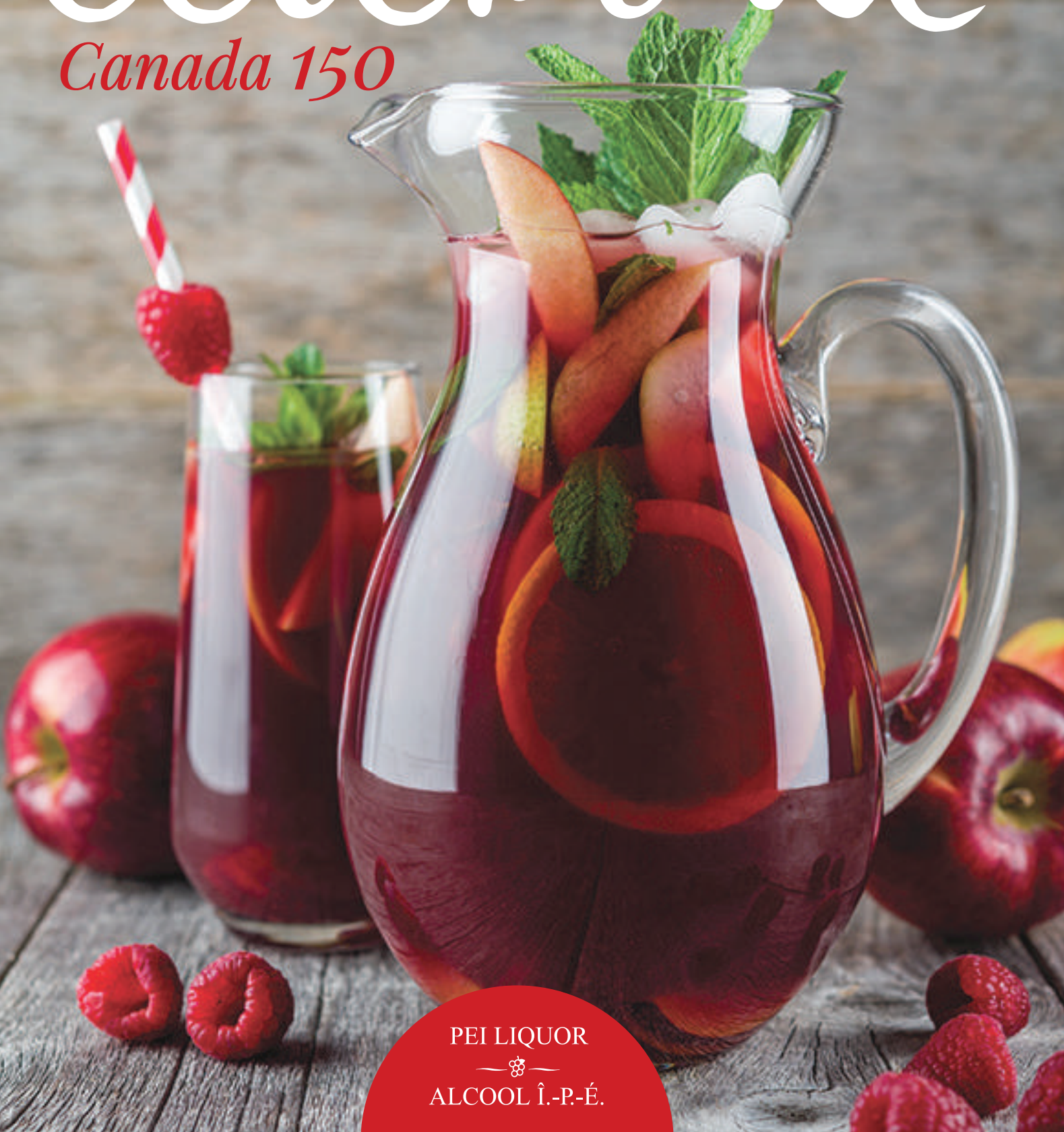


celebrate

Canada 150



PEI LIQUOR



ALCOOL Î.-P.-É.



A toast to where it all began!

