



STONECROPAcRES
WINERY + VINEYARD

StoneCropAcres
Your destination to experience
locally made artisanal wines a
stone's throw from the vineyard.

www.stonecropacres.ca

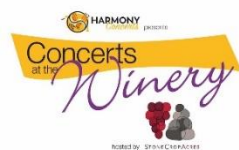
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Concerts at the Winery Live Music
Series in partnership with Harmony
Concerts Ottawa

Follow us on Facebook and
Instagram and watch for updates on
our concerts and events.



Wine Tasting Flights

-\$8/flight

Each flight has four tastings approx. 1 ½ oz each served in a wooden kaddie with standard tasting glasses. Flights are organized into wine styles to make it easy to choose.

#1 Dry Whites/Rosé

2018 Frontenac Gris/Vidal
2020 Vidal Louise
2019 Frontenac Gris/Sauvignon Blanc
2019 Harmony Rosé

#2 Off-Dry Whites/Rosé

2018 Frigio Riesling
2019 Frigio Riesling
2019 Frontenac Gris/Riesling
2020 Renaissance Rosé

#3 White/Rosé/Red Sampler

2020 Vidal Louise
2018 Frigio Riesling
2020 Renaissance Rosé
2018 Frontenac Noir/Merlot

#4 Reds

2018 Frontenac Noir/Syrah
2018 Frontenac Noir/Merlot
2018 Frontenac Noir/Cabernet Sauvignon
2017 Marquette/Merlot

#5 Non-Alcoholic

*Not drinking? Designated Driver? Have kids with you?
Expecting? You can join in on the fun too!*

Four Samples of juices/sparkling water
(selection varies)
\$3/flight



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StoneCropAcres Summer 2021 Wood Fired Oven Patio Menu



Food Menu

Bread and Dipping Oil

Demi-baguette heated in the oven with extra-virgin olive oil, balsamic vinegar and italian spices for dipping
\$7

Nachos

Against the Grain heritage organic nacho chips topped with Upper Canada Creamery Organic Jalepeno Cheese & Mom's Homemade Salsa and heated in the wood fired oven.
\$14

Cheese Plates with Baguette \$15

(Gluten free crackers available by request)

1. *Glengarry Celtic Blue, Glengarry Lankaaster, Biemond Dill/Onion and StoneCropAcres wine infused cheese*
2. *Glengarry Fleur-en-lait, Glengarry Iron Horse, Biemond Garlic/Parsley, StoneCropAcres wine infused cheese.*

Wood Fired Oven Personal Sized Pizzas

1. *Margherita - tomato sauce, Fior di latte mozzarella, fresh basil.* \$14
2. *Pepperoni – tomato sauce, pepperoni, fresh basil* \$15
3. *StoneCropAcres Special- herbed olive oil, carmelized onions, thyme, choice of blue or feta cheese* \$18
4. *Mediterranean – tomato sauce, olives, artichokes, red onions, mozzarella cheese* \$15
5. *Smoked Cheddar/Portabello Mushroom - St Albert double smoked cheddar, portabello mushrooms, fresh herbs* \$18

White Wines \$5/glass

1. Frontenac Gris-Vidal 2018
-light bodied and dry, citrus, mineral and tart apple
\$13/bottle, 11% alc
2. Vidal -Louise 2020
-dry, crisp and delicious!
\$15/bottle, 11.2%alc
3. Frontenac Gris -Sauvignon Blanc 2019
-bright and fresh, classic herbal aromas a gooseberry.
\$14/bottle 11.2% alc
4. Frigio-Riesling 2018
-a blend of Frontenac Gris/Pinot Grigio and Riesling, dry and food friendly.
\$14/bottle 12.3% alc
5. Frigio-Riesling 2019
-a bit sweeter than the 2018 version, smooth and friendly.
\$15/bottle 11.1% alc
6. Frontenac Gris-Riesling 2019
-off dry and fruity with citrus, honey and white floral notes.
\$14/bottle 11.1% alc

StoneColdCider \$5/glass

1. **Red Label Original** – dry, crisp, refreshing
2. **Green Label Vinous** – the addition of our Riesling wine makes this blend smooth, silky and delicious

Rosé wines \$5/glass

1. Harmony Rosé 2019
-dry with a refreshing acidity and fresh berry flavours.
\$15/bottle 11% alc
2. Renaissance Rosé 2020
-off dry and smooth, fresh and light red fruit aromas and flavours.
\$15/bottle 11.2% alc

Red wines \$7/glass

1. Frontenac Noir-Syrah 2018
-delicate, light bodied and easy drinking with black pepper and dark fruit.
\$18/bottle 12.5% alc
2. Frontenac Noir-Merlot 2018
-notes of dark plum and cherry with a hint of dark chocolate
\$18/bottle 12.7% alc
3. Frontenac Noir-Cabernet Sauvignon 2018
-full bodied with aromas of black current and dark plum.
\$18/bottle 12.5% alc
4. Marquette-Merlot 2017
-full bodied and rich loaded with dark fruit and mocha aromas and flavours.
\$18/bottle 14.2% alc
5. SCA No5
-the last barrel of our inaugural 2016 vintage and aged for 4 years, our No5 is a blend of 5 wines: Frontenac Noir, Marquette, Sabrevois, Cabernet Franc and Cabernet Sauvignon. This luscious red can be enjoyed now or it will cellar well.
\$18/375ml bottle 14.9% alc

Local Beers!

Selection varies – check the bar for what we've got today