

Tasting Notes for Couchiching Conservancy Wine Club

Red

Vinedresser Meritage - Dark garnet colour. A beautiful example of a Bordeaux style wine, with aromas of black raspberries and currants. One sip of this wine and you will see why it is worthy of such a prestigious name. Taste buds will celebrate the flavors of delightful cocoa with a sprinkle of tobacco.

Pair with: Tender cut of prime rib, roasted lamb or grilled portabella mushrooms

For more detailed notes [click here](#).

Cabernet Sauvignon Reserve - Cabernet Sauvignon is often referred to as the "King of Red Wine Grapes". They are among the most widely grown, widely known, and widely enjoyed grapes for red wine. Medium ruby red colour. This wine is full-bodied and characterized by plum, cherry, blackberry, vanilla and tobacco flavours.

Pair with: Red meats, Heartier tomato-based pastas, Lamb, Strong flavoured cheese, Dark chocolate.

For more detailed notes [click here](#).

Pinot Noir Reserve- Pinot Noir wine is produced from red grapes but it is much lighter in color than other red wines. It is one of the oldest varieties cultivated by man. On Pelee Island it thrives in a micro climate that enjoys the longest growing season with the greatest amount of heat units in Canada. Medium ruby red colour. Perfumed with aromas of cherry fruit and vanilla with an underlying note of earth and chocolate. Flavours are reminiscent of sweet red berries, plums, tomatoes and cherries.

Pair with: Poultry, beef, fish, ham, lamb and pork, Creamy sauces, Spicy seasonings

For more detailed notes [click here](#).

Rosé

Pelee Pink- Chambourcin is versatile for wine making, producing wines that are fruity with a somewhat spicy undertone. A late ripening grape that may produce a highly rated red wine when the fruit is fully matured. This tangy rose is appealing for its raspberry and lemon peel flavours, which linger on this semi dry finish. A medium bodied wine with a good concentration, fine acidity and length.

Pair with: Spicy and barbecued foods, Dark chocolate, Serve chilled

For more detailed notes [click here](#).

White

Tailwind Gewurztraminer Riesling- A blend of Riesling and Gewurztraminer. This wine shows an abundance of flavours and aromas from both the Gewurztraminer and the Riesling while still having a crisp lingering finish. Pale lemon in colour. The nose entices from the beginning with notes of pineapple and golden delicious apple. These fruit flavours are complimented by notes of peach and ripe exotic fruits with a fresh acidity and clean finish.

Pair with: Spicy Asian fare, Slow-braised pork belly with a fennel and citrus salad.

For more detailed notes [click here](#).

Pinot Grigio VQA- Pinot Grigio is a very fashionable white wine enjoyed around the world, and it is known as Pinot Gris in some countries. Pale gold in colour. Light floral nose. Ripe pears and apricots on the palate with a nutty finish. Medium bodied and low to medium acidity with plenty of extract, giving this wine its signature silky, rich mouth feel.

Pair with: Lighter fish, Chicken, Pork, Pasta dishes, Sushi, Lobster, Scallops

For more detailed notes [click here](#).

Semilion Sauvignon Blanc (Barn Quilt)- This versatile blend is made into crisp, dry wine. Vibrant acidity and grassy aroma by Sauvignon Blanc structure and mouthfeel from Semillon. Pale lemon in color. Light aromas of tropical fruit and citrus with a slightly tart citrus finish.

Pair with: Pan fried perch, Seafood salad, Fresh crab, Spring vegetables

For more detailed notes [click here](#).

Vinedresser 2012 Chardonnay- Marvelously dense and intense Chardonnay with a deep straw colour. Vibrant buttery frame and wooded undertone showcasing a long toasty vanilla finish.

Pair with: Poached salmon in a butter sauce, Steak Béarnaise or seared Seabass.

For more detailed notes [click here](#).