CANADA 150



Photo credits: Stephen Harris, Carrie Gregory, Emily O'Brien, Stephen DesRoches



WINE / BEER / SPIRIT

SAVINGS

LIMITED TIME OFFERS / JUNE 21 - JULY 25



WINE SAVINGS



SAVE
\$1.50*

**Thirty Bench
Riesling**

B0103Z, 750 mL, NOW \$19.69



SAVE
\$1.00*

**Wayne Gretzky Estates
Cabernet Merlot**

07215Z, 750mL, NOW \$17.19



SAVE
\$2.00*

**Barton Guestier
Beaujolais Village**

07645Z, 750mL, NOW \$15.29



SAVE
\$2.00*

**Kim Crawford
Sauvignon Blanc**

09414Z, 750mL, NOW \$19.99



SAVE
\$2.00*

**Bella Sera
Pinot Grigio**

09601Z, 750mL, NOW \$16.99



SAVE
\$2.00*

**Casillero del Diablo
Devil's Collection Red**

07612Z, 750mL, NOW \$16.99



SAVE
\$2.00*

**Jip Jip Rocks
Unoaked Chardonnay**

09592Z, 750mL, NOW \$18.49



SAVE
\$2.00*

**The Show
Cabernet Sauvignon**

07423Z, 750mL, NOW \$19.19



SAVE
\$2.00*

**Norton
Malbec Reserva**

07519Z, 750mL, NOW \$18.19

🍁 BEER SAVINGS 🍁

Specialty Pack!*



Budweiser
30 pack Cans
00926Y, **\$49.99**

Specialty Pack!*



Bud Light
36 pack Cans
01035Y, **\$59.98**

Specialty Pack!*



Molson Canadian
28 Pack Cans
01045Y, **\$46.98**

Specialty Pack!*



Coors Light
28 Pack Cans
00927Y, **\$46.98**

**Buy 1 Save \$1.50
or Buy 2, Save \$7.49***



Miller Lite
12 Pack Cans
83004X, **NOW \$24.49**

Buy 2 for \$49.99*



Alpine
15 Pack Cans
00229Y, **\$29.58**

Buy 2 for \$49.99*



Moose Light
15 Pack Cans
00238Y, **\$29.58**

Enter to Win 1 of 5 Moose Light Radler Bikes*

SAVE \$2.00*



Moose Light Radler
12 Pack Cans
81631X, **NOW \$25.49**

Buy 2 Save \$5.00*



Sleeman Clear
12 Pack Cans
81630X, **\$25.99**

🍁 SPIRITS SAVINGS 🍁



SAVE
\$1.50*

Absolut Vodka

02940Z, 750 mL, NOW **\$26.48**



SAVE
\$2.00*

Beefeater Gin

01780B, 1.14 L, NOW **\$38.99**



SAVE
\$1.40*

Captain Morgan White Rum

03020B, 1.14 L, NOW **\$40.09**



SAVE
\$1.29*

Smirnoff Vodka

02010Z, 750 mL, NOW **\$26.20**



SAVE
\$0.30*

Smirnoff Ice

17909X, 473 mL, NOW **\$3.69**



SAVE
\$3.00*

Crown Royal

04110B, 1.14 L, NOW **\$41.49**



SAVE
\$1.00*

*Forty Creek
Barrel Select Whisky*

04310Z, 750 mL, NOW **\$27.30**



SAVE
\$2.00*

Snowfox Vodka

02001Z, 750 mL, NOW **\$25.79**



SAVE
\$0.25*

Rockstar Original

18625V, 473 mL, NOW **\$3.84**



FEATURED
Cocktail

Canada 150 Berry Punch

INGREDIENTS

- 10 oz (300 mL) Vodka
- 24 oz (3 cups) cranberry juice
- 24 oz (3 cups) sparkling lemonade
- 12 raspberries
- 12 strawberries
- 1 cup sugar

DIRECTIONS

- 1.) Muddle raspberries, strawberries, and sugar in a punch bowl or pitcher.
- 2.) Add remaining ingredients and stir gently.
- 3.) Divide among glasses and garnish with berries.

Serves approx. 10 - 6 oz drinks.

- 1 Snowfox Vodka, 750mL, 02001Z
- 2 Smirnoff Vodka, 750mL, 02010Z
- 3 Grey Goose Vodka, 750mL, 02981Z
- 4 Absolut (Limited Edition), 750mL, 02940Z



Friends, Food, Rosé!



Think pink this summer. Rosé is a refreshing choice for entertaining and the perfect match for all things barbecue.



