

celebrate

SUMMER 2017



PEI LIQUOR



ALCOOL Î.-P.-É.

new

New vodka soda with
just a hint of sweetness.



Contains Natural and Artificial Flavours.
Please Enjoy Responsibly.
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A group of people are dining at a restaurant. In the foreground, a wooden board holds a pizza topped with fresh basil. To the right, a dark beer bottle and a glass of iced beer with a blue straw are on the table. In the background, a man with a beard holds a beer, and a woman is eating. The scene is brightly lit, suggesting a daytime setting.

WINE / BEER / SPIRIT
SAVINGS

LIMITED TIME OFFERS / JULY 26 - AUGUST 29

WHAT'S ON SALE WINE



SAVE \$2.00*

**TOMMASI RIPASSO
VALPOLICELLA CLASSICO**

07657Z, 750 mL, **NOW \$22.99**



SAVE \$1.00*

**CAMPO VIEJO
RIOJA TEMPRANILLO**

07359Z, 750mL, **NOW \$18.29**



SAVE \$1.50*

**CASILLERO DEL DIABLO
DEVIL'S WHITE**

09573Z, 750mL, **NOW \$17.49**



SAVE \$2.50*

**HESS SELECT
CHARDONNAY**

09565Z, 750mL, **NOW \$19.69**



SAVE \$2.00*

**MATUA
SAUVIGNON BLANC**

09508Z, 750mL, **NOW \$18.19**



SAVE \$2.00*

**NUGAN ESTATE
ANNELISE PINOT GRIGIO**

09624Z, 750mL, **NOW \$15.74**



SAVE \$1.30*

**BROTTE LA FIOLE
CÔTES DU RHÔNE**

07619Z, 750mL, **NOW \$17.09**



SAVE \$2.00*

**BAROSSA VALLEY
ESTATE SHIRAZ**

07634Z, 750mL, **NOW \$22.99**



SAVE \$1.00*

RELAX RIESLING

10299Z, 750mL, **NOW \$14.99**

WHAT'S ON SALE BEER

Specialty Pack!*



BUD LIGHT
15 PACK CANS

00257Y, **\$29.58**

Specialty Pack!*



BUDWEISER
36 PACK CANS

01047Y, **\$59.98**

Specialty Pack!*



MOLSON CANADIAN
28 PACK CANS

01045Y, **\$46.98**

Buy 2 for \$59.98*



COORS LIGHT
18 PACK CANS

00779Y, **\$32.99**

SAVE \$2.50*



HEINEKEN
12 PACK BOTTLES

84007R, **NOW \$25.99**

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 a FREE Hammock*

SAVE \$1.50*



TWISTED TEA ORIGINAL
12 PACK CANS

83128X, **NOW \$27.99**

SAVE \$1.00*



SAPPORO
4 PACK CANS

81579X, **NOW \$14.19**

WHAT'S ON SALE SPIRITS



SAVE \$3.00*

BACARDI MAESTRO

03712Z, 750 mL, NOW \$26.99



SAVE \$3.00*

MALIBU COCONUT RUM

16470B, 1.14 L, NOW \$37.80



SAVE \$3.00*

CAPTAIN MORGAN WHITE RUM

03020B, 1.14 L, NOW \$38.49



SAVE \$3.00*

CROWN ROYAL NORTHERN HARVEST RYE

04015Z, 750 mL, NOW \$31.29



SAVE \$3.00*

SMIRNOFF VODKA

02000B, 1.14 L, NOW \$37.99



SAVE \$2.00*

APPLETON ESTATE SIGNATURE BLEND RUM

03850B, 1.14 L, NOW \$39.39



SAVE \$4.00*

KNOB CREEK KENTUCKY STRAIGHT BOURBON

04976Z, 750 mL, NOW \$44.98



SAVE \$2.00*

GOSLING'S BLACK SEAL

03790Z, 750 mL, NOW \$28.30



SAVE \$2.00*

TITO'S HANDMADE VODKA

02985Z, 750 mL, NOW \$32.99

SAVE
\$2.50*



FEATURED
Cocktail



Greyhound

HOW TO MAKE IT

- 1.) Build 1.25 oz Tanqueray Gin, Fresh grapefruit juice (to fill) over ice and stir.
- 2.) Garnish with a grapefruit slice.

