

Elements on Hollis dining room wine list philosophy

The Elements on Hollis wine list is designed to be approachable, and will be recognizable; making our guests feel secure, not intimidated. They will feel comfortable in trying new labels and varietals, which is our objective.

Elements dining room is proud to offer globally influenced cuisine prepared with Nova Scotia farmers market produce; we take advantage of the surfeit of local seafood and other local foodstuffs.

We are proud of the burgeoning Nova Scotia wine industry and the attention it is garnering on the world stage, and our goal is to promote the local industry and educate our clients, so that we can enjoy and appreciate the fruits, as it were, of our vintners' labor.



By the glass 6oz

Whites

108	Siete Soles sauvignon blanc – 2014 - Central Valley, Chile Light, clean, aromatic and refreshing. Pairs with shellfish and salads.	9.-
204	Sutter Home white zinfandel – 2014 - California, United States Patio wine perfection with a little touch of sweetness.	9.-
206	Kim Crawford Rose' malbec / merlot – 2014 - Hawke's Bay, New Zealand An abundance of ripe strawberry and a soft, creamy texture.	12.-
110	Mondavi Woodbridge sauvignon blanc – 2014 - California, United States An exuberant wine full of citrus, peach & melon flavors.	11.-
112	Jackson Triggs Proprietor's sauvignon blanc – 2014 - Ontario, Canada Aromas of cut grass and passion fruit, pairs lovely with shellfish	10.-
132	Domaine de Grand Pre Tidal Bay blend – 2014 - Nova Scotia, Canada Dryishly crisp, with body and fullness that lingers with every sip.	11.-
137	Candidato viura – 2014 -Tierra de Castilla, Spain High aroma intensity with fruity notes of pear, lemon, and peach.	8.-
144	Sartori pinot grigio – 2014 - Delle Venezi, Italy Apple, pear and citrus fruits, pair this with shellfish and white fish.	9.-
150	Raza pinot grigio – 2014 - La Rioja, Argentina Very nice to drink as an aperitif or with creamy seafood pastas.	9.-
158	Pelee Island gewürztraminer – 2014 - Ontario, Canada Aromatic spice and peach pairs with asian and curry meals.	10.-
166	Dr. Loosen "Doctor L" riesling - 2013 - Mosel, Germany Off-dry with fresh citrus flavors of orange and grapefruit match with seafood, salads, chicken.	10.-
168	Peller Estates French Cross chardonnay – 2014 - Ontario, Canada Apple and citrus notes that match nicely with white fish or chicken.	9.-
182	McWilliams Hanwood Estate chardonnay – 2014 - Southeast Australia Crisp acid gives length and structure to a generous palate.	10.-
194	Conundrum blend – 2013 - Rutherford, United States Rich, tropical & full-bodied, goes great with lobster or curry.	13.-

By the glass 6oz

Reds

302	Domaine de Grand Pre marechal foch – 2013 - Nova Scotia, Canada Soft tannins add structure to the plump fruitiness and long finish	11.-
314	Oyster Bay pinot noir – 2013 - Marlborough, New Zealand Ripe cherry and spice notes pair well with roast poultry and pork.	13.-
315	Candidato tempranillo – 2014 - Tierra de Castilla, Spain Intense, refreshing aromas of cassis and red berry fruit.	8.-
320	Peller Estates French Cross cabernet / merlot – 2013 - Ontario, Canada Black fruit flavors pair nicely with BBQ fare and sausage.	9.-
324	Jackson Triggs Proprietor's merlot – 2013 - Ontario, Canada A medium-bodied wine with cherry and herbaceous flavours.	10.-
326	Ventisquero Root 1 carmenere – 2013 - Colchagua Valley, Chile Chocolate and chicory flavors pair well with BBQ grilled meats and chicken.	9.-
334	Mezzomondo negroamaro – 2013 - Puglia, Italy This acid & tannin balanced wine goes great with pizza and meat pasta.	10.-
336	Siete Soles cabernet sauvignon – 2013 - Central Valley, Chile A lighter styled cabernet that fares well with red meats and stew.	9.-
368	Mondavi Private Selection cabernet sauvignon- 2012 - California, United States Black cherry and cassis aromas pair well with hard cheeses and lamb.	11.-
378	McWilliams Hanwood Estate cabernet sauvignon – 2013 - S. Eastern Australia Lifted blackberry and blackcurrant fruits with leafy hints of eucalyptus.	12.-
382	Raza Gran Reserva malbec – 2012 - La Rioja, Argentina A rich, well structured red than enhances any beef meal.	9.-
386	Peter Lehmann shiraz – 2013 - South Australia, Australia Full body with rich fruit and spice. pair with hearty red meat dishes.	11.-
392	Grinder pinotage – 2012 - Swartland, South Africa Coffee and chocolate notes. This wine fares well with ribs and BBQ chicken.	9.-

