

UNSWORTH

VINEYARDS

DINE & SIP FEATURE \$25

\$15 for UV Wine Club members and up to 3 guests



*Each wine is thoughtfully paired with a bite from the Restaurant at
Unsworth Vineyards | 5oz wine + 3 canapés*

2020 ALLEGRO

A bright and cheerful wine, Allegro shows aromas of apple, white peach, bosc pear and grapefruit on the nose. On the palate Allegro is dry with brick acidity showing flavours of ruby grapefruit, white peach and green apple.

2022 ROSÉ

This dry Rosé has vibrant aromas of wild strawberries and cranberries on the nose that reveal flavours of Rainier cherries, rhubarb, and red apple on the palate. Most associated with the summer months, rosé can add sunshine to every season.

2021 SYMPHONY

A unique style of wine to Vancouver Island, Symphony is ripe and surprisingly full bodied considering our mild climate. 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.

UNSWORTH RESTAURANT OFFERING:

Weekly 3 Course Dinner Fresh Sheet | \$80 per person

(inclusive of tax and tip)

For every Dine & Sip Cowichan meal purchased, Island Savings will donate \$5 to the Full Cupboard