

THE FORT
WINE
CO.

Martini

RECIPES



THE BIG APPLE

1 ½ oz Iced Apple
2 oz Vodka
½ oz Lemon juice
Apple slice garnish

BERRY FUSION

1 oz Raspberry Portage
1 oz Cranberry Klondike
1 oz Cointreau
1 ½ oz vodka
Lemon twist

WILD BLUE MARTINI

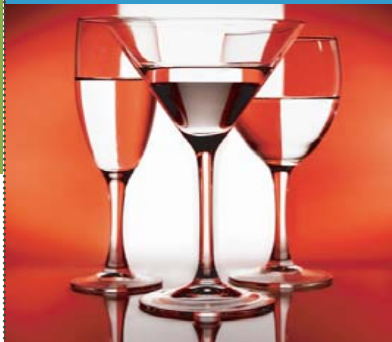
1 oz Wild Blue Yonder
2 oz Vodka or Gin
1 oz Cointreau

BLUEBINI

2 oz. Wild Blue Yonder
½ oz Gin or Vodka
Splash of blueberry juice
Pour over crushed ice!

THE KLONDIKE TRIO

3 parts Cranberry Klondike
1 part Vodka
Fresh pink grapefruit juice
Wedge of lime



PORTILICIOUS

3 oz. Raspberry Portage
½ oz Gin
½ oz Lemon juice

HIDDEN TREASURES

1 ½ oz Gold Rush
1 ½ oz Iced Apple
2 oz Light Rum
Slice of Apple

WILD BITTER SWEET

1 oz Wild West Blackberry
2 oz Gin or Vodka
2 tps fresh lime juice
Lime twist

WWW.THEFORTWINECO.COM

26151 84TH AVENUE | FORT LANGLEY BC | 604.857.1101

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Food Pairing

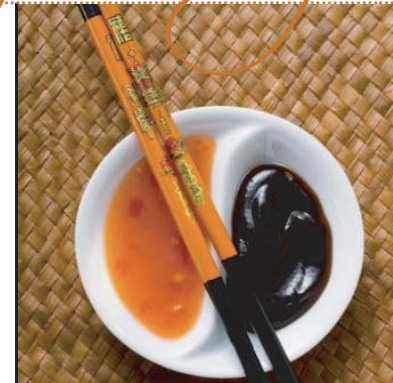
RECIPES

Enjoy the Taste of Summer

STRAWBERRY

Pairs beautifully with Asian Cuisine,
Vegetarian Meals, Gourmet Salads
& Rich Chocolate Desserts!

Serve Chilled | Sweetness Code 1



Best Wine With Turkey!*

*The Province Newspaper — December
2005

CRANBERRY

Silver Medalist 2006 Northwest
Wine Summit

Outstanding Paired with Poultry.

Serve Chilled | Sweetness Code 1.5

Dry & Delicious!

GREEN APPLE

"Both ripe and tart this is a delicious
wine and one that will interest even
the most ardent drinkers of wine
made with grapes."

Anthony Gismondi On Wine 2006

Serve Chilled | Sweetness Code 0

Best compares with a Merlot

BLUEBERRY

BC WINE OF THE WEEK*

*Vancouver Sun — December 18,
2006

Outstanding Paired with Beef & Game
Superb with Seafood, Salmon, BBQ
and Sushi !



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