

# RICHMOND • STATION •

@richmondstation | 647.748.1444

## WINE

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is a Hospitality Included restaurant.  
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Vintages may change based on  
availability.

**WINE LIST EDITION : 50**



# BY THE GLASS

## SPARKLING

5oz 1/2L btl

2019 13th Street   CHARDONNAY / PINOT NOIR   “Premier Cuvée” West Niagara, Creek Shores (RS 2g/L) hand picked, free-run press fraction, no oak, no malo, 48 months on lees	21	-	95
2016 Kew Vineyards   CHARDONNAY/PINOT NOIR/PINOT MEUNIER   “Brut” Niagara Escarpment, Beamsville Bench (RS 2g/L) estate fruit, 84 months on lees, neutral oak & stainless, unfiltered	22	-	99

## ORANGE/ROSÉ

2022 Leaning Post   SAUVIGNON BLANC   “Clockwork” Niagara Lakeshore exotic citrus & thai basil; grippy phenolic skin texture, savoury finish	23	69	105
2023 Divergence   GAMAY   “Rosé” Niagara-on-the-Lake, Four Mile Creek, Creek Road Vineyard wild strawberry & grapefruit zest; vibrant crisp texture, zesty dry finish	19	57	84

## WHITE

2024 Rosehall Run   SAUVIGNON BLANC   “Estate” Prince Edward County, Hungry Point high-toned passionfruit & wet stone; lean electric texture, flinty finish	21	63	95
2024 Hidden Bench   CHARDONNAY   “Beton” Niagara Escarpment, Beamsville Bench white peach & lemon oil; rounded concrete-driven texture, clean mineral snap	22	66	99
2016 Tawse   RIESLING   “Limestone Ridge” Niagara Escarpment, Twenty Mile Bench petrol & honeyed lime; off-dry, lifted acidity, persistent slate-like finish	22	66	99
2022 Cave Spring   PINOT GRIS   “Estate” Niagara Escarpment, Beamsville Bench ripe pear & star anise; broad textural weight, classic dry spicy finish	19	57	84
2024 Sempre Mio   MARSANNE / VIOGNIER West Niagara, Lincoln Lakeshore honeysuckle & apricot; silken viscous mouthfeel, lingering floral finish	23	69	105

## BY THE GLASS

### RED

	5oz	1/2L	btl
<b>2021</b> Rosehall Run   <b>PINOT NOIR</b>   “JCR” Prince Edward County, Hungry Point <i>wild raspberry &amp; forest floor; silky tannins, refined long earthy finish</i>	25	75	115
<b>2022</b> Bachelder   <b>GAMAY</b>   “Les Villages” Niagara Peninsula <i>bright violet &amp; crunchy plum; fresh texture, peppery sappy finish</i>	20	60	90
<b>2022</b> Malivoire   <b>CABERNET FRANC</b> Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard <i>blackcurrant &amp; dried herbs; structured elegant tannins, savoury red-fruit finish</i>	21	63	95
<b>2024</b> Icellars   <b>MERLOT / CABERNET SAUVIGNON</b>   “Red Reserve” Niagara-on-the-Lake <i>dark plum &amp; cedar; plush velvet-like texture, powerful cocoa-dusted finish</i>	17	51	75
<b>2019</b> Southbrook   <b>MERLOT</b>   “Triomphe” Niagara Peninsula <i>ripe blackberry &amp; tobacco; medium-bodied &amp; supple, smooth balsamic finish</i>	22	66	99

### NON-ALCOHOLIC WINE (0% ABV)

Oddbird   <b>CHARDONNAY</b>   “Blanc de Blancs” Sparkling France, Languedoc-Roussillon	21	-	95
Leaning Post   <b>RIESLING</b>   “Verto Blanc” Sparkling (375mL) Canada, Ontario	20	-	45
Prima Pavé   “Rosé Brut” Sparkling Italy	21	-	95
NON1   “Salted Raspberry & Chamomile” Sparkling Australia	20	-	90
L'Arjolle   <b>VIOGNIER / SAUVIGNON BLANC</b> France, Languedoc-Roussillon	15	45	65

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# BY THE BOTTLE

## CHAMPAGNE (750ml)

NV Pertois-Lebrun | CHARDONNAY | “L’Extravertie”

France, Champagne, Côte des Blancs

(RS 3g/L) grand cru fruit, 100% blanc de blancs, 36 months on lees, extra brut

191

NV Dourdon-Veillard | CHARDONNAY / PINOT NOIR | “Réserve de Germain”

France, Champagne, Vallée de la Marne

(RS 6g/L) 40% reserve wines, sustainably farmed, minimum 3 years of cellar ageing

133

NV Serveaux Fils | PINOT NOIR / PINOT MEUNIER | “Carte Noir”

France, Champagne, Vallée de la Marne

(RS 8g/L) meunier-dominant, passy-sur-marne, traditional press, partial malo

120

2017 Louise Brison | PINOT NOIR / CHARDONNAY | “À l’Aube Extra Brut”

France, Champagne, Côte des Bar

(RS 3g/L) certified organic, fermented & aged in oak for 9 months, extended bottle ageing

169

NV Pierre Paillard Grand Cru | PINOT NOIR / CHARDONNAY | “Les Parcelles”

France, Champagne, Montagne de Reims, Bouzy

(RS 1.8g/L) bouzy grand cru, 70% pinot noir, base vintage 2020, zero or ultra-low dosage

