



GET COZY, WE'LL BRING THE WINE

WELCOME

I'm not going to say it, but we all know what's coming. To reflect the change in our outdoor enjoyment factor, we have assembled some fantastic bottles help help take the bite out of the chill.

If you were interested in our featured Sparkling Wine advent calendars last year, we've managed to secure 5 for the 2023 season. You can reserve yours by emailing us at info@sandylaneliquor.com with "Advent" in the subject line. As valued wine subscribers, you'll receive a \$32 discount on your advent calendar, paying only \$160. You can see the [Advent Calendar](#) by clicking the link!

Spaghetti Carbonara

Ingredients:

- 1 lbs spaghetti
 - 6 slices of pancetta/ bacon/ guanciale, chopped
 - 2 cloves garlic, minced
 - 3 eggs, room temp
 - 1 cup parmesan cheese, shredded
 - fresh ground pepper
1. Whisk together eggs, parmesan & ground pepper
 2. Cook pasta until al dente. Set aside some of the water to assist with sauce consistency. Drain
 3. In a skillet, cook meat over medium heat until crisp, remove and add garlic to pan and cook for 1 min
 4. Add pasta to skillet with garlic and toss to coat. Remove skillet from heat and add egg mixture. Mix, adding water as needed to sauce for consistency.
 5. Add meat, toss & serve with a glass of Garnacha!



THIS MONTH'S SELECTION

HASHTAG

WHITE WINE FROM ITALY



This wine should help you hold on to the last bits of summer. Scents of fresh cut grass, citrus zest & tropical fruits compliment the tastes of crisp green apple and lemon, both balanced with a subtle herbaceous quality. Refreshing minerality and acidity give it a bright, memorable finish. Pairs well with grilled shrimp with lemon and herbs, sushi or a nice fruit salad.

\$21

NERD

RED WINE FROM ITALY



The nose reveals ripe blackberries, black currants, and dark cherries, interwoven with hints of tobacco, cedar, and a subtle note of vanilla. The deep purple liquid has a velvety and full-bodied palate, showcasing a symphony of black fruit flavors, complemented by nuances of baking spices and a touch of espresso. Pairs well with Ribeye steak, Braised short ribs or aged Gouda.

\$21

GARNACHA DE FUEGO

RED WINE FROM SPAIN



Ruby-red in the glass, the nose is a medley of red fruit including ripe cherries, raspberries and strawberries. Juicy and fruit forward, the flavors mirror the aroma, plus a touch of spice. This is a great partner to Margherita pizza, Grilled chicken & veggie kabobs or Spaghetti Carbonara

\$19

CASAS DEL BOSQUE

RED WINE FROM CHILE



Deep and inky-red in the glass, this Cabernet's aroma is of ripe blackberries, cassis, and black currants, framed by subtle hints of cedar & tobacco. Dark fruit flavors intertwine with notes of vanilla and spice. The wine's well-integrated tannins provide structure, while a balanced acidity adds vibrancy, leading to a long and gratifying finish. Pair with Mushroom Risotto or a Dark chocolate dessert!

\$18

We'd Love To Hear Your Thoughts & Feedback!

Cheers
-Sandy Lane Liquor