

# Dessert Wine & Port

## DESSERT WINES (3 OZ. GLASS)

2006 Riesling Indian Summer Cave Spring (Niagara) 375ml	13	52
2007 Late Harvest Cabernet Cave Spring (Niagara) 375ml	13	52
2005 Maury 'Mas Janeil' François Lurton (France) 500ml	9	54
* 2008 Gewurztraminer Icewine [Organic] Malivoire (Niagara) 200ml		60
2008 Muscat-de-Beaumes-de-Venise Domaine des Richards (France) 500ml	10	60
2005 Château Filhot 2e Cru (Sauternes) 375ml		75
2007 Riesling Icewine Cave Spring (Niagara) 375ml	25	105
2003 Château Bastor-Lamontagne 1er Cru (Sauternes) 750ml	15	120

## PORT (3 OZ. GLASS)

Reserve Ruby 'First Estate' Taylor Fladgate	5	42
2003 Late Bottled Vintage Quinta do Ventozelo	7	56
2001 Fonseca 'Panascal' Single Quinta		130
Taylor Fladgate 20 Year Old Tawny	17	130
1983 Gould Campbell	18	140
1994 Delaforce		198
1994 Warre's		205
1994 Graham's		220
1970 Dow's		395

### \* 2008 Gewurztraminer Icewine [Organic] Malivoire (Niagara) 200ml

*Icewines made from Gewurztraminer are not all created equal. Because the icewine harvest is so late, two things are likely to happen: First, the terpenal aromas that make this grape so beguiling and aromatic are at their peak in the fall and usually long gone by winter. Secondly, Gewurtz at the best of times is extremely low in acids, so by January there is little left in the way of balance unless properly handled.*

*This example is as good as I've ever had, with rich aromas of honey, super-ripe melon and attar of rose. The palate is broad and majestic with honeyed apricot and persimmon flavours that go on a long time. But the best part is the 200ml bottle size. Perfect for two, this is as romantic as dessert wine gets, the long, sweet finish a divine prelude to pillow talk.*