194

2020 Champagne Hébrart | PINOT NOIR / CHARDONNAY | “Special Club 1<sup>er</sup> Cru”

France, Champagne, Vallée de la Marne

(RS 5.5g/L) 50 year old vines, fruit from 1<sup>er</sup> cru mareuil-sur-ay & grand cru louvois, full malo, brut

292

NV Moussé Fils | PINOT MEUNIER / PINOT NOIR | “Eugène”

France, Champagne, Vallée de la Marne

(RS 0.5g/L) perpetual reserve (solera) started in 2003, meunier specialist, zero or ultra-low dosage

202

2020 Champagne Hébrart | PINOT NOIR | “Noces de Craie”

France, Champagne, Vallée de la Marne

(RS 4g/L) masale selection vines, stainless ferment, full malo, 48 months on lees, extra brut

292

NV Palmer & Co. | CHARDONNAY / PINOT NOIR & MEUNIER | “Rosé Solera”

France, Champagne

(RS 7g/L) includes 8% red wine from 35-year-old solera, 3 years on lees

185

## **MORE BUBBLY (750ml)**

- 2019** Rosehall Run | **CHARDONNAY** | “Ceremony”  
Canada, Ontario, Prince Edward County  
(RS 2 g/L) 100% estate fruit, neutral oak barrel ferment, 4 years on lees **110**
- NV** Bruno Dangin | **PINOT NOIR** | “Cuvée Blanche”  
France, Burgundy, Côte d’Or, Molesme  
(RS 4.5 g/L) 100% pinot noir, biodynamic farming, traditional method, northern reaches of the côte d’or **135**
- 2019** 13th Street | **CHARDONNAY / PINOT NOIR** | “Premier Cuvée”  
West Niagara, Creek Shores  
(RS 2g/L) hand picked, free-run press fraction, no oak, no malo, 48 months on lees **95**
- 2020** Domaine Trapet | **PINOT BLANC / PINOT GRIS** | “Crémant d’Alsace”  
France, Alsace, Richovilla  
(RS 6 g/L) traditional method, aged 3 years in bottle to develop depth & weight **179**
- 2023** Case Paolin | **GLERA** | “Col Fondo”  
Italy, Veneto, Prosecco, Asolo  
(RS 0 g/L) 18 hours skin maceration, secondary fermentation in bottle, left undischarged to retain natural sediment **97**
- 2016** Kew Vineyards | **CHARDONNAY/PINOT MEUNIER/PINOT NOIR** | “Brut”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench  
(RS 2 g/L) traditional varietal blend, minimum 84 months on lees **99**
- NV** York Vineyards | **CHARDONNAY / PINOT NOIR** | “Reserve Brut”  
Canada, Ontario, Niagara-on-the-Lake, St. David’s Bench, York Vineyard  
(RS 4 g/L) primary-fermented in 500L french oak barrels, 6 years lees **254**
- 2020** Last House | **PINOT NOIR** | “Blanc de Noir”  
Canada, Ontario, Prince Edward County  
(RS 0 g/L) whole cluster pressed, no dosage, recently disgorged to maintain maximum freshness & site clarity **124**
- NV** Rosewood Estate | **CABERNETS / CHARDONNAY** | “Charmat Rosé”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench  
(RS 12 g/L) tank (charmat) method to retain primary fruit vibrancy & juicy finish **61**
- NV** Paltrinieri | **LAMBRUSCO DI SALAMINO** | “Solco”  
Italy, Emilia-Romagna, Cristo di Sorbara  
(RS 18 g/L) 100% lambrusco di salamino, extended skin maceration, slow & controlled secondary fermentation **82**
- 2023** De Forville | **MOSCATO**  
Italy, Piedmont, Asti  
(RS 110 g/L) indigenous yeasts, stainless steel ferment arrested by cold filtration to retain natural sugars & delicate effervescence **82**

## ORANGE (750ml)

- 2023** Foffani | **PINOT GRIGIO** | “Ramato”  
Italy, Friuli-Venezia Giulia, Grave  
*whole cluster, carbonic maceration, daily bâtonnage* 89
- 2022** Leaning Post | **SAUVIGNON BLANC** | “Clockwork”  
Canada, Ontario, Niagara Lakeshore  
*exotic citrus & thai basil; grippy, phenolic skin texture, savoury finish* 105
- 2022** Pearl Morissette | **RIESLING/PINOT GRIS/CHARDONNAY** | “Irrévérence”-  
Canada, Ontario, Niagara Peninsula  
*partial skin contact, highly aromatic, staff favourite* 115
- 2022** Last House | **CHARDONNAY** | “Electrum”  
Canada, Ontario, Prince Edward County  
*19 days on skins, estate fruit, indigenous yeast, full malo* 99
- 2024** COS | **INZOLIA / GRILLO** | “Rami”  
Italy, Sicily  
*7 days on skins, concrete fermentation, nectarine & sage* 167
- 2023** Khush | **VIOGNIER / RIESLING**  
Canada, Ontario, Niagara Peninsula  
*14 days on skins, foot stomped fruit, stone fruit, citrus & herbs* 99