White wines by the bottle

Light, aromatic, fresh whites: these wines are light to medium on the palate, clean and crisp with pronounced acidity.

102	Grooner gruner veltliner– 2014 - Niederosterreich, Austria - Austria's #1 white varietal, fragrant, crisp & clean.	41.-
104	Gazela loureiro / trajadora – 2014 - Vinho Verde, Portugal - Light bodied with great acidity for oily food stuffs.	39.-
106	Bougrier Melon de Borgogne – 2013 - Muscadet, France - A whiff of sea-like minerality is harmonic with shellfish.	42.-
108	Siete Soles sauvignon blanc – 2014 - Central Valley, Chile - Light, clean, aromatic wine that enhances salads.	35.-
110	Mondavi Woodbridge sauvignon blanc – 2014 - California, United States - An exuberant wine full of citrus, peach & melon flavors.	44.-
112	Jackson Triggs Proprietor's sauvignon blanc – 2014 - Ontario, Canada - Aromas of cut grass and passion fruit, pairs lovely with shellfish.	39.-
114	Flagstone Fish Hoek sauvignon blanc – 2014 - Western Cape, S. Africa - Grassy, green apple and citrus aromas, with a dry, light body.	39.-
116	Benjamin Bridge Vero chardonnay blend – 2014 - Nova Scotia, Canada - Floral aromatics, crisp acidity and minerality calls for shellfish.	44.-
118	Thirty Bench riesling – 2014 - Beamsville Bench, Canada - A lively mix of citrus fruit flavors & crisp acidity.	46.-
120	Ste. Michelle Riesling – 2014 - Columbia Valley, U.S.A. - Offering crisp apple aromas and flavors with subtle mineral notes.	45.-
122	Oyster Bay sauvignon blanc – 2014 - Marlborough, New Zealand - Well balanced wine with lots of intense flavors & racy acidity.	44.-
124	Whitehaven sauvignon blanc – 2014 - Marlborough, New Zealand - Vibrant peach, tropical fruits and gooseberry dominate the aromas.	42.-
126	Hermanos Lurton verdejo – 2013 - Rueda, Spain - Aromas of flowers and citrus with a palate of grapefruit and tangerine.	39.-
128	Wolf Blass Gold Label riesling – 2014 - Adelaide, Australia - Limey citrus flavors that pair well with scallops, lobster or suishi.	44.-
132	Domaine de Grand Pre Tidal Bay blend – 2014 - Nova Scotia, Canada - Dryishly crisp, with body and fullness that lingers with every sip.	45.-

Medium-bodied, well-balanced whites: these wines are refreshing with a touch more fullness on the palate.

