

## Order Form

Name: \_\_\_\_\_

Shipping Address: \_\_\_\_\_  
 \_\_\_\_\_

City: \_\_\_\_\_ Province: \_\_\_\_\_

Postal Code: \_\_\_\_\_ Tel #: \_\_\_\_\_

Email: \_\_\_\_\_

Wines	Price	# Bot	Cost
2002 Pinot Blanc (H)	17.90		
2003 Riesling (H)	22.90		
2003 Gewürztraminer (H)	26.90		
2003 Pinot Blanc (DC)	14.90		
2002 Chardonnay (DC)	15.90		
2003 Pinot Gris (DC)	18.90		
2004 Pinot Gris (DC)	19.90		
2002 Riesling (DC)	16.90		
2002 Gewürztraminer (DC)	14.90		
2004 G2 (DC)	14.90		
2004 Sauvignon Blanc (DC)	29.90		
2003 Wusiwug (DC)	12.90		
2002 Pinot Meunier (DC)	18.90		
2002 Pinot Noir (DC)	17.90		
2004 Z3 (DC)	14.90		
2004 Zweigelt (DC)	22.90		
2003 Merlot/Cabernet (DC)	19.90		
2004 Zweigelt BA (DC)	29.90		
2003 Z2 (DC)	24.90		
Icewines	Adjacent List		
Subtotal			
Deposit @ 10 <sup>c</sup> /Bottles.			
<b>Total</b>			
Visa/Mastercard #:			
Exp:                      Signature:			

## A Little Background



Hainle Winery holds a special place in the wine history of Canada. Not only is it an award-winning organic winery but it is also the birthplace of Icewine in North America.

Founded by Walter Hainle the winery was run by the family until 2002 at which time it was sold to the Huber family. Walter Huber was more than eager to take over the reins of the little winery, realizing he could bring it to its full potential as an award winning winery. In 1991 he had purchased his first vineyard in Peachland and by 2002 he was proud to take on the responsibility of expanding Hainle Winery to its current level of North American success. He decided to market most of his wines under the Deep Creek Wine Estate label, named after his vineyard, while keeping the Hainle name for the Icewine.

A local winemaker, Jason Parkes, joined the Huber team in 2002. Soon Deep Creek Wine Estate began winning medals and awards, not just for their Icewine, but for their other wines as well. The Zweigelt wines, marketed under the trendy and popular "Z" label are extremely popular.

Owner Walter Huber, winemaker Jason Parkes and the rest of the staff invite you to drop by and sample the wines of Deep Creek Wine Estate in the newly renovated and attractively decorated tasting room in Peachland. Visitors are welcome year round from 10:00am to 4:00pm (Mon – Fri) in winter and from 10:00am to 6:00pm (Mon – Sun) from May to October.

Icewines	Price	# Bot	Cost
2003 25th Riesling	44.90		
1993 Riesling	99.90		
1991 Riesling	119.90		
1984 Riesling	194.90		
1983 Riesling	194.90		
2003 Late Harvest	34.90		
2002 Late Harvest	44.90		
<b>Total</b>			

# Deep Creek Wine Estate & Hainle Vineyards

## *WINEMAKER'S TASTING NOTES*



Deep Creek Wine Estate  
&  
Hainle Vineyards  
5355 Trepanier Bench Road  
Peachland, BC V0H 1X2

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 Website: [www.hainle.com](http://www.hainle.com)  
[Deepcreek@hainle.com](mailto:Deepcreek@hainle.com)

## White Wines:

### **2004 DEEP CREEK GEWURZTRAMINER/RIESLING G2**

This exotically aromatic wine is made with a blend consisting of Gewürztraminer and Riesling. Extended lees contact gives this wine added complexity and flavor. The bouquet's sweet floral, soft spice and tropical fruit combined with mouth-filling apricot and citrus flavors come together to bring you a beautiful wine experience.

### **2002 DEEP CREEK CHARDONNAY ON THE SHORE**

This wine is unoaked, with a pleasing and complex style. It's rich and well-balanced with a full-bodied soft finish. Aromas have classic, refreshing pineapple, lime, ginger and toast notes. Matches well with salads, pastas, poultry, and shrimp and fish dishes.

### **2003 DEEP CREEK PEACHLAND'S PINOT BLANC**

Stunning aromas and lusciously ripe - On the palate there are pears, apples, a touch of creamy vanilla and a delightful lemony hint on the finish. It matches with soups, salads, shrimp dishes, fish (especially salmon) and poultry.

### **2002 DEEP CREEK RIESLING IN THE RAPIDS**

The aroma features citrus, floral and flinty notes with hints of "granny smith" green apple, lime and lemon peel. A refreshing and rich mouth-feel suggests it complements many seafood, poultry and pork dishes. Truly a food wine.

### **2002 HAINLE PINOT BLANC**

This is a soft and full-bodied wine with a fruity finish. No oak treatment, and extended aging on the lees, gives the wine added complexity. The aromas are classic soft fruit with rich pear, peach and spice with notes of nut and toast. This Pinot Blanc is a natural match with any kind of salmon dish, shellfish, soups, vegetable casseroles, poultry and Mediterranean flavors. Silver medals in 2004 at International Competitions: The Taster's Guild, Florida U.S.A. and the Northwest Wine Summit.

