



LICENSEE PRICE LIST – 2016

Contact: Justine Lakeit 905.468.8814 justine@carolinecellars.com



**2013 Bradfield White
VQA
750 ml
Sugar Code: 0
\$11.93**

Made from 100% Sauvignon Blanc. Bright citrus - lemon, lime and white grapefruit on the nose and palate, with a pleasing herbaceous and grassy note. Crisp, fresh and light - great with light and citrusy fish or shellfish dishes, as well as crisp green salads.



**2011 The Farmer's
Riesling VQA
750 ml
Sugar Code: 1
\$11.46**

*Bronze Medal
WineAlign Nationals
Competition 2013*
Green apple and lime appear on the nose of this wine, continuing onto the palate with fresh apricot notes - making this wine extremely balanced and refreshing - a perfect food-wine that will pair with virtually anything!



**2015 The Farmer's
White VQA
750 ml
Sugar Code: 2
\$12.36**

Available May 2016
A blend of aromatic white wine varieties - Riesling, Vidal and Gewurztraminer. Ripe pineapple, mandarin orange, Bosc pear and candied citrus peel - especially lime - show on both the nose and palate. Sweeter on the nose than on the palate - the palate of this wine shows exceptional balance of acidity against sweetly fragrant aromatic notes, with a deliciously long lasting finish.



**2013 The Farmer's
Gewurztraminer VQA
750 ml
Sugar Code: 2
\$14.03**

Sweet and spicy on the nose with notes of rose petals, ginger and ruby red grapefruit. A full, fruity palate gives way to a lovely spicy and floral finish. Enjoy with creamy brie or camembert style cheeses, coconut shrimp or Thai curries.

All wines listed are available for Direct Delivery from Caroline Cellars Winery in Niagara-on-the-Lake. Licensee Pricing listed include applicable HST and bottle deposits. Minimum order requirements are 12 bottles.

Licensee number and payment is required before shipping. Ontario only.

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**2014 The Farmer's
Vidal VQA**
750 ml and 1.5 L
Sugar Code: 2
\$9.50 750 ml
\$14.27 1.5 L

Ripe peach, pear and melon on the nose as well as some sweet honey-suckle notes. Easy to drink and extremely refreshing, the palate of this wine is fresh, crisp and fruity - on the sweeter side but not too sweet with bright acidity offering a great balance of flavours.



**2015 Farmer's Rosé
VQA**
750 ml
Sugar Code: 2
\$11.93
Available May 2016

Raspberry, strawberry, rhubarb and red apple appear on the nose, with a palate that starts off jammy but is rounded out by some balancing acidity - the palate mirrors the strawberry, raspberry and rhubarb notes with some apple and some spicy notes on the finish. An incredibly versatile wine - great with both turkey and ham, and is also positively refreshing as a patio sipper!



**2010 Bradfield Red
VQA**
750ml
Sugar Code: 0
\$11.93

This medium bodied red is made from 100% Zweigelt - it has a warm nose of ripe berry with smoky undertones. On the palate, sour cherry and raspberry dominate, with a pleasant toasty undertone. A respectable amount of tannin structure gives this wine a nice dry finish - loaded with smokiness and campfire notes, with slight liquorice notes appearing on the lingering finish.



2013 Merlot VQA
750 ml
Sugar Code: 0
\$12.36

Fresh and fruity on the nose, this wine is light, fresh and easy drinking. On the palate it has soft acidity, sour cherry, wild raspberry and cranberry notes. This wine will easily be your go-to weeknight wine right now - it will pair with virtually anything - as it is not too heavy and definitely refreshing.

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2010 Baco Noir VQA
750 ml
Sugar Code: 0
\$14.31

Bronze Medal - Royal Winter Fair 2013

What a nose! Anise, sweet pipe tobacco, leading to old-fashioned ribbon or molasses candy - with nuances of baked cherry pie. The palate mirrors the nose quite a bit - tart cherry, anise and a sweet smokiness dominate the palate. Big and bold.



2010 Cabernet Franc VQA
750 ml
Sugar Code: 0
\$16.71

*Silver Medal - All Canadian Wine Championships 2014
Silver Medal - Royal Winter Fair 2014*

A big nose filled with sweet hay, black pepper and maraschino cherry gives way to a palate that is ripe and supple with soft tannins and good structure. A definite smoky-spicy balance plays on the palate, with slight currant notes and a lasting woody finish.



2012 Vidal Icewine VQA
375 ml
Sugar Code: 19
\$30.48

*Double Gold - All Canadian Wine Championships 2015,
Silver Medal - WineAlign Nationals 2014*

Classic nose of orange and caramel - with a palate full of sweet mandarin orange, candied pineapple, orchard fruits like peaches, apricots and pears. Caramel and butterscotch notes make an appearance on the finish. Serve with fruit desserts or strong cheese.

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