



GET COZY, WE'LL BRING THE WINE

WELCOME

Well the heat seems to be here and is unrelenting. To be honest my plans for this months kit were set aside to include the selection you see before you; with weather like this, you need something light and refreshing to sip on during these hot smoky nights! I cannot remember a May that was this intense, and so these "Night Sippers" are the perfect companion for you during the upcoming evenings. How are you liking the new kit? We're always looking for suggestions and comments, so if you've any thoughts, please drop us a line at info@sandylaneliquor.com or call us at the store, 780.944.1144

Caprese Salad

Ingredients:

- 2 cups balsamic vinegar
- 3 ripe tomatoes
- 12oz fresh mozzarella, thinly sliced
- Bunch of fresh basil leaves
- Olive oil
- Kosher salt
- Fresh ground black pepper

1. Bring balsamic vinegar to a gentle boil, until reduced to a thick glaze (but still pourable); approx 15min. Let cool to room temperature
2. Cut tomatoes into thick slices. Layer them between mozzarella, stuffing basil in as well.
3. Drizzle on the balsamic vinegar reduction. Drizzle on the olive oil. Sprinkle your salt and crush your pepper
4. Enjoy with the Prophecy Pinot Grigio!



- Sandy Lane Liquor Family

THIS MONTH'S SELECTION



PROPHECY PINOT GRIGIO

WHITE WINE FROM ITALY

You'll get fresh white flowers and citrus on the nose. Crisp, refreshing and clean, this wine features lemon and grapefruit at centre stage. The lively acidity provides a zesty and lively mouthfeel. Pair with grilled shrimp, Caprese salad or goat cheese & arugula pizza.

\$19.50



ALAMOS SELECCION MALBEC

RED WINE FROM ARGENTINA

Ripe plums and black cherries dominate the nose on this wine. Dark fruit are the focal point of the wine, with plums and luscious blackberries at the forefront. The burst of initial flavor melts into well-integrated tannins that offer a smooth mouthfeel. Pair with a grilled steak, braised short ribs or dark chocolate desserts.

\$20



GUIGAL COTES DU RHONE ROSE

ROSE WINE FROM FRANCE

Fresh strawberries, cherries and raspberries are on the nose, inviting you to take a sip. Juicy strawberry & tangy raspberry are the dominant flavors here, with the vibrant acidity making this a refreshing drink. The finish is medium-long and boasts a hint of citrus zest. Pair this wine with a watermelon and feta salad, grilled chicken or salmon or a platter of soft cheeses.

\$20



BARONESSA DE VILAR TOURIGA

RED WINE FROM PORTUGAL

This dark ruby wine with just a hint of violet, indicating its youth & vibrancy. Ripe blackberries and blueberries layer nicely with floral notes on the nose. The full-bodied velvety texture boasts ripe fruit, with plum leading the way. The tannins are expertly balanced giving great structure & a silky mouthfeel. The finish is long and touched by dark chocolate and vanilla. Pair with any rich meat BBQ or a mushroom risotto.

\$19

We'd Love To Hear Your Thoughts & Feedback!

Cheers
-Sandy Lane Liquor