134	Villa Maria sauvignon blanc – 2014 - Marlborough, New Zealand - Gooseberry and lime, with a fantastic mid-palate weight.	45.-
136	Mouton Cadet – 2014 - Bordeaux, France - Charm and roundness lead to a rich and highly expressive finish.	38.-
138	Peter Lehmann unwooded chardonnay – 2013 - South Australia, Australia - Refreshing tropical fruit flavors pairs well with salads.	37.-
140	Gallo Family Vineyards chardonnay – 2014 - California - Fresh citrus notes, hints of vanilla and a dash of oak.	30.-
142	Two Oceans pinot grigio – 2014 - South Africa - Fragrances of litchi and peach leave a crisp and zesty palate.	39.-
144	Sartori pinot grigio – 2014 - Delle Venezie, Italy - Classically grown, aromas of stone fruits and softness on the palate.	35.-
146	Pelee Island Pinot Grigio – 2014 - Ontario, Canada - Aromatic pear and peach pairs with Asian and curry dishes.	42.-
148	Vina Bujanda viura – 2013 - Rioja, Spain - An intense wine that goes with fresh cheeses, shellfish, and tapas.	35.-
150	Raza pinot grigio – 2014 - La Rioja, Argentina - Very nice to drink as an aperitif or with creamy seafood pastas.	35.-
152	Villa Matilde greco bianco – 2011 - Greco di Tufo, Italy - Vivacious full-bodied wine with yellow stone fruit flavors.	51.-
156	Avondale Sky Bliss geisenheim – 2014 - Nova Scotia, Canada - This off-dry wine goes particularly well with Tex-Mex or grilled seafood.	45.-
158	Pelee Island gewürztraminer – 2014 - Ontario, Canada - Aromatic spice and peach pairs with Asian and curry meals.	39.-
162	Gaspereau Vineyards muscat – 2014 - Nova Scotia, Canada - Muscat is the perfect accompaniment for mussels, spice or crab cakes.	47.-
164	Ste. Michelle gewürztraminer – 2013 - Columbia Valley, United States - Expressive fruit, clove spice and floral characteristics.	45.-
166	Dr. Loosen “Doctor L” riesling – 2013 - Mosel, Germany - A classic off-dry riesling that pairs well with spicier dishes.	39.-
168	Peller Estates French Cross chardonnay – 2014 - Ontario, Canada - Apple and citrus notes that match nicely with white fish or chicken.	30.-

Full, rounded, complex whites: big, creamy rich wines which require a dish of equal richness.

170	Marques de Casa Concha chardonnay – 2013 - Maipo Valley, Chile - Full-bodied tropical fruit nose with a rich, creamy finish.	48.-
172	Liberty School chardonnay – 2013 - Central Coast, United States - Full-bodied, with rich, tropical notes. Pair with cream sauces and grilled dishes.	44.-
174	ZenZen Noblesse spatlese Riesling – 2014 – Rheinhessen, Germany - Balance of fruitiness and acidity in this off dry wine.	42.-
176	Michel Torino torrentes – 2013 - Cafayate, Argentina - A soft, spicy wine with hints of lychee and tropical fruits.	39.-
178	Zalze Bush Vines chenin blanc – 2013 - Stellenbosch, South Africa - Ripe tropical aromas that fare well with crab, lobster and mild curry.	42.-
180	Willm pinot blanc – 2014 - Alsace, France - Soft and delicate, this wine combines freshness and suppleness.	38.-
182	McWilliams Hanwood Estate chardonnay – 2014 - Southeast Australia - Crisp acid gives length and structure to a generous palate.	41.-
184	Apothic White Blend – 2013 - California - A blend of chardonnay, riesling and pinot grigio.	41.-
186	Peller Sandhill pinot gris – 2012 - Okanagan Valley, Canada - Scents of tropical fruit pairs well with scallops and smoked salmon.	45.-
188	Audrey Wilkinson chardonnay – 2012 - Hunter Valley, Australia - The bouquet displays lifted aromas of guava, stone fruit and nutmeg.	50.-
190	Hahn Estate chardonnay – 2013 - Monterey County, United States - Aromas of pineapple and pear with flavours of baked apples and toffee.	46.-
192	Penfolds Rawson's Retreat chardonnay – 2012 – S. Australia, Australia - A balanced creamy character with fresh, zesty fruit flavors.	39.-
194	Conundrum – 2013 - Rutherford, United States - Rich, tropical & full-bodied, goes great with lobster or curry.	53.-
196	J. Lohr Riverstone chardonnay – 2013 - Arroyo Seco, United States - A full-bodied chardonnay with ripe fruit flavors on the palate.	53.-

