



New Summer Hours

Starting July 21st, Saturday mornings we will delay opening until 10am
Remainder of our hours remain unchanged.

En Primuer Winery Series

En Primeur Winery Series wines give craft winemaking enthusiasts the opportunity to make superior quality wines. The most authentic craft winemaking experience, enabling you to craft age-worthy wines of distinction that will impress every wine connoisseur.



Virtue German Reisling

From renowned German vineyards, this Riesling is captivating and complex. Crisp flavours of honey, peach, and lemon finish with a lingering minerality.

Food Pairings: Riesling is versatile enough to serve with any food, but where it really shines is with spicy or salt-forward foods. Try it with Szechuan, Thai or spicy Indian food or for a mind-blowing eye-opener, open a bottle with potato chips, especially Salt and Vinegar--you'll never want any other snack again!

Unoaked Body – Medium Sweetness – Off Dry

Reg \$169.99 now only **\$144.99 Save \$25**

Italy Valopola

A fruit forward nose with aromas of raisins, dark cherries, and toasted oak. Notes of sweet chocolate, prunes and firm tannins grace the palate.



CRUSHED GRAPE SKINS

Fermenting your wine on GenuWine Winery Crushed Grape Skins will enhance the bouquet and contribute soft velvety tannins for a round, juicy mouthfeel

Food Pairings: Tastes great with stuffed mushrooms or veal parmigiana

Oak – Light Body – Medium Sweetness – Dry

Reg \$159.99 now only **\$134.99 Save \$25**



Sale ends July 31

Cru International

Craft Winemakers who expect more from an everyday wine, and want to elevate their daily meals with international wine styles, enjoy drinking Cru International. These wines highlight the unique tastes of the most acclaimed wine styles of the old and new worlds. Whether you enjoy tantalizing reds or exciting whites, Cru International has the perfect international wine style for you. Many of our world-renowned red style wines feature our GenuWine Winery Dried Grape Skins.



Syrah

Raspberries and peppery spice blend in harmony to create an elegant flavor with soft, balanced tannins and a lingering, smooth finish. This is a California wine at its best.

Food Pairings: Try with teriyaki beef or Shanghai stirfry and cabbage.

Oak – Medium Body – Full Sweetness – Dry

Reg \$89.99 now only **\$75.99** **Save \$14**

Sale ends July 31st

Chenin Blanc

The fruity nose has hints of green apple and lemon with a subtle floral bouquet. On the palate, true to its South African origins, it is delightfully refreshing

Food Pairings: Perfect with sushi or Italian fried and stuffed rice balls (Arancini di Riso)

Unoaked Body – Medium Sweetness – Dry

Reg \$89.99 now only **\$75.99** **Save \$14**

Sale ends July 31st



French Rosé

Made in the classic French rosé style, it is light bodied and pink in colour with spiced strawberry and crisp, citrus aromas. The palate features fresh strawberry flavours with a refreshing fruity finish

Food Pairings: Try with Italian paninis or an Israeli cous cous salad

Unoaked Body – Medium Sweetness – Dry

Reg \$89.99 now only **\$75.99** **Save \$14**

Best Case Beer Kits

With easy to follow instructions, it has never been easier to brew your own delicious craft beer. All you need is a pot and regular beer fermenting equipment.



Save 15% Off ALL Best Case Beer Kits

Sale ends July 31st

Coming this Fall

This dry, medium-bodied wine opens on the nose with delicious aromas of red currant, cassis, vanilla, cigar box, and spices. On the palate, it unveils a round mouthfeel with polished tannins for a supported finish.

PAIRINGS

Pair this wine with braised beef with pomme purée, bison burgers with blue cheese, garlic lamb chops with chickpea purée, or triple cream cheese.



WINE PROFILE

Oak - Medium

Body - Medium

Sweetness - Dry

Cru 

INTERNATIONAL

Explore the Canadian Okanagan in your own way with Cru International's Okanagan Meritage Style wine.

AVAILABLE ONLY FOR

LIMITED RELEASE

EXCLUSIVELY THROUGH ACADEMY RETAILERS



