



PRICE LIST

quintus™ 2008

\$35.00

"The five varietal Bordeaux blend"

VQA Ontario VQA - Quintus is a unique blend of five old world varietals; Cabernet Franc, Cabernet Sauvignon, Merlot, Malbec and Petit Verdot. Our blend of Prince Edward County and Niagara fruit creates a captivating garnet hue with an inky black tint. The aromas are of floral, dark fruit, cassis, tobacco, earth and a hint of dark chocolate. This complexity translates seamlessly on the palate with balanced acidity and a lingering finish.

"light, lively and juicy, with light tannins and brisk acidity. All in all a pleasant, fresh, food friendly and versatile, cool climate style red for current enjoyment."

~ John Szabo, County Grapevine

"What brilliant wine, like raspberries served in a limestone bowl, fresh and delicious. Medium bodied with great flavour complexity and silky tannins. Long length with pomegranate seed and mineral - savoury - flavoured tobacco accents."

~ Zoltan Szabo, Good Food Revolution

561 DANFORTH ROAD, WELLINGTON, PRINCE EDWARD COUNTY, ONTARIO K0K 3L0
INFO@KARLOESTATES.COM 613.399.3000



VAN ALSTINE™ PORT 2008

\$29.00

Our Port is a first in the County. Spicy black raspberry and cassis dominate the nose with red licorice and cedar. Round and full on the mouth, this wine is rich with ripe fruit and a lingering finish.

Michael Pinkus ~ 4.5 stars

Chosen for John Szabo & Zoltan Szabo's Top 10 Cutting Edge Wines in the World at the Gourmet Food and Wine Show in Toronto

"It's drier on the palate than most, yet full of sweet, ripe, raisined black berry and cherry fruit, spicy plum chutney and prunes in eau-de-vie flavours. The acidity level appears quite low, giving the wine a soft, round, gentle impression, with average length and depth. Aeration improves the aromatic complexity greatly, so decant if serving now."

~ John Szabo, County Grapevine

Ontario Fortified Wine by John Szabo

<http://www.thecountygrapevine.com/?p=684>

Social Media Teamwork Sells Port by Karin Desveaux-Potters

http://princeedwardcounty.biz/2010/12/04/social-media-teamwork-sells-port/?awesm=fbshare.me_AYKu7

561 DANFORTH ROAD, WELLINGTON, PRINCE EDWARD COUNTY, ONTARIO K0K 3L0
INFO@KARLOESTATES.COM 613.399.3000



MALBEC 2008

\$27.00

The flagship wine of Argentina is a very unusual varietal for Ontario. This wine elicits a more delicate style than its Argentinean cousin. It boasts a spicy nose with up front vanilla, pepper, licorice, cigar box, plum and hints of cedar with ripe red berry, cloves and eucalyptus on the palate. Rich with a medium weight, this wine finishes with soft tannins and a good balance.



CHARDONNAY 2009

\$25.00

Rich and full in the mouth, this wine delivers pears and citrus on the nose with a palate of peaches and honey. Subtle use of new French and Canadian oak, strong backbone of acidity and minerality creates a food friendly wine.

561 DANFORTH ROAD, WELLINGTON, PRINCE EDWARD COUNTY, ONTARIO K0K 3L0
INFO@KARLOESTATES.COM 613.399.3000



RIESLING 2009

\$22.00

Our Riesling has an intense citrus pear nose with hints of lilac and flint. On the palate, a touch of upfront sweetness gives way to mouth watering key lime and melons. Steely minerality leads to a long finish.



FRONTENAC GRIS ROSÉ 2008

\$16.00

The nose is strawberry with rhubarb, cherry and candy apple. The flavour is just as enticing, exuding persimmon, strawberry, citrus with a spicy finish and a hint of cinnamon. Off dry in style with a long finish.

561 DANFORTH ROAD, WELLINGTON, PRINCE EDWARD COUNTY, ONTARIO K0K 3L0
INFO@KARLOESTATES.COM 613.399.3000



NEW RELEASES



PINOT NOIR 2008

\$29.00

Our Pinot Noir reveals vanilla, sandalwood and floral undertones. Fruit forward black cherry, fennel and damp earth with complex mineral notes through the mid palate. Firm acidity melds with silky texture, light tannins and vibrancy through to the finish. Decanting rounds out the mouthfeel for maximum enjoyment.



CABERNET SAUVIGNON 2008

\$25.00

The nose exhibits black cherry, cassis, dried fruit and leather. The palate is rich with round fruit, mushroom, black liquorice, coffee and dark chocolate. Old world in style with elegant structure and a long finish.