



WINEMAKER'S SELECTION - "BUD BREAK" RELEASE

These wines all scream elegance! All made in a traditional style, and true to form. These are sure to provide wonderful aperitif, digestif, and celebratory tipples. Perfect for a special occasion or simply to enjoy with friends and family.

BRAND: SOUTH SHORE WINE CO.
SPARKLING CHARDONNAY

Notes: Produced in the Methode Champenoise, the traditional method of bottle fermentation, with 100% Chardonnay grapes. Toasty notes from the lees aging, married with the melon, peach, and floral notes present in the Chardonnay make for a truly elegant Champagne styled sparkling wine suitable for any special occasion, or just for Sunday Brunch.

Pairing Notes: Pairs well with shrimp and shellfish, buttercream sauce or even buttered popcorn, fruit based desserts.

VINTAGE: 2017
BRAND: MAZZA VINEYARDS
ICE WINE OF VIDAL BLANC

Notes: A true ice wine. Grapes allowed to freeze on the vine, and hand harvested December 15-18 of 2017. This process concentrates sugars and flavors to create a rich and opulent dessert wine with hints of fig, honey and marmalade, as well as concentrated tropical fruit flavors. An extensively award-winning wine.

Pairing Notes: Pairs well with charcuterie, gorgonzola, candied walnuts.

BRAND: SOUTH SHORE WINE CO.
FORTE OF CHAMBOURCIN

Notes: Produced in the style of a ruby style port made with 100% Chambourcin grapes. Fortified with grape spirits to 18% ABV and aged 18 months in used whiskey barrels. Naturally sweet and rich with intense flavors.

Pairing Notes: Pairs well with lighter meats, cheeses, chocolate.

EXCLUSIVE VIRTUAL TASTING ACCESSIBLE HERE: [TINYURL.COM/ICBB20WS](https://tinyurl.com/ICBB20WS)

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