



GET COZY, WE'LL BRING THE WINE

WELCOME

I've always viewed wine as a magical fairy godmother for food, enhancing flavors and turning the meal into a full-blown experience. Getting the perfect pairing is all about balancing the flavors and textures of your dish with your wine of choice. A big bold red can handle a thick, juicy steak (as I'm ever-fond of suggesting) or a decadent chocolate dessert, while a light, crisp white is perfect for fresh seafood or a leafy salad. In the end, wine is an experience in-and-of itself, and a great pairing can push your dish to the next level. We're so happy to have you put your trust in us month after month, and hope your experiences are ever-spectacular!

Chimichurri Recipe

Ingredients:

- 1/2 cup Cilantro
- 1/2 cup Parsley
- 1/2 Onion, diced
- 1tbsp garlic
- 1/2tsp Italian Spice
- 1/2tsp red pepper flakes
- 1/3 cup oil
- 2tbsp red wine vinegar or apple cider vinegar

1. Combine all ingredients into a blender or food processor & pulse until smooth. Serve immediately.
2. Pair your spiced up steak with a glass of Los Clop Reserva Malbec & bring the experience to a whole new level!



- Sandy Lane Liquor Family

THIS MONTH'S SELECTION



CASTELLO DEL POGGIO MOSCATO

WHITE WINE FROM ITALY

This wine glistens with a pale straw color and the nose is graced with a fragrant bouquet of floral notes, including orange blossom ripe peach and apricot aromas. On the palate, it offers a sweet profile, with flavors that mirror the bouquet, highlighted by juicy peach, apricot, and hints of honey. Enjoy with Brunch (Eggs Bennie), spicy Thai or Indian cuisine, or desserts like lemon sorbet or white chocolate mousse.

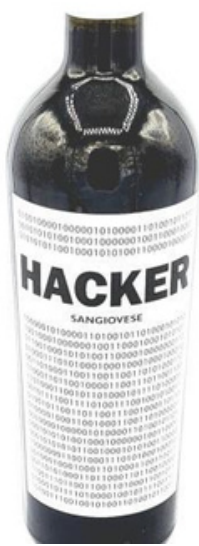
\$18

HACKER SANGIOVESE

RED WINE FROM ITALY

Red cherries, strawberries and a hint of herb are on the nose. The palate is lively and medium-bodied, with flavors of ripe red fruit, subtle floral notes, and a touch of spice. This wine is framed by a refreshing acidity and soft tannins, leading to a clean and fruity finish that lingers. Pair with grilled Chicken or Pork tenderloin, pasta with tomato & basil, or pizza.

\$21



LOS CLOP RESERVA MALBEC

RED WINE FROM ARGENTINA

In the glass, it is an intense, inky purple color. The nose is filled with a bouquet of dark berries, black cherries and plums, intertwined with delightful notes of vanilla, cocoa, and smokiness. The palate unfolds with a full-bodied and velvety texture, where rich flavors of ripe fruit, dark chocolate, and hints of cedar are expertly balanced. Pair with a grilled steak with chimichurri sauce, lamb chops or beef empanadas.

\$19

SENORIO DE SARRIA

RED WINE FROM SPAIN

On the nose, the wine entices with a complex bouquet of red berries, ripe plums, and subtle notes of vanilla, cedar, and spice. The palate is beautifully balanced, featuring ripe fruit flavors, gentle oak influences, and well-integrated tannins. The finish is elegant and enduring, leaving a lasting impression. Pairs well with Spanish Paella or grilled Portobello Mushrooms.

\$21.50



We'd Love To Hear Your Thoughts & Feedback!

Cheers
-Sandy Lane Liquor