Pink

- 202 Gaspereau Vineyards rose' luci kuhlmann – 2014 - Nova Scotia, Canada 39.-
- A semi-dry wine that fits in nicely with roast turkey, pork or spicy sauces.
- 204 Sutter Home white zinfandel – 2014 - California, United States 38.-
- Patio wine perfection with a little touch of sweetness.
- 206 Kim Crawford Rose' malbec / merlot – 2014 - Hawke's Bay, N. Zealand 45.-
- An abundance of ripe strawberry and a soft, creamy texture.

Bubbles

- 208 Banfi Rosa Regale – NV - Brachetto d'Acqui DOCG – Italy 39.- 375ml
- Light and crisp with flavors of strawberry and raspberry.
- 210 Grandial Blanc de Blanc sparkling brut – NV - France 31.- 375ml
- Fruity, elegant sparkling wine with fine bubbles and fresh palate.
- 212 Barefoot Bubbly pinot grigio – NV - California 35.-
- Light-bodied and refreshing with citrus and orange blossom aromas.
- 214 Oyster Bay Sparkling Brut – NV - New Zealand 50.-
- 100% Chardonnay gives this wine elegance, finesse and minerality.
- 216 La Marca prosecco – NV – Veneto, Italy 42.-
- The flavor is fresh and clean and the finish is light and refreshing.
- 218 Bollinger Special Cuvee Brut – NV – Champagne, France 109.-
- Lemon, graphite and toasted almond together on the creamy palate.
- 220 Veuve Clicquot Yellow Label brut – NV - Champagne, France 101.-
- Firm & full-flavored characteristics balance the fresh, delicate fine mousse.
- 222 Moet Dom Perignon – 2003 – Champagne, France 299.-
- A rich & smoky champagne with layers of flavor.

Red wines by the bottle

Refreshing, light-bodied reds: wines in this category are fruity, fresh and of higher acidity.

302	Domaine de Grand Pre marechal foch – 2013 - Nova Scotia, Canada - Soft tannins add structure to the plump fruitiness and long finish.	42.-
304	Hermanos Lurton tempranillo – 2013 - Toro, Spain - High aromatic intensity with moderate acidity and a long finish.	39.-
306	Citra sangiovese – 2014 - Terre di Chieti, Italy - Light-bodied with an appealing bouquet of fruits & spices.	41.-
308	Blomidon Estate Winery baco noir – 2013 - Nova Scotia, Canada - A great wine for the BBQ, with plum and black cherry notes.	45.-
310	Pelee Island Reserve pinot Noir – 2013 - Ontario, Canada - Cherry fruit nose with flavours of sweet red berries, plums and tomato.	41.-
312	Louis Latour pinot noir – 2012 - Bourgoyne, France - Cherry and berry fruit flavors with some earthy notes.	58.-
314	Oyster Bay pinot noir – 2013 - Marlborough, New Zealand - Strawberries all over the nose with earthy tones and a silky finish.	50.-
318	Lockett's Phone Box triomphe / kuhlmann – 2013 – N. Scotia, Canada - Ripe fruit flavors that match well with hearty stews and grilled meats.	44.-
320	Peller Estates French Cross cabernet / merlot – 2013 - Ontario, Canada - Black fruit flavors pair nicely with BBQ fare and sausage.	30.-
322	Bujanda Crianza tempranillo – 2011 - Rioja, Spain - Blackberry & tobacco notes that match with mushrooms and sausage.	37.-
324	Jackson Triggs Proprietor's merlot – 2013 - Ontario, Canada - A medium-bodied wine with cherry and herbaceous flavors.	33.-
326	Ventisquero Root 1 carmenere – 2013 - Colchagua Valley, Chile - Chocolate and chicory flavors pair well with BBQ grilled meats and chicken.	35.-
328	Wolf Blass cabernet / merlot – 2013 - Southeast Australia, Australia - Bright berry and plum fruit aromas supported by nutty oak.	37.-
330	Frescobaldi Nipozzano riserva - 2012 - Chianti Rufina, Italy - Silky, well integrated tannins contribute to its impressive elegance.	53.-
332	Flagstone Fish Hoek merlot – 2013 - Western Cape, South Africa - Soft with cherry and plum flavors that pair with pate and duck.	39.-

Medium, well-balanced reds: delicate soft tannins and richer fruit characteristics balance well with the acidity in these wines.

