

WHITE WINE

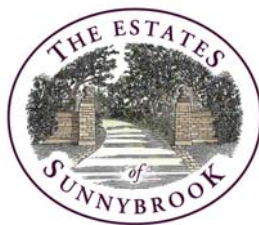
- Estates of Sunnybrook, 2001, Reserve, Private Imported Label, Languedoc, France** **\$29.95**
Varietal: Chasan - a cross between Chardonnay and Palomino with a clean spicy, floral nose. On the palate it shows a nice, rich body (from the Chardonnay) and interesting floral, spicy, and provincial herb flavours (from the Palomino).
- Chardonnay, 2002, Unoaked, Pillitteri Estates, Niagara** **\$32.95**
The fruit characteristics displayed consist of intricate granny smith apples, pears, melon, banana, subtle citrus tones plus a touch of perfume that follow through on the medium bodied palate.
- Chardonnay, 2003, La Palma, Central Valley, Chile** **\$34.95**
Clean, rich and spicy with a fine pineapple flavour. No oak.
- Sauvignon Blanc, 2002, Roberto Echeverria, Valle Dorado, Chile** **\$35.95**
Light to mid-bodied white with fresh, fragrant, lively flavours enriched with an intense and long lasting aroma of fruit and flowers. No oak.
- Sauvignon Blanc, 2003, Villiera Estate, Paarl Winery, South Africa** **\$39.95**
This Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. The wine is refreshing and elegant with a good balance.
- Riesling, 2002, Domaine Paul Zinck, Alsace, France** **\$41.95**
There is plenty of citrus-scented, apple, and mineral character locked in this vibrant moderately structured Riesling that shows great balance and length.
- Chardonnay, 2001, Butterfield Station, Central Coast, California** **\$41.95**
Butterfield Station Chardonnay brings forward the fruit of crisp apple and soft peach, with a delicate taste of butter rum touched by mellow, vanilla-toasted oak.
- Pinot Blanc, 2000, Hugel, Alsace, France** **\$42.95**
Racy and concentrated with apple and lemon aromas and flavours gliding on a beam of acidity. Terrific with seafood.
- Chardonnay, 2001, Woodbridge Twin Oaks, Robert Mondavi, Lodi, California** **\$44.95**
This Chardonnay emphasizes citrus, melon, and tropical fruit character. Barrel aging adds spiciness and toasty, creamy nuances.
- Vernaccia di San Gimignano, 2001, Vigna a Solatio, Tuscany, Italy** **\$44.95**
A light straw color and a delicate aroma of green apple with notes of thyme, apricot, and almond, enhanced by a firm mineral backbone.

Prices are subject to P.S.T, G.S.T & 15% Service Charge

April 2004

The Estates of Sunnybrook, 2075 Bayview Avenue, Toronto, ON, M4N 3M5

Phone: (416) 487-3841 Fax: (416) 487-5700 www.estatesofsunnybrook.com



WHITE WINE (CONTINUED)

Muscadet Sur Lie, 2000, 'Les Pierre Blanches', Domaine Pierre Luneau-Papin, Loire Valley, France \$46.95

The soil imparts a particular mineral character to its structure. The 2000 vintage is rich in fruit and is a little softer in its acidity. Its purity of flavour, lightness, and freshness also make it a superb aperitif.

Pinot Grigio, 2002, Tiefenbrunner, Alto Adige, Italy \$46.95

Pale straw in color, this wine boasts a brilliant nose with a rich, spicy bouquet. Pure, lush, rich, round, spicy, and opulent in the mouth.

Macon Villages, 2002, 'Clos de Condemine', Domaine R. Luquet, Burgundy, France \$48.95

Clean fresh Chardonnay with true mushroomy character. Round and rich on the palate with lovely fruit, mineral complexity and good length.

Sauvignon Blanc, 2001, Kenwood Vineyards, Sonoma Valley, California \$52.95

Well-balanced, bright and vibrant, fresh and crisp, boasting tropical fruit, pear and citrus flavours; hints of spice and grassiness; fresh and lively through the finish.

Sancerre, 2002, 'La Croix au Garde', Domaine Pelle, Loire Valley, France \$55.95

Medium pale straw with green tints. A lush grapefruit and gooseberry attack. There is a dramatic acidity which is balanced by the rich fruit through a long finish.

Chablis, 2000, Jean Durup, Chateau de Maligny, Burgundy, France \$64.95

Durup's basic Chablis is impeccably clean, fruity, almost flowery, and stylish with characteristic mineral and apple flavours.

Chardonnay, 1999, Sonoma Cutrer, Les Pierres, Sonoma Valley, California \$120.00

The wine features high natural acidity and exceptional fruit flavours. Full spice, honey and fresh apple flavours – a perfect complement to its crisp acidity and firm structure.

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