

Welcome to Maryhill Winery  
VANCOUVER

**\$30 WINE TASTING**

Fee waived with \$40 wine bottle purchase.



**TODAY'S FLIGHT**

Pinot Gris CLASSIC

Apricot and white peach, crisp, clean finish

**Suggested Menu Pairing- Pomodoro**

Retail \$22- Premium Club \$16.50 - Wine by the Glass \$12

Albariño, RESERVE

Tropical fruits, smooth honeysuckle, slight acidity

**Suggested Menu Pairing- Lemon Caper Pasta**

Retail \$28 - Premium Club \$21 - Wine by the Glass \$14

Pinot Noir, RESERVE

Blackberry nose, plum and baking spices, white pepper finish

**Suggested Menu Pairing- Truffle Chips**

Retail \$44 - Premium Club \$33 - Wine by the Glass \$16

Merlot, *Kiona Vineyards*, Vineyard Series

Black currant and pomegranate, soft tannins

**Suggested Menu Pairing- Sweet Baked Brie**

Retail \$54 - Premium Club \$40.50 - Wine by the Glass \$18

Zinfandel, CLASSIC

Dried fig, dark raspberry, black pepper

**Suggested Menu Pairing- French Onion Soup**

Retail \$22 - Premium Club \$16.50 - Wine by the Glass \$14

Cabernet Franc, RESERVE

Fresh plum and tobacco leaf, espresso and cassis, smooth finish

**Suggested Menu Pairing- Maryhill Burger**

Retail \$47 - Premium Club \$35.25 - Wine by the Glass \$16

Syrah, *McKinley Springs*, Vineyard Series

Anise and violet, sweet toasty wood, lush tannins

**Suggested Menu Pairing- Sizzling Mushrooms**

Retail \$52 Premium Club \$39 - Wine by the Glass \$18

**PREMIUM WINE CLUB EXCLUSIVES**

Marvell, *Elephant Mountain*, Vineyard Series

Floral notes, fresh cherries, fig and toasty chestnut, luscious finish

**Suggested Menu Pairing- Steak Bites**

Premium Club \$44.25 - Wine by the Glass \$18

Petit Sirah, *Kiona Vineyards*, Vineyard Series

Plum, blackberry anise, and lavender, spiced rum, juicy finish

**Suggested Menu Pairing- Versailles**

Premium Club \$39.75 - Wine by the Glass \$18

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