BEVVY BU LER BY SANDY LANE LIQUOR



As the warm summer breeze caresses the skin, there's no better way to unwind than with a chilled glass of wine. The vibrant hues of a Zin or the crisp notes of a Torrontes perfectly complement the sunny days. Sipping on a refreshing glass of wine while lounging on a patio or having a picnic in the park adds a touch of elegance and relaxation to the summer experience. Whether it's a fruity white wine or a light-bodied red, indulging in the flavors of wine during the summer months is a delightful way to savor the season. Without further ado, let's get on to the wine! Salut!

Ingredients:

- 1 lbs penne pasta
- 1/2 cup tomato paste
 - 6 cloves garlic
- 3/4 tsp salt
- 1/4 cup extra virgin olive oil
- 1.5 tsp chili flakes
- 3 tbsp fresh parsley
- 14oz tomato sauce

1. Cook pasta al dente as per instructions. Keep 1 cup pasta water

rabbiata

- 2. Heat olive oil in a skillet. Add garlic, chili flakes and a twist or three of black pepper. Do not burn
- 3. Add tomato paste and sauté with garlic for 3 mins
- 4. Add tomato sauce and a pinch of salt. Mix well and let simmer for 5 minutes
- 5. Pour directly over pasta and add parsley. If sauce is too thick slowly add pasta water. Serve with shaved parmesan & Terrazas Torrontes



- Sandy Jane Jiguor Family

THIS MONTH'S SELECTION







OZV - OLD ZINFANDEL VINE

RED WINE FROM USA

Ripe fruit flavors dominate, with blackberry jam, raspberry compote, and plum leading the way, all the while the filling your palate with full bodied, smooth texture. The tannins are velvety and well-integrated, contributing to a smooth, lingering finish. This is a great wine for steak! For cooking steak, eating steak, after shopping for steak...

\$20.75

TERRAZAS TORRONTES

WHITE WINE FROM ARGENTINA

Bright acidity and a medium body, refreshing and well-balanced. Flavors of ripe peaches, juicy pears, and citrus fruits take center stage, accompanied by a subtle herbal undertone. The wine's crispness lingers through the finish, leaving a clean and satisfying sensation. The aromatic profile and fruitiness would compliment a lightly-charred grilled chicken as well as spicy Asian foods.

\$20

BEN MARCO CAB SAUV

RED WINE FROM ARGENTINA

Plums, cedar, dark chocolate and tobacco are on the nose. The palate is rich and full-bodied, with velvety tannins and a smooth texture. Flavors of black cherry, blackberry jam, and cassis dominate, accompanied by hints of vanilla and toasted oak from aging in barrels. The wine displays excellent structure and balance, with a long, lingering finish. The earthy flavors of a Mushroom Risotto would be an excellent pairing.

\$25.50

GRAFFITI SWEET

RED WINE FROM ITALY

I figured that this fun little red would be a great addition to a summer bundle. Chill this as you would a white wine. Ripe red fruits are on the nose, and those same red fruits are evident on the palate. A slight hint of spice is found, adding a hint of complexity which rounds out to a smooth finish.

Fruit salad and BBQ chicken would make a great pairing, or treat yourself to some dark chocolate truffles

\$17