



GET COZY, WE'LL BRING THE WINE

WELCOME

I'm happy to finally be able to offer some of the wines I've been holding off on due to the smoke in the air. It is incredible how significantly the environment can affect how we enjoy our food and drink. The Bourbon barrel aged wine in particular suffered with all the air pollution, as all the added smoke in the air overloaded the flavors in the wine & pushed it overboard. I'd like to point out the Ringbolt wine in particular, as it will be a GREAT wine in 5-8 years, so if you enjoy it now, consider picking up another bottle or two to lay down for the future! Now, without further ado, let's get on to the wine!

Grilled Corn Facos

Ingredients:

- 1 cup whole green beans
- Salsa
- 3 ears fresh corn
- 1/4 cup chopped green onion
- 1/2 cup halved cherry tomatoes
- juice of 1 lime
- 8-10 flour tortilla
- 1/2 cup crumbled feta cheese

1. Blanch beans in boiling water for 3 min then transfer to ice water. Once cooled, dry with a towel
2. Heat a grill to medium and char the corn & beans on all sides
3. Chop beans into 1" pieces. Slice the corn off the cob & add it and beans to a bowl with onions & tomatoes, a dash of olive oil, lime juice, cilantro (optional) and a pinch of salt & pepper. Toss
4. Grill or warm tortillas. Fill tortillas with corn mix, feta & salsa. Enjoy with Yalumba Chardonnay!



- Sandy Lane Liquor Family

THIS MONTH'S SELECTION



YALUMBA ORGANIC CHARDONNAY

WHITE WINE FROM AUSTRALIA

This wine shimmers with a pale straw hue. The nose reveals inviting aromas of citrus blossoms, ripe yellow apples, and subtle hints of tropical fruit. The palate showcases notes of crisp pear, lemon zest, and a touch of white peach. The wine's balanced acidity adds a refreshing vibrancy. Pairing suggestions include creamy pasta primavera or grilled veggie tacos

\$20



LOS HAROLDOS ESTATE BLEND

RED WINE FROM ARGENTINA

The nose is greeted by a bouquet of red and dark fruits, including ripe blackberries, cherries, and plums, framed by subtle notes of tobacco and cedar. On the palate, a balanced combination of flavors unfolds, offering layers of berry compote, hints of vanilla, and a touch of spice. Soft tannins and well-integrated acidity provide an elegant structure, leading to a smooth and lingering finish. Pair with tomato-based pasta dishes or a grilled vegetable medley

\$20



RINGBOLT CAB SAUVIGNON

RED WINE FROM AUSTRALIA

On the nose, inviting aromas of ripe blackberries, dark cherries, and a touch of plum mingle with subtle notes of vanilla and oak. As you take your first sip, the palate is greeted with a velvety texture that carries forward the dark fruit flavors, accompanied by a well-integrated cedar and spice undertone. Tannins are firm but smooth, which promises aging potential. (8-10yrs)

Pair with Ribeye steak, braised short ribs or a mushroom risotto

\$22



CARNIVOR BOURBON AGED CAB

RED WINE FROM UNITED STATES

Aromas of ripe blackberries, dark cherries, and vanilla mingle with intriguing hints of toasted oak and warm spices. The first sip reveals a rich and velvety texture, with flavors of black fruit jam, plum, and a touch of caramelized brown sugar, all wrapped in the subtle embrace of smoky bourbon notes. The wine's robust tannins and balanced acidity contribute to a lush and memorable finish. Pair with bacon-wrapped filet mignon or a blue cheese burger!

\$19.50

We'd Love To Hear Your Thoughts & Feedback!

Cheers

-Sandy Lane Liquor