## ROSÉ (750ml)

- 2024** 16 Mile Cellar | **GAMAY / PINOT NOIR** | “Renegade Field Blend Rosé”  
Canada, Ontario, West Niagara, Creek Shores  
*co-fermented, indigenous yeast, stainless steel* 90
- 2023** Divergence | **GAMAY** | “Rosé”  
Canada, Ontario, Niagara-on-the-Lake, Four Mile Creek, Creek Road Vineyard  
*hand harvested fruit, assemblage style rosé, crushable & food friendly* 84
- 2023** Daniel Chotard | **PINOT NOIR**  
France, Loire, Sancerre  
*direct press, bone dry, partial amphora use, fresh & floral* 149
- 2024** Tajinaste | **LISTAN NEGRO**  
Spain, Canary Islands, Tenerife  
*volcanic soil, 500m altitude, ungrafted vines, dark berries & ocean breezes* 116
- NV** Niepoort | **TOURIGA & CO.** | “NAT’Cool!”  
Portugal, Douro  
*co-fermented, aged 3 years in neutral barrel, savoury & bright* 119
- 2020** Cave Spring | **CABERNET FRANC** | “Rosé”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench  
*old rosé, showing signs of age, not your typical patio sipper* 99

## **WHITE (750ml)**

### **Light Bodied (Crisp, Clean, Acid Driven)**

**2023 Daniel Chotard | SAUVIGNON BLANC**

France, Loire, Sancerre

*organic practices, lees aging, fourth generation*

**158**

**2024 Tawse | SAUVIGNON BLANC**

Canada, Ontario, Niagara-on-the-Lake, Four Mile Creek, Lawrie Vineyard

*stainless steel ferment, single vineyard, citrus & gooseberry*

**89**

**2024 Rosehall Run | SAUVIGNON BLANC | “Estate”**

Canada, Ontario, Prince Edward County, Hungry Point

*high-toned passionfruit & wet stone; lean electric texture, flinty finish*

**95**

**2023 Bernhard Ott | GRÜNER VELTLINER | “Am Berg”**

Austria, Niederösterreich, Wagram

*6 hour maceration, whole bunch pressed, native yeast fermentation*

**139**

**2024 Domaine Gueguen | CHARDONNAY**

France, Burgundy, Chablis

*organic practices, stainless steel ferment & aging*

**169**

**2023 Sylvain Pataille | ALIGOTÉ**

France, Burgundy, Marsannay

*organic farming, indigenous yeast, minimal sulfur, cult winemaker*

**169**

**2023 Lighthall Vineyards | CHARDONNAY | “Beton”**

Canada, Ontario, Prince Edward County

*cold climate chardonnay, no oak expression, “county” minerality*

**84**

**2024 Terrelibera | VERDICCHIO | “Insieme”**

Italy, La Marche, Castelli de Jesi

*single vineyard, 6 months on lees, salted almonds & jasmine*

**114**

**2022 Domaine Ogereau | CHENIN | “Clos le Grand Beaupreau”**

France, Loire, Savennières

*certified organic, bone dry, zero botrytis, whole cluster*

**189**

**2024 Les Athlètes du Vin | CHENIN**

France, Loire, Touraine

*negociant project, stainless ferment, 35-year old vines*

**105**

**2024 Ant Moore | SAUVIGNON BLANC**

New Zealand, South Island, Marlborough

*4 months on lees, partial fermentation in oak, partial fermentation in steel*

**99**

**2024 Hidden Bench | CHARDONNAY | “Beton”**

Canada, Ontario, Niagara Escarpment, Beamsville Bench

*white peach & lemon oil; rounded, concrete-driven texture, clean mineral snap*

**99**

**2014 Leaning Post | CHARDONNAY | “The Fifty”**

Canada, Ontario, Niagara Peninsula

*back vintage & unoaked, lees aged, a masterclass in cool climate winemaking*

**155**

## **WHITE (750ml)**

### **Medium Bodied (Textured, Savoury, Technique Driven)**

- 2023** Bachelder | **PINOT BLANC / CHARDONNAY** | “PTG Blanc”  
Canada, Ontario, Niagara-on-the-Lake  
*separate ferment in neutral barrels, native yeast, playful & food friendly* **84**
- 2024** Pedralonga | **ALBARIÑO** | “Terra de Godos”  
Spain, Galicia, Rías Baixas, Soutomaíor  
*wild yeast ferment, lees stirring, malo conversion, stone fruit & sea spray* **114**
- 2022** Domaine Marcel Deiss | **RIESLING & CO.** | “Complantation”  
France, Alsace  
*co-planted field, co-fermented fruit, native fermentation, cult winemaker* **155**
- 2024** Maison Murri | **SAUVIGNON BLANC**  
Canada, Ontario, West Niagara, Vinemount Ridge, Al Borgo Vineyard  
*stainless steel ferment, 50% aged in neutral barrel, unfined, unfiltered* **132**
- 2021** Bodega Cota 45 | **PALOMINO** | “Miraflores”  
Spain, Andalucia, Jerez  
*90-year old vines, vineyard specific, slightly oxidative* **199**
- 2018** Leaning Post | **RIESLING** | “The Geek”  
Canada, Ontario, Niagara Escarpment, Twenty Mile Bench  
*solera lees, whole cluster pressed, reductive* **109**
- 2024** Fratelli Barale | **ARNEIS**  
Italy, Piedmont, Barolo  
*organic practices, indigenous yeast, white flowers & tangy stone fruit* **129**
- 2014** Domaine Trapet | **RIESLING** | “Grand Cru”  
France, Alsace, Schoenenbourg  
*biodynamic farming, spontaneous ferment, top producer & top vineyard site* **365**
- 2022** Folias de Baco | **GOUVEIO / VIOSINHO / RABIGATO** | “Uivo”  
Portugal, Alto Douro, Alijo  
*70-year old vines, field blend, unfiltered* **109**
- 2018** Szóló | **FURMINT** | “Thesis”  
Hungary, Tokaj, Tállya  
*90-year old vines, concrete fermented, tense & complex* **159**
- 2012** Pearl Morisette | **RIESLING** | “Black Ball”  
Canada, Ontario, Niagara Peninsula  
*organic practices, full malo, foudre* **229**
- 2016** Tawse | **RIESLING** | “Limestone Ridge”  
Niagara Escarpment, Twenty Mile Bench  
*petrol & honeyed lime; nervy high-acid tension, persistent, slate-like finish* **99**
- 2022** Hidden Bench | **RIESLING** | “Roman’s Block”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench, Rosomel Vineyard  
*certified organic, off-dry, from a single block of the oldest vines* **95**