1 *Mulderbosch Cabernet Sauvignon Rosé*

00976Y, 750 mL, **\$15.99**

2 *Kim Crawford Rosé*

00800W, 750 mL, **\$21.99**

3 *Filarino Nespoli Sangiovese Rosé*

00980Y, 750 mL, **\$15.99**



1



2

SAVE
\$1.00*



3



4



5

SAVE
\$2.00*

1 **Codici Puglia Rosato**
00569Y, 750 mL, **\$13.99**

2 **Faustino V Rosé**
00979Y, 750 mL, **NOW \$18.99**

3 **Château Routas
Rouvière Rosé**
03161W, 750 mL, **\$18.49**

4 **Côtes du Rhône
Parallèle 45**
00977Y, 750 mL, **\$19.99**

5 **Barton & Guestier
Rosé d'Anjou**
12302Z, 750 mL, **NOW \$15.29**



THE PERFECT GIFT

Pick up a PEI Liquor Gift Card for that special someone on your list this summer.



HOST A
BACKYARD
BBQ



GREEK STYLE LAMB SLIDERS

- 1.5 kg ground lamb
- 1 onion, finely chopped
- ½ cup (120g) fresh parsley, finely chopped
- 4 tsp. (60g) dried oregano
- Kosher salt and freshly cracked black pepper
- 1 English cucumber, peeled, seeded, and grated
- 1 cup (250ml) plain whole milk yogurt
- 4 tsp. (20ml) fresh lemon juice
- 4 tsp. (20g) chopped fresh mint
- 1 clove of garlic, minced
- 1 head Iceberg lettuce, thinly sliced
- 2 medium tomatoes, sliced
- 1 red onion, thinly sliced
- Mini slider buns

- 1.) Preheat BBQ to medium high heat.
- 2.) In a medium bowl, combine cucumber, yogurt, lemon juice, mint and garlic to make tzatziki. Season with salt and pepper.
- 3.) In another bowl, combine lamb, onion, parsley and oregano. Season with salt and pepper.
- 4.) Form the mixture into small patties (around 15) about 2 centimeters thick.
- 5.) Grill patties for 2 to 3 minutes per side, until medium-rare to medium. Halve the burger buns, and toast on the BBQ until slightly charred.
- 6.) Top the burger buns with the tzatziki, lettuce, red onion, tomatoes and the lamb patties.

PAIR WITH

SAVE
\$1.00*



Sandalford
Winemaker's Shiraz

07643Z, 750 mL, NOW \$19.06

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Prices subject to change. | Products not available in all locations. | While supplies last.

CELEBRATE CANADA 150 12



FRESH PICO DE GALLO

2 large ripe tomatoes, diced very small
1 small red onion, minced
1 clove garlic, minced
¼ cup cilantro leaves, chopped
Juice and zest of 1 lime
1 jalapeno pepper, minced
Salt and pepper to taste
Chips for serving

- 1.) Combine all ingredients in a bowl and season to taste with salt & pepper.
- 2.) Serve with good quality tortilla chips.

PAIR WITH

NEW



Spy Valley Sauvignon Blanc

09637Z, 750 mL, **\$21.99**



GRILLED PINEAPPLE WITH HONEY & CINNAMON

Small pineapple, trimmed, cored and sliced ½ inch thick
1/4 cup honey
Juice of 2 limes (depending on how juicy the limes are)
1/2 tsp ground cinnamon
3/4 cup vanilla ice cream for serving

- 1.) In a medium bowl, mix together the honey, lime juice, and cinnamon.
- 2.) Place the pineapple slices in the glaze and let marinate at least 2 hours, or overnight.
- 3.) Preheat grill to 350F.
- 4.) Place the pineapple slices on the preheated grill and cook on both sides until the glaze caramelizes, about 2 minutes per side. Make sure you keep the leftover glaze.
- 5.) To serve, place the pineapple slices on individual plates and top with a scoop of ice cream. Drizzle the remaining honey glaze over the top.

PAIR WITH

LOCAL



Upstreet Rhuby Social

80044R, 500 mL, **\$4.14**



PRINCE EDWARD ISLAND SEASONAL SANGRIA

- 1 Bottle Matos Wildberry Gamay
- 5 oz Myriad View Distillery Strait Shine®
- 1 cup diced PEI Seasonal Fruit
- 6 oz Orange Juice
- 6 oz Pink Grapefruit Soda

- 1.) Dice PEI seasonal fruits of your choice (strawberries, pears, raspberries, plums, apples).
- 2.) Soak fruit in Myriad View Distillery Strait Shine® for 24 hours.
- 3.) Mix Myriad View Distillery Strait Shine® infused fruit with remaining ingredients in a serving pitcher.
- 4.) Serve in highball glasses filled with ice and garnished with mint.

Makes 8 drinks.



Tip: You can make a Mocktail Sangria by substituting the wine with 2 cups of ginger ale and substituting the shine with 1 cup of grape juice.