- ① Tanqueray Gin, 750mL, 01790Z
- ② Tanqueray Rangpur, 750mL, 01782Z

Chill out with an ice-cold
COCKTAIL



COCKTAIL RECIPES

Sunny summer days call for an amazing, thirst-quenching cocktail. These easy recipes are big on summer flavour and great for relaxing after a hot day!



Bourbon Peach Iced Tea

1 L water
6 bags black (orange pekoe) tea
3 Tbsp brown sugar
2 cups peach juice or nectar
8 oz (1 cup) Bulleit Bourbon
Fresh peach slices & mint sprigs to garnish

- 1.) Bring water to a boil in medium pot. Add tea bags, turn off heat and let steep for 5 minutes. Remove and discard the tea bags, then stir in sugar and peach juice.
- 2.) Cool to room temperature, then chill in the refrigerator for at least one hour.
- 3.) To serve, fill a tall glass with ice cubes, fresh peach slices and a sprig of mint. Pour in 1 oz of bourbon, then top up the glass with chilled tea. Enjoy!

Makes 6-8 drinks.



Mint & Watermelon Granita

8 cups Diced Watermelon
1/4 cup Chopped Fresh Mint
1 Lime juice and zest
6 oz Stolichnaya Vodka

- 1.) In a blender, blend the watermelon cubes until completely liquefied. Add the mint, lime and vodka and pulse a few times to combine well.
- 2.) Pour into a 9 x 13 inch casserole dish, cover with plastic wrap and freeze for 2 hours or overnight.
- 3.) When ready to serve, scrape the granita with a fork to make ice shavings and spoon into a glass.
- 4.) Garnish with fresh mint and serve.

Makes 1 1/4 L



Black & Blue Mojito

1/4 lime in wedges
12 fresh mint leaves
1 tbsp white sugar
1 1/2 oz Havana Club Anjeo 3 Anos
Handful each blueberries & blackberries
Ice cubes
4 oz club soda
Mint sprig & lime wedge for garnish

- 1.) Place lime, mint leaves and sugar into a sturdy tall glass.
- 2.) Use a muddler to crush the mint and lime to dissolve the sugar. Add the berries, then fill the glass almost to the top with ice.
- 3.) Pour the rum over the ice, and fill the glass with soda water. Stir, taste, and add more sugar if desired.
- 4.) Garnish with another lime wedge and a sprig of mint.

Makes 1 drink.



Prince Edward Island Blueberry Wild

- 1 ½ oz PEI Distillery Blueberry Vodka
- 1 oz PEI Juice Works Wild Blueberry Juice
- 2 oz PEI Juice Works Wild Works Wild Blueberry & Cranberry Juice
- ½ oz Matos Orange Liqueur
- 1 oz Ginger Ale

- 1.) Shake all ingredients with ice except the ginger ale.
- 2.) Pour into a coupe or wine glass and top with ginger ale.
- 3.) Garnish with a slice of orange and blueberries skewered on a cocktail pick.

Makes 1 drink.



MATOS ORANGE LIQUEUR

16017Z , 500 mL, **\$25.99**



Frosé

(Also known as Frozen Rosé) This trendy cocktail will be a hit at your next summer get-together!

Recipe via Real Simple. Serves 4-6

INGREDIENTS

- 1 (750 mL) bottle of dry rosé
- 10 ounces fresh strawberries (about 2 cups, sliced), plus more for garnish (optional)
- 1 tablespoon granulated sugar
- ¼ cup vodka
- 2 tablespoons grenadine

DIRECTIONS

- 1.) Pour the rosé into ice cube trays and freeze until solid, 8 hours or overnight.
- 2.) Combine the strawberries and the sugar in the bowl of a blender and let sit at room temperature for about 10 minutes, until the berries begin to release their juices.
- 3.) Add the vodka, grenadine, and rosé cubes. Blend the mixture on high until smooth. Pour into glasses and garnish with strawberries, if desired.



TWO OCEANS ROSÉ
12380Z , 750 mL, **\$13.10**

wine, craft beer, +
BURGERS





PEI CRAFT BEER PAIRING:

Try pairing a classic bacon cheeseburger with a malty & lightly bitter red ale like *PEI Brewing Co. Island Red Ale.**

Classic Bacon Cheeseburger

For the Patty:

- 1 lb medium ground beef
- ½ cup minced onion
- 1 egg
- ¼ cup breadcrumbs
- 2 tsp Montreal steak spice

For the toppings:

- 6 slices of Glasgow Glen Gouda with mustard seeds
- 12 pieces cooked double-smoked bacon
- Your favorite ketchup
- 6 brioche buns or other crusty white rolls
- 1 tbsp warm butter brushed onto the cut side of the bun

1.) To make the patties, combine all the ingredients in a medium bowl until just barely mixed. Form into 6 x ½ inch patties and refrigerate for at least one hour.

