

GET COZY, WE'LL BRING THE WINE

# WELCOME

Summer is here, why not indulge in the delightful charm of a refreshing glass of wine. Whether sipped on a sunlit patio or shared during a relaxed evening gathering, wine embodies the essence of the season. We've got crisp whites exuding notes of citrus and tropical fruits, smooth rosés with a hint of berries and bold reds that cry out for bold BBQ flavor. Embrace the simple pleasure of savoring a chilled glass or the sublime enjoyment of the perfect pairing of food and drink as wine becomes another companion to your perfect summertime memories with friends and family.

## Lemon-herb Chicken

### Ingredients:

- 4 boneless chicken breasts
- 1/2 cup lemon juice
- 2 tbsp olive oil
- 2 tsp lemon pepper
- 1 tsp dried basil, oregano
- 1 large lemon, thinly sliced
- 2 tbsp freshly chopped parsley

1. Put chicken into large resealable bag with lemon juice, olive oil, lemon pepper, basil, oregano and a pinch of salt. Shake to cover
2. Marinate in fridge for 30min (8hrs max)
3. Pre-heat oven to 450F
4. Remove chicken from marinade and place into pan with lemon slices on top. Discard marinade.
5. Cook 18-20 minutes, internal temp reaches 165F
6. Garnish with parsley & serve with Campagnola Pinot Grigio & white rice



- Sandy Lane Liquor Family

# THIS MONTH'S SELECTION



## CAMPAGNOLA PINOT GRIGIO

### WHITE WINE FROM ITALY

Lemon and lime with hints of apple on the nose, this crisp and light Pinot boasts a lively acidity that livens the taste of ripe pears, white peaches and apples. The minerality expressed at the end ties everything together beautifully. Pairs well with fish; think grilled shrimp and scallops or a delicate fish like tilapia. A baked lemon-herb chicken would also sing!

**\$19.00 REG, SALE WHILE SUPPLIES LAST \$16.50**

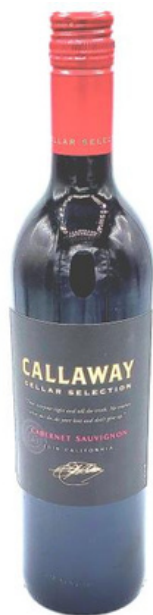


## CHAPATIER GRAND FERRAGE

### ROSE WINE FROM FRANCE

This limpid orange wine is more aptly a "red lite". Bright and sharply focused on the nose, displaying fresh red berry, peach and orange zest aromas, along with floral and mineral overtones. Strawberry and blood orange flavor show very good depth with a sharpening jolt of acidity. The floral note repeats on the lingering finish. Pairs exceptionally well with BBQ, prawns, light meals and makes a great casual drink.

**\$21**



## CALLAWAY CABERNET SAUVIGNON

### RED WINE FROM USA

On the nose, this wine presents a captivating bouquet of dark fruits, including blackberries and blackcurrants, accompanied by hints of plum and dried herbs. The palate is full-bodied and velvety. Ripe fruit flavors dominate, with blackberry jam, dark cherries, and a touch of cassis, complemented by nuances of toasted oak. Pair with (you guessed it, Tom's favorite) steak or short ribs.

**\$21.50**



## GUARDA RIOS TINTO

### RED WINE FROM PORTUGAL

This splendid lil' diddy scored a crazy 97 points last year! That's completely unheard at this price point. Earthy tones help ground the red and black fruits, and a hint of spice/pepper round them out. The fruit-forward nature of this wine lends well to grilled pork tenderloin or tomato-based pasta dishes.

**\$20**

**We'd Love To Hear Your Thoughts & Feedback!**

*Cheers*  
-Sandy Lane Liquor