



WOODMAN
WINES & SPIRITS

GROCERY LISTINGS





Beronia Tempranillo (Rioja, Spain)

- LCBO Category Leader: #1 best selling Spanish red wine
- Sealed under high quality Stelvin closure (screw cap)

Tasting Note:

Dark ruby colour; sweet and savoury notes of dark berry fruit, cedar and spice; dry, with medium body, supple tannins and dark fruit flavours.

Food Pairing:

Tempranillo pairs with all kinds of food because it's savoury. Lasagna, pizza and dishes with tomato-based sauces. Shoulder cuts of beef, filet mignon or braised pork ribs.

Press:

"A good, approachable Tempranillo at a very attractive price point." - *The Wine Advocate*

LCBO No.: 243055 | **Price:** \$13.95



Beronia Elaboracion Especial Tempranillo (Rioja, Spain)

- Unique double oak fermentation makes this full-flavoured, rich and customer friendly

Tasting Note:

Ripe raspberries, black cherries, coffee bean, dark chocolate and heady hit of wood spice. The palate is supple, with well-managed tannins and a little hit of juicy acidity working in synergy with the red fruit core.

Food Pairing:

Perfect with smoked meats or fish, patés and cured meats.

Press:

92 Points: "This is an amazing score for a General List wine, and comes with my highest recommendation." - *The Toronto Star*

LCBO No.: 426981 | **Price:** \$16.95



Tio Pepe Fino Sherry (Jerez, Spain)

- World's best-selling Fino sherry
- Perfect pairing for Spanish tapas, a growing food trend
- Sherry is unique in the wine world and one of the best bargains on the planet
- Loved by older consumers and young hip bartenders

Tasting Note:

Clear pale lemon colour; forward aromas of citrus peel, binned apple, toasted nuts, dried grapes and fruit blossoms; bone dry with nutty citrus and briny notes. Always serve chilled.

Food Pairing:

Anything salty and savoury. Hard Spanish sheep's milk cheeses like manchego. Jamon Iberico, chorizo. Anchovies, fried fish/soft shell crab, garlicky shrimp.

Press:

"Sherry is definitely back in vogue. That's the proper Spanish dry stuff. Tio Pepe is a top tippie." - *Oz Clarke*

LCBO No.: 231829 | **Price:** \$18.95



Mezzacorona Pinot Grigio (Trentino, Italy)

- Established in 1904
- Estate grown and hand-picked
- Sustainably farmed
- A delicately complex wine with an intense fragrance, it is dry with a pleasant after taste

Tasting Note:

Pale straw colour; crisp mineral and floral nose with a touch of fennel and almond. Light, clean and crisp with green apple flavours and almond in the finish.

Food Pairing:

Ideal to serve with cold meats, tasty first courses, red and white roast meats.

Press:

"From the higher altitude sub-alpine region of Trentino, this a nicely fresh, balanced mid-weight pinot grigio with moderate acidity. Well balanced and fresh, with vague pear fruit and a touch of florality. Well composed." - *WineAlign*

LCBO No.: 302380 | **Price:** \$14.95

LCBO No.: 589010 | **Price:** \$25.95 (1.5L)



Mezzacorona Pinot Noir Vignetti Delle Dolomiti IGT (Trentino, Italy)

- Established in 1904
- Estate grown and hand-picked
- Sustainably farmed

Tasting Note:

Bright red cherry, blackberry and brown spice character to savour.

Food Pairing:

With its delightful bouquet and taste, it is the perfect complement to charcuterie, roasted poultry and red meats

Press:

“A ripe core of dried and candied strawberry and cherry fruit is layered with a fresh tang of acidity in this creamy red, with accents of smoke, ground anise and red licorice.” - WineSpectator

LCBO No.: 13538 | **Price:** \$14.95



Bouchard Père & Fils Petit Chablis (Burgundy, France)

- LCBO Category leader: #1 best selling Chablis
- Founded in 1731, Bouchard Père & Fils is one of the oldest 'Maisons' in Burgundy
- Chablis is a 'benchmark' wine

Tasting Note:

A barely oaked chardonnay with an attractive nose of textbook apple, mineral, and grapefruit nuances. Classic match with oysters, smoked salmon or creamy fish dishes.

Food Pairing:

Consider foods without super-strong flavors (else, they overwhelm the wine). Simple cream sauces with a citrus tang. Fish and shellfish (especially oysters) are always great pairings, as well as white meats like roasted chicken.

Press:

“This Petit Chablis drinks like a Premier Cru. Big thrills for such a small wine.” - *The Toronto Star*

LCBO No.: 51466 | **Price:** \$26.50



Bouchard Père & Fils Maçon-Lugny St. Pierre (Burgundy, France)

- Amazing value. Made from 100% chardonnay, this says 'France' at a very affordable price
- Sealed under high quality Stelvin closure (screw cap)

Tasting Note:

Medium straw colour; intense fruit, spice, apple & biscuit aromas; generous fruit flavours, with a good long finish.

Food Pairing:

Quiche with smoked salmon and goat cheese; oysters rockefeller; pasta primavera.

Press:

"Talk about delivering above price. This white Burgundy (a.k.a. chardonnay) is medium-bodied and silky, with tropical fruit and buttery nuances and tangy acidity." – *The Globe & Mail*

LCBO No.: 51573 | **Price:** \$22.60



Bouchard Père & Fils Bourgogne Pinot Noir (Burgundy, France)

- Pinot Noir has its home in Burgundy, where it achieves its finest expression
- Affordable entry-point to an otherwise premium grape from a leading producer in a world famous region

Tasting Note:

Refreshing acidity, big fruit, medium-bodied. A stepping stone wine for those ready to trade up from oaky \$12-\$15 wines.

Food Pairing:

Extremely versatile at the table. Slightly firm cheeses (Emmental, Gruyere). Duck, pork, turkey. Grilled salmon.

Press:

"A mighty fine introduction to the glory that can be Pinot Noir."
– *Good Food Revolution*

LCBO No.: 605667 | **Price:** \$22.95



Bouchard Père & Fils Pouilly-Fuissé (Burgundy, France)

- One of the most premium priced and successful white wines at the LCBO
- Pouilly-Fuissé is a 'benchmark' wine

Tasting Note:

Light nutty, citrus, flinty/mineral, green apple, delicate floral nose with yeasty notes; dry, medium bodied, with fresh fruit, vanilla and melon flavours with a long, crisp finish.

Food Pairing:

Roast poultry (chicken/turkey) and root vegetables; chicken alfredo; planked spiced salmon.

Press:

"Dangerously drinkable, this is a beautifully balanced medium-bodied chardonnay with flavours of apple, crunchy pear and lemon supported by that classic regional nuance of flinty mineral that keeps things interesting." - *The Globe & Mail*

LCBO No.: 56580 | **Price:** \$34.95





W O O D M A N
W I N E S & S P I R I T S

THANK YOU

365 Evans Avenue, Suite 603, Toronto, Ontario, M8Z 1K2
woodmanwinesandspirits.com

**Feel free to contact Rachel with any questions.*