LOCAL



Matos Wildberry Gamay

15753Z, 750 mL, **\$18.99**

Simple Summer Cocktails

These Mexican-inspired cocktails are refreshing and easy to mix up for your guests.



Classic Margarita

2 oz Patron Silver Tequila
1 oz Cointreau
1 oz freshly squeezed lime juice
Coarse salt for garnish

- 1.) Combine tequila, Cointreau, and lime juice in cocktail shaker filled with ice.
- 2.) Moisten rim of Margarita or other cocktail glass with lime juice or water.
- 3.) Holding glass upside down, dip rim into salt.
- 4.) Shake and strain drink into glass and serve.

Makes 1 drink.



Spiked Coconut Horchata

2 oz Rumchata
1 oz Captain Morgan Spiced Rum
2 oz vanilla-flavored almond milk
Ground cinnamon to garnish

- 1.) In a tall glass filled with ice combine all ingredients and stir.
- 2.) Garnish with a small sprinkle of ground cinnamon.

Makes 1 drink.



Grapefruit Paloma

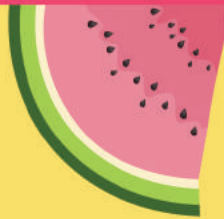
Kosher salt
1 grapefruit wedge
2 oz fresh grapefruit juice
½ oz fresh lime juice
1 tsp sugar
2 oz La Hora Azul Tequila Blanco
2 oz club soda

- 1.) Pour some kosher salt on a plate. Rub half of rim of a highball glass with grapefruit wedge; dip rim of glass in salt.
- 2.) Combine grapefruit juice, lime juice, and sugar in glass; stir until sugar is dissolved.
- 3.) Stir in tequila, add ice, then top off with club soda.
- 4.) Garnish with grapefruit wedge.

Makes 1 drink.



FRESH SUMMER FLAVOURS



☀️ **NEW COOLERS** ☀️

Embrace the warm weather with these new ready to drink coolers!



***Palm Bay Mango
Pineapple Vodka Soda***
17862X, 6 x 355 mL, **NOW \$16.69**



***Palm Bay Raspberry
Passion Vodka Soda***
17863X, 6 x 355 mL, **NOW \$16.69**

☀️ NEW COOLERS ☀️



☀️
A NEW TWIST ON
CLASSIC FAVOURITES

1 *Dusty Boots
Hard Cherry Cola*
17859X, 473 mL, **\$4.19**

2 *The Pop Shoppe Hard
Soda Cream Soda*
01036Y, 473 mL, **\$4.10**

3 *Hires Root Beer
and Vodka*
00991Y, 473 mL, **NOW \$3.44**

☀️ NEW COOLERS ☀️



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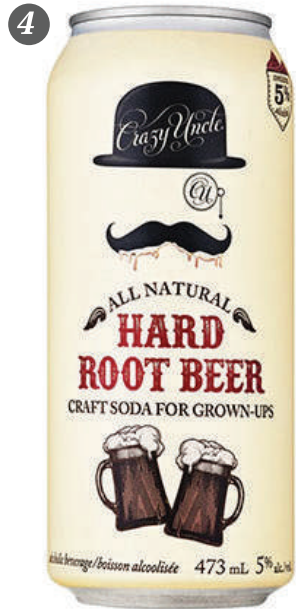
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PERFECT FOR THE COTTAGE



3

JUDY'S PICK



4



5

☀️
VIEW ALL NEW COOLERS:
<http://ow.ly/uEgE3ocWC2o>

1 **Mott's Clamato Caesar Pickled Bean**
18508X, 458 mL, **\$3.69**

2 **Palm Bay Dragonfruit Watermelon Frozen**
00897Y, 296 mL, **\$3.39**

3 **Mad Jack Suckerpunch Lemon**
18413X, 710 mL, **\$6.30**

4 **Crazy Uncle Hard Root Beer**
17858X, 473 mL, **\$4.99**

5 **Smirnoff Ice White Sangria**
01007Y, 473 mL, **\$3.99**

CELEBRATE
Canada 150





SALT WATER BOILED LOBSTER

6 market-size (1 ¼ lbs each) fresh live PEI lobsters
12 L sea water OR 12 L water mixed with ½ cup sea salt

- 1.) Heat the water in a large stock pot over high heat and bring to a rolling boil.
- 2.) Remove the bands from all the lobster's claws and then use tongs to put the lobsters in the pot.
- 3.) Cook the lobsters for 14 minutes, then carefully remove them from the pot and lay them on their backs on a cutting board.
- 4.) Serve immediately with lemon and lots of melted butter.