2.) Preheat one side of your grill at 450F for at least 10 minutes. Place the patties on the hot grill and cook for 5 minutes on one side, then flip and cook another 4 minutes. Top with cheese, then remove to a cooler side of the grill.

3.) Reduce heat to 350F and grill buns until golden brown and crispy. Warm the bacon on the grill while the buns are toasting. Build your burgers as desired and enjoy!

Makes 6 Burgers.

WINE PAIRING

**SAVE
\$2.00***



**BAROSSA VALLEY
ESTATE SHIRAZ**

07634Z, 750 mL, **NOW \$22.99**



PEI CRAFT BEER PAIRING:
Try pairing this burger with *Upstreet's Do Gooder Pale Ale**. The pine, and caramel flavours alongside the citrus hoppy notes will be a great pair for the char on the burger, plus the bitter, citrus-y ale will beautifully complement the bright lemon and cut through the creamy tzatziki.

Lemon-Oregano Greek Chicken Burgers

For the Patties:

- 1 lb ground chicken or turkey
- 2 tsp dried oregano
- 1 Tbsp lemon juice
- 1 clove garlic, minced
- 1 egg
- 1 tsp each salt and pepper

For the toppings:

- Sliced tomatoes, cucumbers and red onions
- Leaf or iceberg lettuce
- Crumbled feta cheese
- Tzatziki sauce
- 6 sesame seed buns, cut sides brushed with olive oil

1.) To make the patties, combine all the ingredients in a medium bowl until just barely mixed. Form into 6 x ½ inch patties and refrigerate for at least one hour.

2.) Preheat one side of your grill at 450F for at least 10 minutes. Place the patties on the hot grill and cook for 5 minutes on one side, then flip and cook another 4 minutes, then remove to a cooler side of the grill.

3.) Reduce heat to 350F and grill buns until golden brown and crispy. Build your burgers as desired and enjoy!

Makes 6 Burgers.

WINE PAIRING



MASI MASIANCO
09485Z, 750 mL, \$19.19



PEI CRAFT BEER PAIRING:

Fresh herbs, earthy flavours and creamy garlic sauce in this recipe area nice pair for a bright Czech pilsner like *Upstreet Commons**.

Falafel Burger

For the Falafel patties:

- 1 can chickpeas, drained, rinsed and patted dry
- 1 tsp each cumin and coriander
- ½ cup parsley leaves
- 1 clove garlic, minced
- 1 small red onion, minced
- ½ tsp each salt and pepper

For toppings:

- sliced radishes
- sliced cucumbers
- pickled turnip
- Maroun's garlic paste from Cedar's Eatery
- 4 sesame buns, cut sides brushed with olive oil

- 1.) Combine all the patty ingredients in a medium bowl. Use a potato masher or pastry cutter to mash up the chickpeas, until a rough paste is formed. Form the mixture into 4 patties about ¾ inch thick and refrigerate for at least one hour.
- 2.) Preheat one side of your grill at 450F for at least 10 minutes. Place the patties on the hot grill and cook for 5 minutes on one side, then flip and cook another 4 minutes, then remove to a cooler side of the grill.
- 3.) Reduce heat to 350F and grill buns until golden brown and crispy. Build your burgers as desired and enjoy!

Makes 4 Burgers.

WINE PAIRING

**SAVE
\$1.00***



UMANI RONCHI VILLA BIANCHI VERDICCHIO

09587Z, 750 mL, **NOW \$14.39**



PEI CRAFT BEER PAIRING:
 This Vietnamese-inspired burger is great paired with *Upstreet's Rhuby Social*. The lightly sweet and tart beer is lovely with the fatty pork and spicy mayo.