<b>2019</b> Last House   <b>CHARDONNAY</b>   “Christian Block” Canada, Ontario, Prince Edward County <i>unfined &amp; unfiltered, from a single block of vines, flint &amp; peach</i>	<b>149</b>
<b>2022</b> Matthiasson   <b>CHARDONNAY</b> US, Napa Valley, Oak Knoll, Linda Vista Vineyard <i>organic farming, minimal oak, new california</i>	<b>249</b>
<b>2024</b> Guimaro   <b>GODELLO / TREIXADURA</b>   “Joven” Spain, Galicia, Ribeira Sacra <i>hand harvested, old vines, suppressed malo, herbaceous &amp; elegant</i>	<b>124</b>
<b>2022</b> Cave Spring   <b>PINOT GRIS</b>   “Estate” Canada, Ontario, Niagara Escarpment, Beamsville Bench <i>whole bunch pressed, cask fermented, indigenous yeast</i>	<b>84</b>

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## **WHITE (750ml)**

### **Full Bodied (Oxidative, Ripe, Place Specific)**

- 2022** Meldville | SAUVIGNON BLANC | “Barrel Select”  
Canada, Ontario, Niagara Peninsula, Lincoln Lakeshore  
*neutral french oak barrel ferment, intense citrus & subtle vanilla* 79
- 2014** Charles Baker | RIESLING  
Canada, Ontario, West Niagara, Vinemount Ridge, Picone Vineyard  
*off-dry, showing remarkable signs of age, staff favourite* 148
- 2023** Stratus | VIOGNIER  
Canada, Ontario, Niagara-on-the-Lake  
*9 months in neutral french oak, generous & rich, white flowers & citrus* 144
- 2023** Ronco del Gelso | PINOT GRIGIO | “Sot Lis Rivis”  
Italy, Friuli, Isonzo  
*late harvest, full malo, aged in neutral barrel* 133
- 2024** Latido di Sara | GARNACHA BLANCA  
Spain, Navarra, Baja Montana, San Martin de Unx  
*30-year old vines, stainless steel, pomacious & tropical* 84
- 2018** 16 Mile Cellar | CHARDONNAY | “Civility”  
Canada, Ontario, Niagara Peninsula, Creek Shores  
*barrel ferment, hand picked fruit, solar vintage* 115
- 2024** Sempre Mio | MARSANNE / VIOGNIER  
Canada, Ontario, West Niagara, Lincoln Lakeshore  
*co-fermented in neutral barrel on hard lees, aged 11 months in 2nd fill barriques* 99
- 2019** Jules Desjournays | CHARDONNAY  
France, Burgundy, Mâconnais, Pouilly-Fuissé  
*certified organic, biodynamic farming, fermented in concrete* 389
- 2021** Ronchi di Cialla | RIBOLLA GIALLA/VERDUZZO/PICOLIT | “Ciallabianco”  
Italy, Friuli, Colli Orientali, Cialla  
*organic farming, hand harvested, 1 year barrel aged & 2 years bottle aged* 164
- 2012** Hidden Bench | SAUVIGNON BLANC / SEMILLON | “Nuit Blanche”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench, Rosomel Vineyard  
*certified organic, whole bunch pressed, barrel ferment, 8% new oak* 319
- 2022** Vignobles Levet | VIOGNIER  
France, Northern Rhône, Condrieu  
*fermented in steel, aged in neutral oak, partial malolactic conversion* 420
- 2020** François Chidaine | CHENIN BLANC  
France, Loire Valley, Montlouis, Les Tuffeaux  
*organic farming, hand harvested, full malo, sec tendre* 195