334	Mezzomondo negroamaro – 2013 - Puglia, Italy - Blend of syrah & mourvedre, with a spicy, black fruit profile.	39.-
336	La Crema pinot noir – 2013 - Sonoma Coast, United States - Lush cherry and red plum. Flavours of red cherry and spice.	68.-
338	Campo Viejo Reserva tempranillo / grenache – 2011 - Rioja, Spain - Herbaceous wine that goes well with aged cheese, lamb, and stews.	42.-
340	G7 carmenere – 2012 - Loncomilla, Chile - Toasted, smokey notes with a soft, juicy texture.	37.-
342	Banfi Centine Rosso – 2011 - Toscana, Italy - Intensely fruity with lingering cherry, blackberry and spice.	45.-
344	Gallo Family Vineyards cabernet sauvignon – 2013 - California, U.S.A. - Black fruits on the nose with a hint of oak and a smooth mouth-feel.	30.-
346	Boneshaker zinfandel – 2012 - Lodi, United States - Spicy aromas with peppery, savory notes and ripe berries.	67.-
348	Chateau Ksara reserve du couvent – 2011 - Bekaa Valley, Lebanon - Dark ruby wine made from cabernet sauvignon, syrah, and carignan.	45.-
350	Siete Soles cabernet sauvignon – 2013 - Central Valley, Chile - A lighter styled cabernet that fares well with red meats and stew.	35.-
352	J. Lohr Los Osos merlot - 2012 - Paso Robles, United States - Ripe red berry fruit goes nicely with duck and grilled beef.	63.-
354	Apothic Red Blend – 2013 - California, United States - Layers of ripe fruit and vanilla flavors, with a long, rich finish.	43.-
356	Two Oceans cabernet / merlot – 2013 - Western Cape, South Africa - Ripe cherry, vanilla and spice nose with a red plum, medium finish.	39.-
358	Las Moras PAZ cabernet blend – 2013 - San Juan, Argentina - Richly flavored and robust wine which pairs with grilled meats and duck.	41.-
360	Don David Reserve cabernet sauvignon – 2013 - Cafayate Valley, Arg - Spicy, smoky, tobacco notes , well- balanced and full of ripe fruit.	39.-
362	Liberty School cabernet sauvignon – Paso Robles, United States - Ripe fruit and peppery aromas, this wine has a full body and soft finish.	51.-
364	Umbala cabernet sauvignon,shiraz,pinotage – 2013 – W. Cape, S. Africa - Fruit driven wine with complexity and soft tannins.	41.-

Rich, warm, robust reds: full-flavored, big, spicy, and firmly built. These wines often need high protein meats to soften their tannic structure.