PAIR WITH



*Inniskillin Niagara
Series Pinot Grigio*

09019Z, 750 mL, **\$15.29**



BLUEBERRY ALE & LIME STEAMED PEI MUSSELS

- 2 pounds PEI Mussels
- ½ each Red Onion, sliced
- 1 clove Garlic, minced
- 1 each Lime, zested and juiced
- ½ bottle Gahan Blueberry Ale
- 1 cup Cucumber, medium dice to taste Salt & Pepper
- 4-5 leaves Fresh Basil, chopped

- 1.) Place mussels in a colander and rinse under cold running water to remove any dirt or sand; do not submerge.
- 2.) In a large pot combine mussels, red onion, garlic, lime zest & juice, and blueberry ale; cover and bring to a boil
- 3.) Reduce heat to medium-high and steam mussels for 5-7 minutes or until all of the mussel shells have opened.
- 4.) Mix cucumbers into mussels and season with salt & black pepper. Place mussels and broth into a serving bowl. Discard any unopened shells.
- 5.) Garnish with basil and serve hot. If desired, serve with crusty bread to soak up broth.

PAIR WITH



*Gahan
Blueberry Ale*

80021R, 500 mL, **\$3.99**



STRAWBERRY CHEESECAKE PARFAITS

- 1 pint strawberries, sliced and mixed with $\frac{1}{4}$ cup sugar
- 1 package (8 oz) cream cheese, softened
- $\frac{1}{2}$ can sweetened condensed milk
- Juice and zest of $\frac{1}{2}$ lemon
- 1 tsp vanilla extract
- 12 golden oreos, crumbled

- 1.) Divide crumbled oreos between 6 x 6 oz ($\frac{3}{4}$ cup) mason jars, glasses or ramekins.
- 2.) In a medium mixing bowl, beat the cream cheese on high speed for 5 minutes using an electric mixer.
- 3.) Add in the lemon and vanilla and beat another minute.
- 4.) Divide cream cheese mixture between serving dishes, then top with marinated berries.
- 5.) Chill, covered, until ready to serve.

PAIR WITH



Rossignol
Strawberry Rhubarb
15780Z, 750 mL, **\$18.99**

Strawberry Cocktails



Strawberry Basil Lemonade

2 ripe strawberries, halved

2 leaves fresh basil

Ice

1 oz Luxardo Limoncello

4 oz Mionetto Prosecco

1.) In a tall glass, combine strawberries and basil and smash with the end of a spoon.

2.) Add ice, limoncello and prosecco, then stir gently.

Makes 1 drink.



Strawberry & Shine Ice Pops

1 ½ pints fresh strawberries, hulled

½ cup sugar

8 oz Myriad Strait Shine

1.) Combine sugar and berries in a blender and blend until very smooth.

2.) Pour into an 8-well ice pop mould and freeze for at least 2 hours.

3.) To serve, pour 1 oz Strait Shine into a short glass.

4.) Add an ice pop, swirl and enjoy!

Makes 8 drinks.



Strawberry & Watermelon Slush

4 cups diced watermelon

4 cups strawberries, tops removed

½ cup sugar

Juice and zest of 1 lime

1 ½ Cup Smirnoff Lime Twist

Soda water if desired

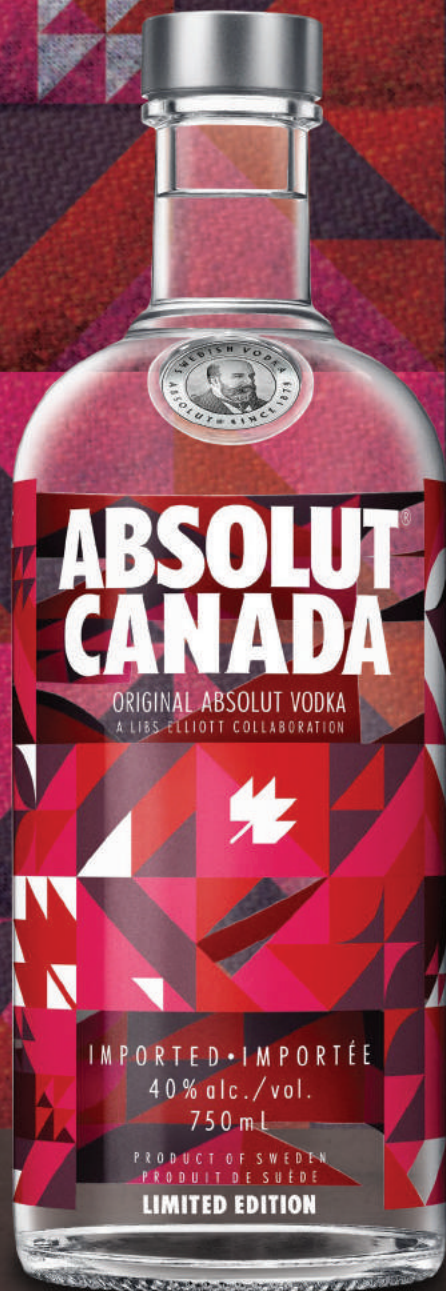
1.) Combine everything in a blender and blend until smooth.