## **RED (750ml)**

### **Light Bodied (Tart Fruit, Lean Tannin, Fresh Finish)**

- 2021** Rosehall Run | **PINOT NOIR** | “JCR”  
Canada, Ontario, Prince Edward County, Hungry Point  
*destemmed, french oak aged, 38% new oak* 115
- 2018** 16 Mile Cellar | **PINOT NOIR / GAMAY** | “Rebel”  
Canada, Ontario, West Niagara, Creek Shores  
*“pasetoutgrain”, wild ferment, unfined & unfiltered* 90
- 2016** Tawse | **PINOT NOIR**  
Canada, Ontario, West Niagara, Vinemount Ridge, Quarry Road  
*organic & biodynamic farming, bottle aged, special vineyard* 119
- 2023** Tenuta Garetto | **BARBERA** | “Rosina”  
Italy, Piedmont, Asti, Nizza  
*stainless steel, old vines, recent DOCG* 95
- 2022** Pedro Parra | **CINSAULT** | “Imaginador”  
Chile, Itata, Guarilhue  
*old vines, whole cluster fermentation, indigenous yeast, cult winemaker* 129
- 2011** Malivoire | **GAMAY**  
Canada, Ontario, Niagara Peninsula, Beamsville Bench, Courtney Vineyard  
*rare older gamay, aged in french oak, 30% new oak, cherry cola & cedar* 169
- 2023** Judith Beck | **BLAUFRÄNKISCH**  
Austria, Burgenland  
*blackberry & cherry, fermented in wooden vat, 3 weeks maceration* 129
- 2024** Thierry Germain | **CABERNET FRANC**  
France, Loire, Saumur-Champigny  
*fully destemmed, stainless ferment, bright red fruit and soft tannins* 149
- 2019** Fedellos do Couto | **SOUSÓN / MENCÍA** | “Camándula”  
Spain, Galicia  
*co-planted & co-fermented, whole bunch pressed, indigenous yeast* 149

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**RED (750ml)**  
**Medium Bodied (Textured, Savoury, Technique Driven)**

- 2022** Bachelder | **GAMAY** | “Les Villages”  
Niagara Peninsula  
*25% whole cluster ferment, raised in neutral french oak* 90
- 2024** Travignoli | **SANGIOVESE** | “Borgo Santa Fiora”  
Italy, Tuscany, Chianti, Rufina  
*stainless steel ferment, high elevation, classic expression* 99
- 2024** Rosehall Run | **TEMPRANILLO**  
Canada, Ontario, Prince Edward County, Hungry Point  
*only made in excellent vintages, 30% new french oak, strawberries & vanilla* 132
- 2023** Commando | **GARNATXA** | “La Bruja”  
Spain, Sierra de Gredos  
*hand picked, old vines, whole cluster, open top ferment, intense & weightless* 149
- 2023** La Bonne Tonne | **GAMAY** | “Grands-Cras”  
France, Burgundy, Beaujolais, Morgon  
*65 year old vines, hand harvested, semi-carbonic, demi-muids & concrete* 139
- 2024** Kool | **NERELLO MASCALESE**  
Italy, Sicily  
*stainless steel ferment, delicate tannins, red fruit & black pepper* 95
- 2022** Jean-Yves Devevey | **PINOT NOIR**  
France, Burgundy, Côtes Chalonnaise, Rully  
*50 year old vines, 50% whole cluster ferment, 18 months in french oak* 255
- 2018** Ronchi di Cialla | **SCHIOPPETTINO**  
Italy, Friuli, Colli Orientali, Cialla  
*organic farming, hand harvested fruit, 18 months neutral french oak* 299
- 2022** Domaine Plageoles | **BRAUCOL**  
France, South West, Gaillac, Côtes du Tarn  
*50% semicarbonic maceration, 50% destemmed, dark & inky, unfiltered* 144
- 2022** Malivoire | **CABERNET FRANC**  
Canada, Ontario, Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard  
*destemmed, french oak elevage, 13% new oak* 95
- 2022** Domaine Rollin | **PINOT NOIR** | “1<sup>er</sup> Cru”  
France, Burgundy, Pernand-Vergelesses, Île des Vergelesses  
*hand sorted, élevage in barrique, unfined, unfiltered* 309
- 2023** Macroberts + Canals | **GARNATXA / TEMPRANILLO** | “Lanave Tinto”  
Spain, Rioja  
*hand sorted, wild ferment in concrete, red berries & cream* 109
- 2023** Leaning Post | **DOLCETTO**  
Canada, Ontario, West Niagara, Linocoln Lakeshore, Senchuck Vineyard  
*only dolcetto vineyard in ontario, hand harvested, blue fruit & savoury herbs* 125