### **2003 DEEP CREEK WUSIWUG**

A one of a kind blend consisting of an array of premium White Okanagan grapes with Chardonnay leading the way. Lightly aged in French Oak this silky wine has a smooth white chocolate mouth feel accompanied by soft tropical fruit notes. A favorite for fine dining or simply sipping on a summers evening.

### **2003 HAINLE GEWURZTRAMINER**

This Gewürztraminer is a welcome change to overbearingly sweet alternatives. Exotic floral spice and tropical fruit notes (especially lychee) dominate the aromas, followed by spicy, soft and mouth-filling flavors. It's a great accompaniment to mild-medium Southeast Asian dishes, grilled pork or poultry and sweeter vegetables.

### **2004 DEEP CREEK SAUVIGNON BLANC**

This is the Premiere Release of Deep Creek's organically grown Estate Sauvignon Blanc. Keeping with our tradition of extended lees time, this wine explodes with aromas of apricot and vanilla accompanied by the smooth mouth-feel of pineapple and peaches.

### **2003 HAINLE RIESLING**

Citrus, apricot, and mineral aromas are followed by crisp spicy flavours. This wine is a versatile match with seafood, chicken, Mediterranean, and Asian cuisine.

## Red Wines:

### **2004 DEEP CREEK Z3**

This is unique red blend of Pinot Meunier, Zweigelt and Merlot grapes. Here, the Pinot Meunier provides the foundation of a tasty and satisfying table wine, while the Zweigelt gives plenty of fruit and chocolate notes. The Merlot component provides peppery and spicy components. The wine matches beautifully with spicy poultry dishes, Mediterranean foods, soft cheeses, and shellfish.

### **2002 DEEP CREEK PINOT NOIR**

Typically French Alsatian style in this wine brings out the floral and ripe berry characteristics in the nose. Delicious, powerful pinot palate with spicy elegance, strawberries, cherries, plum and a hint of herb; followed by a soft and round finish. Pinot Noir, without question, is the most versatile wine with all foods, but a wonderful match with salmon, poultry and pork dishes as well as many Asian flavors. Do not hesitate to chill in the summer.

### **2004 DEEP CREEK ZWEIGELT**

Native to Austria, and now in the Okanagan, introduce your senses to this rich and flavorful ruby wine, which has bright aromas of raspberry, plum and black currant, as well as pepper and chocolate. It's complex and velvety smooth. It did not go through malolactic fermentation and will benefit from air contact, letting the wine breathe and decanting will be beneficial. Excellent choice with zesty flavorful Mediterranean dishes, Southeast Asian cuisines, lamb curries, stronger cheeses, herbs, tomato salad, spicy pasta and curry. Try it also with cheesecake or chocolate!

### **2002 DEEP CREEK Z2**

This is a unique blend of Zweigelt and Cabernet Sauvignon. For those of you that want the "Big Red" this wine will provide you with a mouth-filling adventure to surprise and delight. A full flavor, rich with red currant, cherry, cocoa and black pepper notes compliments a round, firm body. Many flavorful dishes will match well with it, from grilled steaks and vegetables, to spicy Asian dishes, and even to chocolate desserts.

### **2003 HAINLE SYRAH**

Deep ruby color and aromas of cocoa, chocolate and crushed black pepper permeate with a hint of smokiness. On the palate, it is medium-bodied, with soft acidity and medium tannins. It is dry, and its finish suggests meatiness and a hint of spice or herbs. It matches well with grilled or roasted meat dishes with an herb or fruit accompaniment.

### **2003 HAINLE CABERNET FRANC**

This wine has aromas of raspberry and black and green pepper, as well as spice. Smoky, earthy and cedar notes dominate the aromas. To add complexity and structure, this wine spent 7 months in American and French Oak, so the mouth feel is full, with a soft finish and medium tannins. Best with grilled or roasted meat dishes, but also with Mediterranean vegetables and sharp cheeses.

### **2002 DEEP CREEK PINOT MEUNIER**

All signature wines are selected by Dr. Walter Huber, then randomly tasted and approved by five respected sommeliers prior to receiving the signature seal. Aromas and flavors of this wine are characterized by earthy, cherry and tobacco notes. As a cousin of the Pinot Noir, it matches very nicely with poultry, pork, salmon and many Asian dishes.

### **2003 DEEP CREEK MERLOT/CABERNET**

This lightly oaked Merlot/Cabernet Sauvignon is full of earthy characteristics. Aromas of cedar, blackberry and red currant are followed by a smooth mouth-feel of jammy fruit, vanilla and butterscotch. This wine is a perfect match for red meat dishes or to enjoy simply by itself.

### **2004 DEEP CREEK BARREL AGED ZWEIGELT**

The aroma has prominent black cherry, blackberry and chocolate notes with hints of cinnamon, nutmeg and leather. The wine is fully fermented in stainless steel and then aged for twelve months in French Oak to give it the nice finish of vanilla, caramel and dry soft tannins. This makes it a wonderful match with many kinds of dishes. It is mouth filling and lush. The wine will complement many pasta, meat and even seafood dishes. Southeast Asian and Mediterranean food are also excellent matches.

**We do not drink wine to live longer,  
we drink wine to live better.**