

ICE STYLE WINES

Apple Ice (13)

Apple Maple Ice (13)

Blueberry Ice (10)

Cherry Ice (5)

Raspberry Ice (10)

Strawberry Ice (5)

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, tiramisu's. 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.



BIRTCHE FARMS
& ESTATE WINERY

WINE
LIST

Apples 'n' Spice

Reminiscent of mulled cider and apple pie. Medium Sweet.

Oak Aged McIntosh ✨

French Oak mellows and brings interesting character to this wine. Off dry.

Orchard Gold ✨

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

Northern Spy ✨

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

Royal Gala Blush

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

Black Current Apple

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

Black Raspberry Apple

Another deep red with unique flavour of this summer delight. A limited edition, off dry.

Blueberry

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

Cherry

Pale red color from lush Ontario black Cherries. A delightful easy drinking table wine. Off dry.

Cranberry

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

Montmorency Cherry ✨

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

Oak Aged Cherry ✨

A touch of oak mellows this table wine with a hint of vanilla.

✨ = Award Winner

Elderberry

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

Kiwi/strawberry

A blend showing tremendous promise in early tasting. Made from Northern Hardy Kiwi from Sparta and Thames River strawberries. Off dry blush or rose style.

Peach (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. Dry

Peach (Semi-sweet)

A fuller bodied peach wine for those with a taste for something sweeter.

Pear

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! Off dry.

Plum

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. Off dry.

Raspberry (Dry)

Fresh bright red colour bursting with raspberry aroma and taste. A little tangy, a little sweet just like the fruit! Off dry. Raspberry (semi-sweet) - A little sweeter, fruitier version of our popular raspberry wine.

Rhubarb

Pale pink, not so subtle rhubarb nose and flavours, Off dry.

Rhubarb/strawberry

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

Strawberry (Dry)

Amber colour, full of strawberry from nose to finish with a little tartness. Off dry.

Strawberry (Semi-sweet)

Sweeter, fruitier version of our wine fermented from local Thames River Berries.