



Wine Varieties

White Wines

Gewürztraminer (Tramin Červený)

Aroma of tea rose, honey and dried fruit. Tones of tropical fruit, stone fruit, ginger and cinnamon.

Try it with Shrimp, Crab, Raclette, Chicken, Spicy Hummus, Duck, Gorgonzola Cheese, Pate, Smoked Fish, Spicy Foods

Grüner Veltliner (Veltinské Zelené)

Tones of linden and honey are common with a white pepper finish. Refreshing.

Try it with Chicken with Herbs, Tabbouleh, Cabbage Rolls, Roast Pork, Fried Chicken, Chicken Pot Pie, Thai Food

Moravian Muscat (Muškát Moravský)

Nutmeg aroma with tones of tangerine and orange.

Try it with Mild Pate, Foie Gras, Asparagus, Vegetarian, Asian Spice Dishes, Baklava

Müller Thurgau

Medium to full-bodied. Lively and balanced. Scent of nutmeg with tones of peach, citrus, gooseberry and black current.

Try it with Fish Tacos, Pan Fried Haddock, Roast Chicken, Lobster, Scallops

Red Wines

André

Sour cherry, black cherry and ripe blackberry tones in abundance.

Pairs beautifully with Game Meat, Grilled Meats, Lamb, Spicy Sausage, Soft Cheese, Mature Blue Cheese

Cabernet Moravia

Nicely balanced. Full bodied. Tones of chocolate, blueberry and coffee.

Pairs well with Game, Grilled Meats, BBQ, Pizza, Burgers, Lamb, Stuffed Peppers, Red Pepper Hummus and Blue Cheese

Frankovka (Blafränkisch)

Velvety texture, pronounced tannins. Spicy. You'll taste blackberry, cinnamon, cherry and licorice.

Try it with Grilled or Roasted Meats, Smoked Meat, Lamb, Blue Cheese, Charcuterie Boards

Modrý Portugal (Blauer Portugieser)

Pale ruby color with aromas of violets, peonies, fresh cut hay. In the mouth you'll get cherries and blackcurrent.

Pair it with Roast Goose, Charcuterie Boards, Wild Mushroom Dishes, Eggplant Parmesan, Roast Chicken



Brenda.Steinsky@PEIBinesandVines.ca | 902.448.5231

John.Steinsky@PEIBinesandVines.ca | 902.452.5900