



EXPERIENCES ARE UPDATED AS THEY BECOME AVAILABLE

APRICUS CELLARS

Apricostini and Wine Flight Trio

Experience tastes of three of our most popular wines perfectly paired with loaded vegetarian crostini.

Fire Tongs Punch for Four- available for an additional \$15.00 per person (not included in TASTE Passport)

Sunday only - Fire Tongs Punch for Four - book in advance for a mulled wine experience styled after the European markets. Stop by the winery, call 236-488-1096, or email info@apricuscellars.ca for bookings.

CANTER CELLARS

Perfect Pinot Pairing

Come join us for our Perfect Pinot Pairing! Our 2021 Pinot Noir is drinking beautifully with lots of earthy notes and a savory finish. Our friends at Oliver Eats will be creating a delicious bite that will perfectly enhance the flavors of the wine.

FOOLISH WINES

Foolish Finesse - A Vinous Voyage of Flavorful Flights

Indulge in three wines; perfectly paired with a small bite crostini

GNEISS WINES

The Classic

Back by popular demand, enjoy our classic winter warmer of Grilled Cheese and Tomato Soup with Viognier

JOIRYDE WINERY

JoiRyde Reds and Chocolate

Enjoy a decadent tasting of Merlot, Syrah and The Climb with a Terroir chocolate bar infused with Cabernet Sauvignon grapes.

NEIGHBOURHOOD OUTPOST

Pretzel Bites & Flights

Buy a flight and we add a large warm pretzel with different mustards to pair.

NK'MIP CELLARS

Popcorn Pairing Perfection

Enjoy a 3-ounce glass of Nk'Mip Cellars Chardonnay or Talon and a bowl of house-made truffle parmesan popcorn!

Taste Passport holders will receive 10% off their purchase of 6 bottles or more.

ONE FAITH VINEYARDS

You Gotta Have 'One Faith'

Enjoy live music, wine flights, gourmet popcorn and tapas bites.

TIME FAMILY OF WINES

Pair-Fection

EVOLVE ELAN EFFERVESCENCE + apricot popcorn, CHRONOS SAUVIGNON BLANC 2022 +golden ears cheese - aged Havarti, CHRONOS CABERNET FRANC 2020 + olive tapenade, CHRONOS SYRAH 2020 + rhubarb chocolate mousse

VALLEY COMMONS

Our Core Wine Pairing

A pairing experience featuring 4 wines that best represent the Valley Commons portfolio, thoughtfully paired with 4 foods. You will be guided through the experience and how each

food item will complement the wines.

WINEMAKER'S CUT

Local crafted chocolate with wine pairings.