2.) Keep in a tightly sealed jar in the freezer until ready to serve.

3.) Drink as-is or portion into glasses and top up with soda water as desired.

Makes 8 drinks.

ABSOLUT® CANADA



ABSOLUT® TASTING NOTES

COLOUR: Clear

PALATE: Rich, full-bodied and complex. Smooth and mellow with a distinct character of grain, followed by a hint of dried fruit.

ALCOHOL CONTENT: 40% alc./vol.

**CELEBRATING 150 YEARS
OF FORWARD THINKING**

Learn more about the collaboration at
Absolut.ca/150



THE PERFECT GIFTS FOR
WEDDING SEASON

♥ WEDDING GIFTS ♥



PERFECT GIFT
FOR THE
NEWLYWEDS

1 **Benjamin Bridge**
Méthode Classique
09031Z, 750 mL, **\$30.25**

2 **Pol Roger Brut**
B0090Z, 750 mL, **\$67.49**

3 **Veuve Clicquot**
Yellow Label
B0034Z, 750 mL, **\$74.19**

♥ WEDDING GIFTS ♥



1



2

SAVE
\$2.00*



3



4

PERFECT FOR
WEDDING DAY
MIMOSAS



5



6

1 *Piper-Heidsieck
Brut*
15251Z, 750 mL, **\$59.59**

4 *Lamarca Prosecco*
15402Z, 750 mL, **\$21.99**

2 *Pierre Sparr Crémant
d'Alsace Brut Réserve*
15405Z, 750 mL, **NOW \$23.70**

5 *Lavit Rosado Brut*
15551Z, 750 mL, **\$17.99**

3 *Mumm Cuvée Napa
Brut Prestige*
15653Z, 750 mL, **\$30.49**

6 *Fresita Strawberry
Sparkling Wine*
15501Z, 750 mL, **\$17.19**



1



2



3



4

GIFT FOR THE GROOM

1 *Johnnie Walker Gold Label Reserve*
05008Z, 750 mL, **\$79.99**

3 *Glenfiddich Single Malt 12 Year Old Scotch Whisky*
05210Z, 750 mL, **\$55.49**

2 *Laphroaig 10 Year Old Islay Single Malt*
05009Z, 750 mL, **\$86.99**

4 *Makers Mark Kentucky Straight Bourbon*
04971Z, 750 mL, **\$47.99**

**CELEBRATE LOCAL
FEATURED BREWERY**



**PRINCE EDWARD ISLAND
BREWING CO.**



FEATURED BREWERY: PEI BREWING COMPANY

How did PEI Brewing Company get started?

Kevin Murphy and Jeff Squires formed a Business partnership in 2010 to expand upon the Gahan Brands that were being Brewed at the Gahan House on Sydney Street in Charlottetown Prince Edward Island.

The PEI Brewing Company is located on 96 Kensington Road in Charlottetown. Why was this location selected?

The PEIBC building had history in the beverage business as a former Coca-Cola bottling plant. When the PEIBC plan was put into motion Kevin and Jeff felt it was a strategic location and was a re-development project for the city.

What is the PEIBC signature product?

We have 3 key brands: Sir John A's Honey Wheat Ale, Gahan Blueberry ale, and Beach Chair Lager.

How is your beer connected to the local area? Are there local products used?

We use PEI blueberries in our Gahan Blueberry Ale and we use local Honey in our Sir John A's Honey Wheat Ale.

What is your process when deciding on new beers? Is the whole team involved?

We listen to the consumer on what they want and follow emerging beer trends in other parts of the world very closely – Beer drinkers are great to share “ their favourite” beer style with you.

With your menu, do you pair the food with the beer on tap?