366	Shatter grenache – 2011 - Vins de Pays des Cotes Catalanes, France - A powerful wine with luscious flavors and French oak flavoring.	67.-
368	Mondavi Private Selection cabernet sauvignon – 2012 - California, U.S.A. - Black cherry and cassis aromas pair well with hard cheeses and lamb.	45.-
370	Pierre Amadieu grenache / syrah – 2012 - Cotes du Rhone, France - Grenache / syrah blend with pepper, licorice & cherry aromas.	41.-
372	Audrey Wilkinson shiraz – 2012 - Hunter Valley, Australia - Powerful blackberry and mulberry fruit and an intense tannic structure.	50.-
374	Alamos malbec – 2012 - Uco Valley, Argentina - Aromas of violets and sweet spice blend with a cassis and cherry palate.	37.-
376	Ravenswood Vintner's Blend zinfandel – 2001 - California, United States - Flexible tannins and a long fruit-forward finish.	45.-
378	McWilliams Hanwood Estate cabernet sauvignon – 2013 - S. E. Australia - Lifted blackberry and blackcurrant fruits with leafy hints of eucalyptus.	49.-
382	Raza Gran Reserva malbec – 2012 - La Rioja, Argentina - Impressive tannic structure makes this perfect for grilled red meats.	37.-
384	Sandhill cabernet / merlot – 2013 - Okanagan Valley, Canada - Rich bouquet of blackcurrant accented by notes of oak & chocolate.	44.-
386	Peter Lehmann shiraz – 2013 - South Australia, Australia - Rich and smooth with hints of black plum & chocolate on the nose.	43.-
388	Lurton Piedra Negra malbec – 2012 - Mendoza, Argentina - Coffee and vanilla notes with a rich, elegant tannic structure.	50.-
389	Bodega Norton Privada blend – 2012 - Mendoza, Argentina - Bordeaux blend with plum and fig notes, spice, and medium tannins.	52.-
390	Hahn Estate cabernet sauvignon – 2011 - Central Coast, United States - Vanilla spice, cocoa and cinnamon, with intense blackberry flavours.	51.-
391	Sandalford cabernet sauvignon – 2011 - Margaret River, Australia - Full-bodied, full-flavored and well structured.	63.-
392	Grinder pinotage – 2012 Swartland, South Africa - Bright raspberry and cranberry with some warm spice on the finish.	35.-
393	Las Moras Reserve tannat – 2013 - San Juan, Argentina -Flavors of chocolate, cassis and mint stand up well to grilled meats.	41.-
394	Meerlust Rubicon cabernet / merlot – 2011 - Stellenbosch, South Africa - Bordeaux blend of impeccable pedigree. Earthy & smoky aromas.	65.-

Reserve wines – limited supply

Whites

400	Cakebread Cellars chardonnay – 2011 - California, United States - Superb structure with an ideal balance of oak, fruit and acid.	79.-
402	Loius Jadot Ferret Pouilly Fuisse chardonnay – 2014 - Burgundy, France - Harmonious, seamless style finishing with a touch of gravelly minerality.	64.-
404	William Fevre Vaillone 1er cru – 2012 - Chablis, France - Mineral and complex aromas of white flowers and citrus.	64.-
408	Joseph Drouhin chardonnay – 2012 - Chablis, France - Silky roundness, long aftertaste with flavors of yellow plum.	63.-

Reds

410	Calera pinot noir – 2012 - Central Coast, United States - Plum, pomegranate and earthy aromas with great acidity.	59.-
412	Fattoria I Collazzi – 2012 - Rosso di Toscana IGT, Italy - Full-bodied, well balanced flavor with supple tannins.	72.-
414	Perrin Chateau de Beaucastel – 2011 - Chateauneuf-du-Pape, France - Big, full-bodied red made from grenache, syrah and mourvedre.	111.-
416	Banfi – 2010 - Brunello di Montalcino, Italy - Full, soft, velvety with a dried cherry and spice finish.	85.-
418	Chateau de La Riviere Aria – 2009 - Fronsac, France - Rich and plump with plum, licorice and coffee flavors.	96.-
420	Caymus cabernet sauvignon – 2009 - Napa Valley, United States - Currant and blackberry fruit with firm but approachable tannins.	122.-
422	Bottega amarone classico – 2009 - Della Valpolicella, Italy - Aromas of dried cherry and plum with a rich fullness on the palate.	72.-
424	Bouchard Pere Clos de la Mousse 1er Cru – 2011 - Beaune, France - A luscious pinot noir with strawberry and earthy notes.	85.-
426	Don Melchor cabernet sauvignon – 2011 - Puente Alta, Chile - A chilean classic with toasty oak, chicory and spicy flavors.	112.-
428	Pio Cesare nebbiolo – 2012 - Barolo, Italy - A rich juicy wine with firm structure and balance.	99.-

Prices do not include gratuity or harmonized sales taxes. Vintages are subject to change.