

ICE STYLE WINES

Apple Ice (13)

Apple Maple Ice (13)

Blueberry Ice (10)

Cherry Ice (5)

Raspberry Ice (10)

Cassisv

The concentrated fruit sugars and flavours of these wines bring a burst of fruit to the palate and the nose. These are dessert wines with just enough zest on the tongue. All great for dessert or late evening sipping by the fire. Try strawberry ice or raspberry ice with truffles or semi sweet chocolate desserts. Apple ice wine would go well with apple or fruit based pudding, compotes, crisps, etc. Cherry ice goes well with cheesecakes. Apple Maple is a blend of apple and pure Canadian Maple syrup pairs wonderfully with vanilla custards, trifles, tiramisus. Any of our ice style wines also work well over ice cream or in parfaits or trifles. These ice style wines are not nearly as sweet as grape ice wines, but are still in the dessert wine range of sweetness.



BIRCH FARMS & ESTATE WINERY WINE LIST

Apples 'n' Spice (semi-sweet)

Reminiscent of mulled cider and apple pie. Medium Sweet.

Oak Aged McIntosh (dry) *

French Oak mellows and brings interesting character to this wine.

Orchard Gold (semi-sweet) *

A medium sweet pale straw coloured wine made from the sweet aromatic juice of our own tree ripened Golden Delicious apples.

Northern Spy (dry) *

Pale golden colour. Long renowned for their tart and flavourful cooking attributes, our Spy apples make a most appealing dry wine

Royal Gala Blush (off dry)

A hint of Raspberry adds a little colour and zest to the juice of our own Royal Gala apples.

Heritage Fusion (off dry)

Details coming soon...

Black Current Apple (dry)

Another dark red bursting with black currant and mellowed with apple.

Black Velvet (dry)

Details coming soon...

Blueberry (semi sweet)

Full flavoured deep red wine bursting with the flavour of this Ontario grown summer delight. *

Cranberry (dry)

A dry wine with the crisp tangy taste of cranberry and just a hint of sweetness. A natural pairing with turkey.

Montmorency Cherry (off dry)

Cherry pie in a bottle! From tree ripened Ont. sour cherries.

Elderberry (off dry)

This hearty off dry full bodied deep red will thrill the palate.

Elderberry Reserve (off dry)

An aged in oak version of the elderberry wine, with a longer aging in the bottle.

Peach (off dry)

Light and refreshing, pale peach colour; a hint of peach on the nose with a real peachy finish! A great wine for luncheons and mild flavoured entrees.

Pear (off dry)

Fermented from the juice of Harrow Delight, an aromatic, sweet summer pear. Pear on the nose and a delightful hint of pear throughout. Will appeal to gewartstraminer lovers!

Plum (off dry)

You will detect the aroma and flavour of grandma's plum preserves. A good choice for pork and poultry or mild sweet and sour dishes.

Raspberry (dry)

Fresh bright red colour bursting with raspberry aroma and taste. A little tangy, a little sweet just like the fruit!

Raspberry (semi-sweet)

Aa fuller body raspberry wine, pairs well with spicy food

Rhubarb (off dry)

Pale pink, not so subtle rhubarb nose and flavours,

Rhubarb/strawberry (semi sweet)

Refreshing balance of two fruit flavours that grandma learned to combine years ago!