



	<p>Bold Italian grapes and raspberries coalesce in this dry dinner wine.</p> <p>This is the perfect wine to pair with bolder food; salmon, spicy dishes, smoked salmon, sausage and duck. This wine would be an excellent accompaniment to serve with the basic cheese and sausage platter making it more than ordinary!</p> <p>DRY ~ Serve at Room Temperature</p>	
Raspberry Rossa		\$26
	<p>One of our popular fruit-forward blends—soft and easy.</p> <p>This is an ideal wine with creamy cheeses. Try it with havarti, Brie, mild brick, feta, cream cheese based quiches, cheese fondue, and mild cheddar. Perfectly complements Stilton cheese as well, which makes the blueberry flavor pop! Also pairs well with smoked meat, nuts, salmon, spicy tomato based sauces and steak.</p> <p>DRY ~ Serve at Room Temperature</p>	
Blueberry Mirlo		\$18
	<p>Clean, crisp with a smooth finish. It will win over the non Chard fans</p> <p>Pairs perfectly with halibut, crab, shrimp, oysters, cod, scallops, rockfish and salmon. Also compliments chicken and turkey dishes and is yummy with sautéed mushrooms. Try it with homemade macaroni and cheese or smoked halibut.</p> <p>DRY ~ Serve Chilled</p>	
Alaskan Chardonnay		\$18
	<p>Our house blend of Blueberry, Strawberry, Rhubarb and Raspberry.</p> <p>A lovely berry wine that pairs well with extra sharp cheeses, Italian and Mexican foods, pork, ham, lamb, turkey, Caesar salad and salads dressed with vinaigrettes and smoked salmon.</p> <p>MED to SWEET ~ Serve Chilled</p>	
Wild Berry		\$18
	<p>Refreshing, spirited- an Alaskan twist on California White Zin.</p> <p>Pairs well with tomato sauce based dishes, such as chili, spaghetti and Tuscan creamy tomato soup. Great wine to serve with pork, turkey, cheddar, smokey foods. Try it with chicken Marsala.</p> <p>MED to SWEET ~ Serve Chilled</p>	
Blu Zin		\$25
	<p>This wine has a delightful aroma with a tantalizing sweetness.</p> <p>It complements chicken, duck, sausage, red salmon, or try it with pizza.</p> <p>MED to SWEET ~ Serve Chilled</p>	
Pomegranate		\$20
	<p>Soft and smooth with a kiss of tartness and a finish that keeps on going.</p> <p>Slightly sweet, refined and subtle. Meant to be enjoyed with salmon, pork, lamb, duck, turkey, and fine cheeses, such as havarti, gruyere, or brie in pastry.</p> <p>SWEET ~ Serve Chilled</p>	
Black Currant		\$24

	<p>A light wine that holds the essence of the fruit with a dry finish.</p> <p>It is the cheese wine, complimenting any cheese. Serve it with your Easter ham and scalloped potatoes. Serve with your favorite curry dish, you will be sure to impress your guests!</p> <p>MED to SWEET ~ Serve Chilled</p>	
Strawberry Rhubarb		\$20
	<p>A sweeter wine bursting with true-to-the-fruit flavor.</p> <p>Serve with everything from filet mignon to chocolate truffles. A sweet ending to a special dinner.</p> <p>SWEET ~ Serve Chilled</p>	
Black Raspberry		\$20
	<p>Rich and warm, this full bodied classic is fermented in a ruby port style and finishes with a lingering fruity flavor.</p> <p>THE CHOCOLATE WINE ~ This full bodied classic pairs with chocolate or any decadent dessert.</p> <p>SWEET ~ Serve at Room Temperature</p>	
Alaskan Port		\$27

Seasonal Wines

	<p>Kiwi Pear ~ Expresses subtle, delicate fruit flavors that tease the palate with the coming of summer</p> <p>Try it with light spicy dishes, arugula salad, black cod or smoked halibut.</p> <p>SWEET ~ Serve chilled</p>	
Spring (Mar-May)		\$20
	<p>Peach Apricot ~ Bold peach flavors dominate this wine, perfect on a hot summer day</p> <p>Pairs wonderfully with crab cakes, fresh salad with blue cheese dressing, stir fry and as a dessert wine, try with angel food cake! Yum!!</p> <p>SWEET ~ Serve chilled</p>	
Summer (June-Aug)		\$20
	<p>Green Apple ~ True to the fruit with a pleasant tartness followed by a sweet finish</p> <p>Try with roasted chicken, turkey, duck, spicy curry & smoked cheeses.</p> <p>SWEET ~ Serve chilled</p>	
Fall (Sept-Nov)		\$20
	<p>Seasonal Port ~ When paired with a chocolate brownie, it is a welcome treat during our cold Alaskan winters.</p> <p>SWEET ~ Serve at Room Temperature</p>	
Winter (Dec-Feb)		\$27

Order our wines on-line at: www.bearcreekwinery.com

States we cannot ship to:

AR, CT, DE, KY, MS, NJ, OK, RI, SD, UT