



Summer 2022 Wine List

(availability may change during the summer)

%
alc

**Price
bottle**
(5ozglass)

2021 Frontenac Gris Pinot Grigio dry white	A crowd favourite, this Frontenac/Pinot blend is a dry, crisp white wine with aromas and flavours of bartlett pear, tart apple and honeydew melon with just a hint of ginger on the finish.	10.4	\$16 (\$7)
2021 Frontenac Gris Chardonnay dry white	This lightly oaked Frontenac Gris/Chardonnay has hints of toasted almonds and vanilla along with notes of baked apple and nutty brioche	12.1	\$17 (\$7)
2019 Frontenac Gris -Sauvignon Blanc dry white	Bright and fresh and dry with a zestiness accompanied by classic aromas of lychee, fresh hay and gooseberry, this blend may also deliver a hint of peach or apricot.	11.2	\$14 (\$5)
2021 Solstice Slightly off dry Orange wine	Grapes for this unique orange wine were hand selected and picked by our winemaker, then fermented on their skins (like red wines) to produce the lovely orange hue and nutty almond, apricot/citrus aromas and flavours. Delightfully crisp, it is a great summer wine. Small format 330ml bottles only.	11	\$9 By the bottle only
2018 Frigio-Riesling slightly off- dry white	Like your Riesling a little dryer? Here is a blend of Frontenac Gris, Pinot Grigio and Riesling with cool crisp food friendly flavours.	12.3	\$14 (\$5)
2019 Frigio-Riesling off dry white	Off-dry and fruity, this is one of our most popular whites. A blend of two Grigio grape wines – Frontenac and Pinot plus a touch of Riesling to make it fun.	11.1	\$15 (\$5)
2019 Frontenac Gris -Riesling off dry white	A bit of sweetness with aromas of citrus, honey, white floral, peach and apricot. This may be the perfect wine for those who don't like it too dry.	11.1	\$14 (\$5)
2020 Riesling-Swenson off-dry white	Blend Riesling with a hint of Louise Swenson and you get a white wine that is off dry but crisp with flavours of sweet apple, citrus, and a drop of honey on the nose and palate. Perfect if you don't like your wine too dry.	11.4	\$15 (\$5)
2020 Harmony Rosé off-dry rosé	This rosé is slightly off-dry, fruity and still has a racy crispness that makes it great for patio drinking or pairing with a large variety of foods from salads to meats.	10.7	\$16 (\$7)
2018 Frontenac Noir- Syrah dry red	Lighter bodied, and easy drinking, this red wine delivers black pepper and red fruits like plum, and blackcurrant on the nose. Take a sip and taste the strawberry/raspberry/cranberry flavours with light tannins.	12.5	\$18 (\$8.50)
2019 Frontenac Noir- Cabernet Franc dry red	Notes of plum, black cherry and blackberry with youthful tannins that can be enjoyed now or will age well.	11.3	\$18 (\$8.50)
2019 Misceo dry red	"MISK-ay-oh" Latin for mix or mingle. We mingled Frontenac Noir, Marquette and Sabrevois with Cabernet Franc and Cabernet Sauvignon to create this light to medium bodied, fruit forward refreshing red.	11.1	\$19.50 (\$8.50)



StoneCropAcres Winery and Vineyard

Menu Summer 2022

<p>Wine Tasting Flights Four tasting glasses approx. 1 ½ oz each in a kaddy Flight selections #1 Dry white, orange Solstice #2 Off-dry white #3 2 dry white, orange Solstice, 1 dry red #4 2 off dry white, 1 rosé, 1 dry red #5 1 rosé, 3 dry reds Non-Alcoholic tasting flights are also available (selection of sparkling waters, juices, sodas varies- ask at the bar)</p>	<p>\$9.50 \$5</p>
<p>Locally produced Microbrewery canned beer (ask about selection) Non-alcoholic drinks – juices,sparkling water,soda (selection varies)</p>	<p>\$7 \$3</p>
<p>Pizzas 1. Margherita 2. Pepperoni 3. Caramelized onion/artichoke 4. Pizza of the week</p>	<p>\$14 \$15 \$18 varies</p>
<p>Cheese plates: <i>(see menu boards for current selection)</i> 1. Duo – 2 cheeses, baguette or GF crackers, biscuits, fruit, veggie 2. Trio – 3 cheeses, baguette or GF crackers, biscuits, fruit, veggie 3. Quad – 4 cheeses, baguette or GF crackers, biscuit, fruit,veggie 4. Charq it up! Add meat (see onsite menu for meat selection)</p>	<p>\$14 \$18 \$22 +\$4</p>
<p>Nacho plate: Locally made nacho chips cooked in our wood fired oven with locally made jalepeno cheese on top and local salsa on the side</p>	<p>\$15</p>
<p>Bread and dipping oil -baguette and spiced oil for dipping</p>	<p>\$7</p>