We do food and beer pairings regularly at PEIBC. As well a number of chefs continually add our beer to the recipes to enhance the dish they are preparing.

Learn more about the PEI Brewing Company at : peibrewingcompany.com



Beach Chair Lager
81581X, 473mL, **\$3.90**



Sir John A's Honey Wheat Ale
81646X, 473mL, **\$3.90**

DISCOVER YOUR BEER TASTE



- 1 Spindrift Abyss, 473mL, 01030Y
- 2 Petit Sault La Kedgwick, 341mL, 00999Y
- 3 Upstreet Rhyby Social, 500mL, 80044R
- 4 Garrison Tall Ship Ale, 6 x 341mL, 81355R
- 5 Pump House Crafty Radler, 473mL, 00931Y
- 6 Gahan Blueberry Ale, 4 x 500mL, 81672X
- 7 Moosehead Anniversary Ale, 473mL, 01023Y

Local & Atlantic

CRAFT BEER



MIX AND MATCH

BUY 2 FOR ONLY

\$49.99



OFFER AVAILABLE FROM JUNE 21, 2017 - JULY 25, 2017 AT PARTICIPATING STORES, WHILE SUPPLIES LAST. MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY. OFFER APPLICABLE TO MOOSE LIGHT AND ALPINE 15 CANS ONLY.



FEATURED PEI LIQUOR STAFF: **JEAN-SÉBASTIEN MORIN**

Jean-Sébastien Morin is a category manager with PEI Liquor. He is an accredited sommelier, wine writer, educator and wine judge. His love of wine was born in the late 1980s, while studying and working in Europe. He aims to transmit his passion for wine while never forgetting that the pleasure of a glass of wine often resides in the moment and the company in which it is shared.

“Don’t be intimidated by wine. In the end, it’s only fermented grape juice. Don’t be afraid to ask questions. There is absolutely nothing wrong about admitting to not knowing much about wine – that is usually how the learning process starts. Conversely there is nothing intrinsically special about knowing about wine. It is an area of expertise like any other that needs to be demystified.

Wine and hospitality industry professionals such as sommeliers, servers and salespersons are there to help you find the wines that will best suit your preferences and occasions. It’s about you and your enjoyment.”

Jean-Sébastien will be writing a wine column, “Inspired Grapes” in the *PEI Guardian* each month. The aim of this new column will be to provide information, tips and tools to help readers enjoy, explore and get the most out of wine on their own terms. It will endeavour to provide suggestions of interesting wine styles, regions and grape varieties to explore.

Read the first column on *The Guardian* website here: <http://ow.ly/Nv5v30cTEMw>

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VOLTA



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A TRIP TO SEEVOLTA™
from CIRQUE DU SOLEIL®
IN TORONTO

SAVE \$2⁰⁰



**SAUVIGNON
BLANC**
750mL
09414Z

PINOT NOIR
750mL
09413Z

CHARDONNAY
750mL
09575Z

PINOT GRIS
750mL
09574Z

UNDO ORDINARY

KIM CRAWFORD : PROUD WINE PARTNER OF CIRQUE DU SOLEIL® TOURING SHOWS

For details, go to kimcrawford-voltacontest.com

Offers available June 21 – July 25, 2017 at participating PEI Liquor stores.

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Please enjoy responsibly.



THE VINES

The Vines is PEI Liquor's fine wines and spirits program. Vines offers allocated, hard-to-find products for collectors and explorers with a passion for world-class wines and spirits.

Where to find The Vines

PEI Liquor - Store #102 in Charlottetown offers the complete Vines portfolio of more than 200 products. The following stores also carry a smaller set of Vines products but store managers or product advisors at any of PEI Liquor corporate stores would be happy to make any Vines product available to you.

List of PEI Liquor Stores that offer selections from The Vines:

1. Charlottetown, 359 University Avenue - PEI Liquor Store #102
2. Charlottetown, 193 Malpeque Road - PEI Liquor Store #104
3. Charlottetown, 84 Queen Street - PEI Liquor Store #101
4. Montague, 13 Commercial Drive - PEI Liquor Store #203
5. Stratford, 9 Kinlock Road - PEI Liquor Store #107
6. Summerside, Summerside Waterfront Mall - PEI Liquor Store #005
7. Summerside, 475 Granville North - PEI Liquor Store #004

TASTING STATION

* Taste these wines from The Vines at the Stratford Taste Station until July 25, 2017. See details on pg. 40



*Robert Mondavi Reserve Chardonnay**

B0098Z, 750mL **\$50.98**

Carneros, Napa Valley, USA

TASTING NOTES

Los Carneros is one of California's oldest and most celebrated viticultural areas. It was first planted with grapes in the 1830s, and now ranks among the world's top regions for Chardonnay. This cool, windy, foggy mesoclimate allows the grapes to ripen slowly in ideal conditions. The 2013 Chardonnay shows good, crisp, mineral notes along with some lemon oil and nectarine in a medium-bodied, minimally oaked style. Pair with a fresh chanterelle cream sauce and pasta for the ultimate at home dining experience.