- 2019** Cave Spring | **CABERNET FRANC** | “Prova: Shoreline 3A”  
Canada, Ontario, Niagara Escarpment, Beamsville Bench  
*100% carbonic fermentation, single vineyard, ripe & powerful* 145
- 2023** Domaine Barou | **SYRAH** | “Cuvée des Vernes”  
France, Northern Rhône, Collines Rhodaniennes  
*50 year old vines, 80% whole cluster ferment, wild yeast, 12 months in neutral oak* 119
- 2022** Pearl Morissette | **CAB FRANC/CAB SAUVIGNON** | “Racines du Ciel”  
Canada, Ontario, Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard  
*open tank ferment, unfinned, unfiltered, no added sulphur, old balsamic & dark chocolate* 129
- 2023** Domaine des Schistes | **MARSELAN / CINSAULT**  
France, Roussillon, Côtes de Catalan  
*hand harvested, carbonic maceration, concrete aged* 99
- 2016** Stratus | **TEMPRANILLO**  
Canada, Ontario, Niagara-on-the-Lake  
*small lot bottling from a single half-acre of vines, exceptional vintage* 215
- 2021** La Lecciaia | **SANGIOVESE / CAB SAUV / MERLOT** | “Sassarello”  
Italy, Tuscany, Montalcino  
*supertuscan, dark cherry & sandalwood* 115
- 2020** Bernard Levet | **SYRAH** | “Améthyste”  
France, Northern Rhône, Côte-Rôtie  
*whole cluster pressed, 3 years in french barrel, 15% new oak* 299
- RED (750ml)**  
**Full Bodied (Additional Ripeness, Higher Alcohol, Noticeable Oak)**
- 2020** Leaning Post | **SYRAH**  
Canada, Ontario, West Niagara, Lincoln Lakeshore, Keczan Vineyard  
*hand harvested, destemmed, 18 months in neutral french & american oak* 165
- 2023** Hidden Bench | **MALBEC**  
Canada, Ontario, Niagara Escarpment, Beamsville Bench  
*certified organic, hand harvested, 20 months in barrel, blackcurrent & espresso bean* 129
- 2022** Cesca Vicent | **GARNACHA / CABERNET**  
Spain, Catalunya, Priorat, Gratallops  
*certified organic, fifth generation, french & american oak aged* 139
- 2024** Icellars | **MERLOT / CABERNET SAUVIGNON** | “Red Reserve”  
Canada, Ontario, Niagara-on-the-Lake  
*regenerative organic, carbon negative winery, barrel aged* 79
- 2020** Château Haut-Lagrange | **CABERNET / MERLOT**  
France, Bordeaux, Graves, Pessac-Leognan  
*fourth generation, hand harvested, 40% new oak* 209
- 2021** Zlatan Otok | **PLAVAC MALI**  
Croatia, Dalmatian Coast, Hvar, Sveta Nedjelja  
*hand harvested, barrel fermented, powerful & balanced* 129

<b>2019</b> Southbrook   <b>MERLOT</b>   “Triomphe” Canada, Ontario, Niagara Peninsula <i>certified organic, indigenous yeast, 25% new french oak</i>	<b>99</b>
<b>2017</b> La Jota   <b>CABERNET FRANC</b> US, California, Napa Valley, Howell Mountain <i>high elevation fruit, 75% new oak, unfined, unfiltered</i>	<b>409</b>
<b>2021</b> Ridge   <b>ZINFANDEL / PETITE SIRAH</b>   “Lytton Springs” US, California, Sonoma County, Dry Creek Valley <i>indigenous yeast, american oak, 17% new oak</i>	<b>329</b>
<b>2022</b> Black Bank Hill   <b>CABERNETS / MERLOT</b>   “Égalité” Canada, Ontario, West Niagara, Lincoln Lakeshore <i>indigenous yeast, 20 months in 30% new french oak, black tea &amp; leather</i>	<b>175</b>
<b>2022</b> Meerlust   <b>CABERNET SAUVIGNON / MERLOT</b>   “Rubicon” South Africa, Coastal Region, Stellenbosch <i>18 months in 60% new french oak, a muscular red, world class reputation</i>	<b>234</b>
<b>2021</b> Giuseppe Ellena   <b>NEBBIOLO</b> Italy, Piedmont, Barolo, La Morra <i>stainless ferment, barrique &amp; barrel aged, 12 months in bottle</i>	<b>199</b>
<b>2018</b> Château Fleur Haut Gaussens   <b>MERLOT/MALBEC/CAB FRANC</b>   “Grand Vin” France, Bordeaux, Fronsac <i>1/3 each varietal, 100% new french oak elevage</i>	<b>198</b>
<b>2013</b> La Stoppa   <b>BARBERA</b>   “Camporomano” Italy, Emilia-Romagna <i>hand harvested, 45 year old vines, evolved nose of balsamic &amp; leather, intense &amp; aged</i>	<b>174</b>
<b>2023</b> Terroirs Project   <b>CABERNET SAUVIGNON</b> Australia, Western Australia, Margaret River, Karri Vineyard <i>biodynamic farming, vinified in steel, neutral oak aged, currants &amp; eucalyptus</i>	<b>123</b>
<b>2018</b> Punset   <b>NEBBIOLO</b>   “Riserva” Italy, Piedmont, Barbaresco, Basarin Vineyard <i>regenerative organic, indigenous yeast, oak aged</i>	<b>299</b>
<b>2020</b> Versado   <b>MALBEC</b>   “Centenary” Argentina, Mendoza, Luján de Cuyo <i>100 year old vines, spontaneous fermentation, 24 months in neutral french barrels</i>	<b>125</b>
<b>2020</b> Rockbare   <b>SHIRAZ</b> Australia, SA, McLaren Vale <i>aged 15 months in neutral french &amp; american oak</i>	<b>139</b>
<b>2020</b> Gros Noré   <b>MOURVÈDRE</b> France, Provence, Bandol <i>hand picked, wild ferment, 18 months in foudre</i>	<b>259</b>
<b>2019</b> Mas Llossanes   <b>CARIGNAN</b>   “Au Dolmen” France, Roussillon, Côtes Catalanes <i>certified organic, indigenous yeast, new &amp; used casks</i>	<b>139</b>

## DESSERT WINES (1oz)

2023 Hidden Bench | RIESLING | “Late Harvest”

Canada, Ontario, Niagara Escarpment, Beamsville Bench

(RS 90g/L) candied lemon and ginger; luscious, honeyed texture with a bright, balancing acidity

12

2016 Stratus | CABERNET FRANC/PETIT VERDOT | “Icewine”

Canada, Ontario, Niagara-on-the-Lake

(RS 140g/L) layers of dark red fruit with a long finish

17

## FORTIFIED WINES (1oz)

Taylor Fladgate | TOURIGA & CO | “10 Year Tawny”

Portugal, Douro

(RS 106g/L) fortified, aged in cask

10

Taylor Fladgate | TOURIGA & CO | “20 Year Tawny”

Portugal, Douro

(RS 104g/L) fortified, aged in cask

15

NV Montanaro | NEBBIOLO | “Chinato”

Italy, Piedmont, Barolo

(16.5% ABV) fortified, steeped with 30 herbs & spices

12

Richmond Station  
is a Hospitality Included restaurant.  
The prices you see in this menu include  
the cost of service.  
Vintages may change based on availability.

