

# The Estate Series

**These premium wines are vinted to rival aged bottles in the \$25 range.**

Our supplier, the 2<sup>nd</sup> largest winery in Canada, procures grapes harvested all over the world, bidding against the likes of Robert Mondavi. These grapes are then handled and pressed in the same manner as any other winery.

At the stage where fermentation would normally be started, our juice (or “must”) is instead stabilized and quick chilled down to near freezing in nitrogen purged stainless steel storage tanks. After the proper blend is achieved, the juice passes thru a special pasteurization process and is poured into packages that have each been double flushed with nitrogen, so that when it arrives at Queen City Brewing it is still as pure and fresh as the day it was processed.

At the time of your appointment to vint the “must” into wine, you will do all the preparation up to and including the addition of the yeast. You then make an appointment in 6 weeks to bottle your wine. During the interim, the wine will undergo fermentation and bulk aging.

When bottling time arrives, you will cork and capsule your wine. We recommend you resist the urge to try your wine until another 4 to 6 months have passed. It will continue to improve over the next 3 to 5 years.



These wines showcase grapes sourced from specific regions.

Yields 28+ Bottles, \$149

## **Washington Columbia Valley Riesling**

Rieslings grown here offer pronounced ripeness, but still retain the acidity. This shows in its fantastic floral aromas, as well as flavors of peach, apple and a distinctive crispness.

## **Woodbridge Cabernet Sauvignon**

An Ultra-Premium cabernet, with the trademark black currant and cherry flavor in addition to the complexities that we “Cab” fans adore.

## **Napa Valley Stag’s Leap Merlot**

Harvested from the east bench of the valley, a dry, medium body, with a soft supple fruity palate of plums and red berries. The characteristic spicy aroma carries a hint of light oak. Delicious.

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**French Chardonnay** This is the King of the whites. Rich and fruity, with soft, subtle nuances. Very Delightful.

**Italian Pinot Grigio** Fresh, Fragrant and Lively. With hints of citrus and almonds, it’s a very refreshing wine.

**Australian Shiraz** Wonderfully rich, ripe aromas with a slight hint of oak, culminating in a full, zesty finish.

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The specialty wines below showcase unique exciting styles.

Yields @15 Bottles, 2 month Fermentation, \$99

## **Millennium Sparkling Wine**

An off-dry sparkling wine with a fruity bouquet and taste, and a crisp finish.

## **Queen City Classic Port**

A rich, warm, and full bodied classic. The sweet finish has made this our #1 seller.

## **Canadian Icewine**

Picked frozen, the grape yields intense sweetness. Surprisingly complex.

Reusable Bottles sold separately - \$7.50 / Case