

Welcome to Maryhill Winery

VANCOUVER

\$30 WINE TASTING

Fee waived with \$40 wine bottle purchase.

TODAY'S FLIGHT

Sauvignon Blanc CLASSIC

Pear and Honeydew Nose, crisp citrus, clean and refreshing finish

Suggested Menu Pairing- Mediterranean Sizzle Prawns

Retail \$22- Premium Club \$16.50 - Wine by the Glass \$12

Chenin Blanc RESERVE

Lemon Meringue, soft acidity, crisp finish

Suggested Menu Pairing- Peel and Eat Shrimp

Retail \$32 - Premium Club \$24 - Wine by the Glass \$14

Mourvèdre RESERVE

Red currant and herbs, toasted vanilla, mild pepper finish

Suggested Menu Pairing- Maryhill Burger

Retail \$49 - Premium Club \$36.75 - Wine by the Glass \$16

Syrah CLASSIC

Blood orange and raspberry, orange peel, clove, slight smokey finish

Suggested Menu Pairing- Sizzling Mushrooms

Retail \$31 - Premium Club \$23.25 - Wine by the Glass \$14

Malbec RESERVE

Raspberry and oak nose, deep fruit, firm black pepper finish

Suggested Menu Pairing- French Onion Soup

Retail \$46 - Premium Club \$34.50 - Wine by the Glass \$16

Serendipity, RESERVE

Herbaceous and bold, dried cherry and subtle tannic finish

Suggested Menu Pairing- Steak Bites

Retail \$48 - Premium Club \$36 - Wine by the Glass \$16

Zinfandel, RESERVE

Fruit pie nose, blackberry jam, supple finish

Suggested Menu Pairing- Versailles

Retail \$52 Premium Club \$39 - Wine by the Glass \$16

PREMIUM WINE CLUB EXCLUSIVES

Carménère, *Elephant Mountain*, VINEYARD SERIES

Fresh bell pepper, hints of rhubarb, bold cherry, firm finish

Suggested Menu Pairing- Steak Bites with Pita

Premium Club \$45 - Wine by the Glass \$18

Syrah, Klipsun, VINEYARD SERIES

Dark black fruit, nutmeg and clove, English Breakfast tea

Suggested Menu Pairing- Charcuterie Board

Premium Club \$39.75 - Wine by the Glass \$18

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