## ONTARIO CELLAR COLLECTION

### SPARKLING (750ml)

- NV** York Vineyards | **CHARDONNAY / PINOT NOIR** | “Reserve Brut”  
Niagara-on-the-Lake, St. David’s Bench, York Vineyard  
(RS 4 g/L) primary-fermented in 500L french oak barrels, 6 years lees **254**
- 2016** Kew Vineyards | **CHARDONNAY/PINOT MEUNIER/PINOT NOIR** | “Brut”  
Niagara Escarpment, Beamsville Bench  
(RS 2 g/L) traditional varietal blend, minimum 84 months on lees **99**
- 2019** Rosehall Run | **CHARDONNAY** | “Ceremony”  
Prince Edward County  
(RS 2 g/L) 100% estate fruit, neutral oak barrel ferment, 4 yrs on lees **110**
- 2019** 13th Street | **CHARDONNAY / PINOT NOIR** | “Premier Cuvée”  
West Niagara, Creek Shores  
(RS 2g/L) hand picked, free-run press fraction, no oak, no malo,  
48 months on lees **95**
- 2020** Last House | **PINOT NOIR** | “Blanc de Noir”  
Prince Edward County  
(RS 0 g/L) whole cluster pressed, no dosage, recently disgorged to maintain  
maximum freshness & site clarity **124**
- NV** Rosewood Estate | **CABERNETS / CHARDONNAY** | “Charmat Rosé”  
Niagara Escarpment, Beamsville Bench  
(RS 12 g/L) tank (charmat) method to retain primary fruit vibrancy &  
juicy finish **61**

### ORANGE (750ml)

- 2022** Leaning Post | **SAUVIGNON BLANC** | “Clockwork”  
Niagara Lakeshore  
exotic citrus & thai basil; grippy, phenolic skin texture, savoury finish **105**
- 2022** Last House | **CHARDONNAY** | “Electrum”  
Prince Edward County  
19 days on skins, estate fruit, indigenous yeast, full malo **99**
- 2022** Pearl Morissette | **RIESLING/PINOT GRIS/CHARDONNAY** | “Irrévérence”  
Niagara Peninsula  
partial skin contact, highly aromatic, staff favourite **115**
- 2023** Khus | **VIOGNIER / RIESLING**  
Niagara Peninsula  
14 days on skins, foot stomped fruit, stone fruit, citrus & herbs **99**

## ONTARIO CELLAR COLLECTION

### ROSÉ (750ml)

- 2020** Cave Spring | **CABERNET FRANC** | “Rosé”  
Niagara Escarpment, Beamsville Bench  
*old rosé, showing signs of age, not your typical patio sipper* 99
- 2023** Divergence | **GAMAY** | “Rosé”  
Niagara-on-the-Lake, Four Mile Creek, Creek Road Vineyard  
*hand harvested fruit, assemblage style rosé, crushable & food friendly* 84
- 2024** 16 Mile Cellar | **GAMAY / PINOT NOIR** | “Renegade Field Blend Rosé”  
West Niagara, Creek Shores  
*co-fermented, indigenous yeast, stainless steel* 90

### WHITE (750ml)

- 2012** Hidden Bench | **SAUVIGNON BLANC / SEMILLON** | “Nuit Blanche”  
Niagara Escarpment, Beamsville Bench, Rosomel Vineyard  
*certified organic, whole bunch pressed, barrel ferment, 8% new oak* 319
- 2012** Pearl Morissette | **RIESLING** | “Black Ball”  
Niagara Peninsula  
*organic practices, full malo, foudre* 229
- 2014** Charles Baker | **RIESLING**  
West Niagara, Vinemount Ridge, Picone Vineyard  
*off-dry, showing remarkable signs of age, staff favourite* 148
- 2014** Leaning Post | **CHARDONNAY** | “The Fifty”  
Canada, Ontario, Niagara Peninsula  
*back vintage & unoaked, lees aged, a masterclass in cool climate winemaking* 155
- 2016** Tawse | **RIESLING** | “Limestone Ridge”  
Niagara Escarpment, Twenty Mile Bench  
*petrol & honeyed lime; nervy high-acid tension, persistent, slate-like finish* 99
- 2018** Leaning Post | **RIESLING** | “The Geek”  
Niagara Escarpment, Twenty Mile Bench  
*solera lees, whole cluster pressed, reductive* 109
- 2018** 16 Mile Cellar | **CHARDONNAY** | “Civility”  
West Niagara, Creek Shores  
*barrel ferment, hand picked fruit, solar vintage* 115
- 2019** Last House | **CHARDONNAY** | “Christian Block”  
Prince Edward County  
*unfined & unfiltered, from a single block of vines, flint & peach* 149

