

# Rossignol Winery

## TABLE WINES



### *L'Acadie Blanc*

We use this local, cold climate grape to produce a fresh, dry white wine which has an elegant balance of crisp acidity and delicate flavours. A perfect companion to Island Mussels, oysters or steamed lobster

Dry (01) 12% alcohol \$18.75



### *Isle Saint Jean White*

Our fragrant, medium dry white wine is produced from L'Acadie and Muscat grapes in a soft, fruit driven style. Excellent on its own or served with baked Northumberland Strait scallops, vegetarian or Asian foods.

Medium dry (02) 12% alcohol \$18.75



### *Rogue Wave*

A unique, barrel fermented blend of L'Acadie, Seyval and Ortega grapes which deliver a complex bouquet and exceptional flavours from lees stirring and ageing in oak. Hints of toasted almond and vanilla integrate elegantly with grilled seafood.

Dry (01) 13% alcohol \$20.75



### *Little Sands White*

This flavourful, medium dry white wine is created from a blend of our grapes, apples and a touch of honey. Pairs well with Prince Edward Island artisan cheeses.

Medium dry (02) 12% alcohol \$16.75



### *Marechal Foch*

Another hardy, cold climate grape. This dry, full bodied red is developed through extended cold soak and new oak barrel ageing. This provides a smokey structure and depth to make an excellent accompaniment for beef or lamb.

Dry (01) 13% alcohol \$22.75



### *Isle Saint Jean Red*

A superb meritage of Marechal Foch and Joffre grapes grown by the Peter Family in near-by Guernsey Cove. Deep burgundy colour with aromas of spicy fruit and plums. Served with Island beef, this wine is sure to please.

Dry (01) 13% alcohol \$22.75



### *High Bank Red*

Our off-dry, medium bodied red is created from local Baco Noir and Lucie Kuhlmann grapes. The earthy, peppery quality of this wine makes it an ideal match for pasta, pizzas and the summer barbeque.

Medium Dry 12% alcohol 16.75



### *Ice Liberty Blossom*

Novamac, Cortland and Liberty apples from our orchard were crushed, then freeze concentrated to provide us with a "sweet reserve" to enhance this full bodied, nectar-like dessert wine. Delicious served with mild Island Gouda cheese!

Sweet (06) 16% alcohol \$19.75



### *Creme de Cassis*

Black currants are grown on only a few Island farms but the quality is superb. Deliciously rich with intense berry flavour. Cassis is lovely in the classic French drink "Kir" (White wine and Cassis) or sipped on its own.

Sweet (05) 16% alcohol \$19.75

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## FRUIT WINES



### *Wild Blueberry Wine*

Island Blueberries from Hallaig Farm in Caledonia have been transformed into a fragrant, luscious fruit wine that is delightful on its own or served with Atlantic smoked salmon or spicy curry dishes.

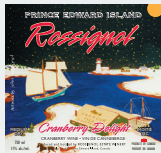
Medium Dry (03) 12% alcohol \$16.75



### *Strawberry Wine*

Bountiful crops of fresh strawberries grown by Nabuurs Gardens in Montague allow us to produce this juicy, sweet strawberry wine. Lovely on its own or served with hard cheeses.

Medium Sweet (04) 12% alcohol \$16.75



### *Cranberry Delight*

This lively wine was created with ripe berries from Mikita Farm in Morell. True cranberry aromas and vibrant flavours will compliment roast turkey and festive occasions.

Medium Sweet (03) 12% alcohol \$18.75



### *Strawberry Rhubarb*

A Maritime tradition! David and Rose Viaene grow our rhubarb on their Belfast farm. Lightly pressed and aged for a full year, the marriage of these delicate fruits creates this sweet, amber aperitif. "Pie in a glass"

Sweet (04) 12% alcohol \$18.75



### *Raspberry Festival*

Red and black raspberries harvested from Wheatley's Raspberry farm have been transformed into a rich, tangy dessert wine. Exploding with flavour, "Raspberry Festival" is fabulous with chocolate.

Sweet (05) 12% alcohol \$19.75



### *Blackberry Mead*

Honey from Stan Sandler's farm in Iris is crafted in the ancient tradition. This silky-smooth dessert wine delivers a fresh fruit bouquet and long intense finish. Pairs beautifully with strong cheese.

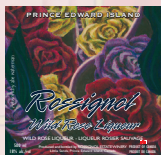
Sweet (05) 13% alcohol \$19.75



### *Maple Wine*

Rich aromas of fruit and spice give way to the woody, smoky intensity of late harvested maple syrup. Try this golden, opulent dessert wine with creme brulee!

Sweet (06) 16% alcohol 375ml \$19.75



### *Wild Rose Liqueur*

Savour the warm, tropical bouquet before immersing in rich flavours hinting of caramelized orange and apricot. Created from hand picked, Prince Edward Island rosehips for your after dinner pleasure.

Sweet (06) 15% alcohol 500ml \$42.00

ISLAND FRUIT ~ GOLD MEDAL WINES

Little Sands • Prince Edward Island • [www.rossignolwinery.com](http://www.rossignolwinery.com) • 902-962-4193