2023 AUXERROIS

Notes of white melon and red apple on the nose, gentle acidity and flavours of pear and honeycomb.

**SHAWNIGAN - COWICHAN STATION CREAMERY,
DUNCAN BC**

2024 MOUNT NEWTON BENCH VINEYARD PINOT BLANC

Mount Newton Bench Pinot Blanc is a new addition to our portfolio. The wine is bone dry, fruit forward, and quite pleasing.

**MT.MORIARTY - LITTLE QUALICUM CHEESEWORKS,
PARKSVILLE BC**

2023 SYMPHONY

Wild berries, currants, dried tobacco and notes of coastal forests on the nose give way to structured tannins, cherries and exotic spices on the palate. Symphony is a blend of Cabernet Libre, Labelle, and Corivese.

SMOKED BOERENKAAS - NATURAL PASTURES, COURTENAY BC

OVATION

This port style wine is a blend of several years of our estate grown Marechal Foch that achieves the freshness and fruitiness of youth with the complexity and integration of maturity.

AGED FARMHOUSE - NATURAL PASTURES, COURTENAY BC

Sample menu only