- 2022** Hidden Bench | **RIESLING** | “Roman’s Block”  
Niagara Escarpment, Beamsville Bench, Rosomel Vineyard  
*certified organic, off-dry, from a single block of the oldest vines* 95
- 2022** Cave Spring | **PINOT GRIS** | “Estate”  
Niagara Escarpment, Beamsville Bench  
*whole bunch pressed, cask fermented, indigenous yeast* 84
- 2022** Meldville | **SAUVIGNON BLANC** | “Barrel Select”  
Niagara Peninsula, Lincoln Lakeshore  
*neutral french oak barrel ferment, intense citrus & subtle vanilla* 79
- 2024** Maison Murri | **SAUVIGNON BLANC**  
West Niagara, Vinemount Ridge, Al Borgo Vineyard  
*stainless steel ferment, 50% aged in neutral barrel, unfiltered* 132
- 2023** Lighthall Vineyards | **CHARDONNAY** | “Beton”  
Prince Edward County  
*cold climate chardonnay, no oak expression, “county” minerality* 84
- 2023** Bachelder | **PINOT BLANC / CHARDONNAY** | “PTG Blanc”  
Niagara-on-the-Lake  
*separate ferment in neutral barrels, native yeast, playful & food friendly* 84
- 2023** Stratus | **VIOGNIER**  
Niagara-on-the-Lake  
*9 months in neutral french oak, generous & rich, white flowers & citrus* 144
- 2024** Tawse | **SAUVIGNON BLANC**  
Niagara-on-the-Lake, Four Mile Creek, Lawrie Vineyard  
*stainless steel ferment, single vineyard, citrus & gooseberry* 89
- 2024** Rosehall Run | **SAUVIGNON BLANC** | “Estate”  
Prince Edward County, Hungry Point  
*high-toned passionfruit & wet stone; lean electric texture, flinty finish* 95
- 2024** Sempre Mio | **MARSANNE / VIOGNIER**  
West Niagara, Lincoln Lakeshore  
*co-fermented in neutral barrel on hard lees, aged 11 months in 2nd fill barriques* 105
- 2024** Hidden Bench | **CHARDONNAY** | “Beton”  
Niagara Escarpment, Beamsville Bench  
*white peach & lemon oil; rounded, concrete-driven texture, clean mineral snap* 99

## ONTARIO CELLAR COLLECTION

### RED (750ml)

- 2011 Malivoire | GAMAY**  
Niagara Peninsula, Beamsville Bench, Courtney Vineyard  
*rare older gamay, aged in french oak, 30% new, cherry cola & cedar* 169
- 2016 Tawse | PINOT NOIR**  
West Niagara, Vinemount Ridge, Quarry Road  
*organic & biodynamic farming, bottle aged, special vineyard* 119
- 2016 Stratus | TEMPRANILLO**  
Niagara-on-the-Lake  
*small lot bottling from a single half-acre of vines, exceptional vintage* 215
- 2018 16 Mile Cellar | PINOT NOIR / GAMAY | "Rebel"**  
West Niagara, Creek Shores  
*"pasetoutgrain", wild ferment, unfined & unfiltered* 90
- 2019 Southbrook | MERLOT | "Triomphe"**  
Niagara Peninsula  
*certified organic, indigenous yeast, 25% new french oak* 99
- 2020 Leaning Post | SYRAH**  
West Niagara, Lincoln Lakeshore, Keczan Vineyard  
*hand harvested, destemmed, 18 months neutral french & american oak* 165
- 2021 Rosehall Run | PINOT NOIR | "JCR"**  
Prince Edward County, Hungry Point  
*destemmed, french oak aged, 38% new oak* 115
- 2022 Bachelder | GAMAY | "Les Villages"**  
Niagara Peninsula  
*25% whole cluster ferment, raised in neutral french oak* 90
- 2022 Malivoire | CABERNET FRANC**  
Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard  
*destemmed, french oak elevage, 13% new oak* 95
- 2022 Pearl Morissette | CAB FRANC/CAB SAUVIGNON | "Racines du Ciel"**  
Niagara Escarpment, Twenty Mile Bench, Wismer Vineyard  
*open tank ferment, unfined, unfiltered, no added sulphur, balsamic & dark chocolate* 129
- 2022 Black Bank Hill | CABERNETS / MERLOT | "Égalité"**  
West Niagara, Lincoln Lakeshore  
*indigenous yeast, 20 months in 30% new french oak, black tea & leather* 175

**2023 Leaning Post | DOLCETTO**

**West Niagara, Linocoln Lakeshore, Senchuck Vineyard**

*only dolcetto vineyard in ontario, hand harvested, blue fruit & savoury herbs* **125**

**2023 Hidden Bench | MALBEC**

**Niagara Escarpment, Beamsville Bench**

*certified organic, hand harvested, 20 months in barrel, blackcurrent & espresso bean* **129**

**2024 Icellars | MERLOT / CABERNET SAUVIGNON | “Red Reserve”**

**Niagara-on-the-Lake**

*regenerative organic, carbon negative winery, barrel aged* **79**

**2024 Rosehall Run | TEMPRANILLO**

**Prince Edward County, Hungry Point**

*only made in excellent vintages, 30% new french oak, strawberries & vanilla* **132**