*Drylands Sauvignon Blanc**

B0071Z, 750mL **\$21.99**

Marlborough, New Zealand

TASTING NOTES

Drylands holds the distinction of being one of New Zealand's first wineries to produce vibrant and intensely flavoured Sauvignon Blanc from the famous Marlborough region on the South Island. Pale yellow in color this wine has layers of passion fruit and pink grapefruit with hints of tropical fruit, melon, and fresh herb. It is rich and mouth filling and laden with tropical fruit and citrus impressively structured by juicy acidity. An excellent match for hors d'oeuvres and shellfish; and a wonderful palate sharpener on its own.



*Stella Bella Chardonnay**

B0096Z, 750mL **\$31.89**

Margaret River, Australia

TASTING NOTES

Margaret River is situated in South Western Australia, about 200 kilometers south of Perth. This area may grow less than 5% of the country's grapes but it produces a very significant proportion of the country's best wine. Light straw-green in colour with notes of field flowers, pear and citrus. Enjoy this wine with pan fried crab cakes and a fresh leafy green salad.

TASTING STATION



*E&E Black Pepper Shiraz**

R0256Z, 750mL **\$90.77**

Barossa Valley, Australia

TASTING NOTES

The Barossa Valley has become one of the world's great wine regions especially when it comes to Shiraz. Matured for a minimum of 20 months, this wine has blackberry, raspberry and vanilla fragrances leading to an intensely flavoured palate with lots of dark berry, mint, peppery spice and vanilla. Dry and silky smooth with elegant finish. Barbequed surf and turf is a must for this outstanding Shiraz.



*The Stump Jump White Blend**

B0089Z, 750mL **\$18.19**

McLaren Vale, Australia

TASTING NOTES

One of the most significant wineries in McLaren Vale, d'Arenberg was established in 1912 when Joseph Osborn, a teetotaler and director of Thomas Hardy and Sons, sold his stable of prize winning horses to purchase the property that now houses the winery, cellar door and a restaurant. The nose is aromatic, fresh and lively with abundance of fruit including pineapple, lemon, melon and green mango. Citrus blossom and a touch of pistachio nut from the Marsanne shine through on the finish. The palate is equally complex with goose-berry joining the fruit spectrum. Pair with sesame chicken salad with ginger-lime dressing.



Osoyoos Larose

R0259Z, 750mL **\$48.98**

Okanagan Valley, Canada

TASTING NOTES

This wine is created on the Osoyoos Larose Estate on an 80 acre bench over-looking beautiful Lake Osoyoos in British Columbia. This 2012 vintage displays coffee, pepper, black olive, cassis, vanilla, cedar and cranberry flavours. It is made more complex by a smoky and savoury finish. This Canadian star pairs well with rich beef stew, BBQ beef skewers or a big T-Bone Steak to start a week end off!



***Monetecillo
Reserva Rioja***

R0199Z, 750mL **\$24.79**

Rioja, Spain



This food friendly Spanish wine has a ruby-red, rustic appearance; cherry and cigar smoke aroma; medium intensity red cherry flavours framed by moderate tannins, balanced acidity and velvety texture. Serve with pasta with meat sauce, grilled lamb or beef dishes.



***Trapiche Gran Medalla
Cabernet Sauvignon***

R0275Z, 750mL **\$32.99**

Mendoza, Argentina



This Argentinean wine displays a beautiful purple colour. It reveals a nose of dark fruits, violets, a hint of black currant, blackberry, and fresh balsamic notes. Full-bodied on the palate, it has ample savory fruit, a smooth texture, and a lengthy, pure finish. Pairs well with grilled beef and hearty stews .

TASTE STATION

Our Stratford store features a climate controlled wine tasting station that provides customers with the opportunity to taste from a selection of 8 fabulous wines that are changed every 4-6 weeks. Come discover the world of wines at the Stratford Liquor Store - Taste Station.



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Please drink responsibly.