Pork Bahn Mi Burger

For the Patty:

- 1 lb ground pork
- 1 Tbsp finely minced fresh ginger
- 1 clove garlic, minced
- 1 tsp each salt and pepper
- 1 Tbsp lime juice
- 1 egg

For toppings:

- Thinly sliced cucumber, carrot and red onion
- Cilantro leaves
- Hellman's mayo mixed with a little siracha hot sauce (to taste)

- 1.) To make the patties, combine all the ingredients in a medium bowl until just barely mixed. Form into 6 x ½ inch patties and refrigerate for at least one hour.
- 2.) Preheat one side of your grill at 450F for at least 10 minutes. Place the patties on the hot grill and cook for 5 minutes on one side, then flip and cook another 4 minutes, then remove to a cooler side of the grill.
- 3.) Reduce heat to 350F and grill buns until golden brown and crispy. Build your burgers as desired and enjoy!

Makes 6 Burgers.

WINE PAIRING



MCMANIS FAMILY VINEYARDS VIOGNIER

09501Z, 750 mL, \$21.49



PEI CRAFT BEER PAIRING:
Try this burger with *PEI Brewing Company's Vic Park Pale Ale*, a great pair for the fatty salmon and bright slaw.

Grilled Salmon Burgers with Asian Sesame Slaw

For the Slaw:

- 1 carrot, julienne
- 1 bell pepper, julienne
- 1 green onion, chopped
- Juice and zest of 1 lime
- 1 Tbsp white sugar
- 1 tsp sesame oil
- 1 tsp siracha hot sauce
- Cilantro leaves

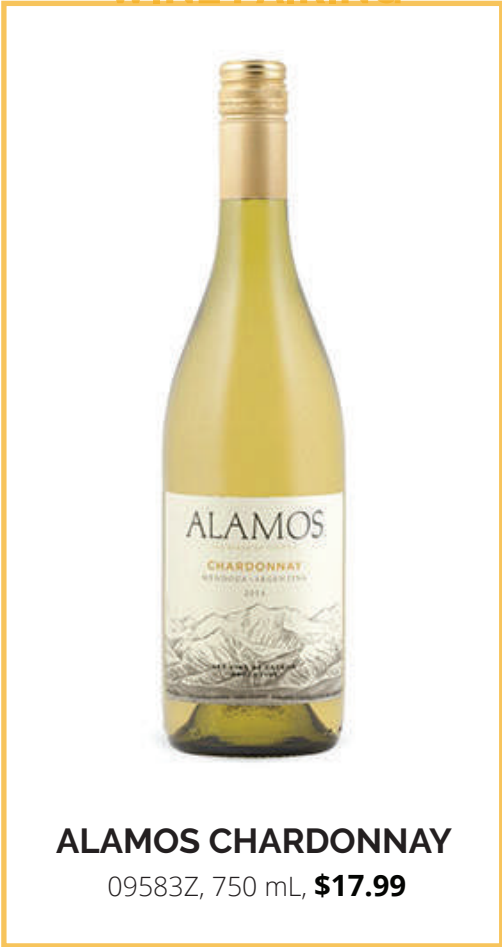
For the salmon burgers:

- 4 x 4 – 5 oz tail portions of salmon filet, seasoned with salt and pepper
- 1 batch slaw
- Hellman's mayo mixed with a little lime juice (to taste)
- 4 burger buns, cut sides brushed with canola or olive oil

- 1.) To make the slaw, combine all the ingredients in a medium bowl and refrigerate for at least one hour.
- 2.) Preheat one side of your grill at 450F for at least 10 minutes. Place the seasoned salmon tail filets on the hot grill and cook for 3 minutes on one side, then flip and cook another 2 minutes, then remove to a cooler side of the grill.
- 3.) Reduce heat to 350F and grill buns until golden brown and crispy. Build your burgers as desired and enjoy!

Makes 4 Burgers.

WINE PAIRING



ALAMOS CHARDONNAY
09583Z, 750 mL, **\$17.99**



FRESH SUMMER FLAVOURS

☀ NEW COOLERS ☀

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

View our full list of summer coolers here: <http://ow.ly/6B3S3odXdIV>



1 MIKE'S HARD ORANGE CREAM SODA
00992Y, 6 x 355 mL, **\$18.49**

2 THE POP SHOPPE HARD SODA LIME RICKY
01001Y, 473 mL, **\$4.10**

☀️ **NEW SPIRITS** ☀️



Share your cocktail
creations with us for your
chance to be featured!
#PEILiquorCocktails

**1 SMIRNOFF SOURCED
RED GRAPEFRUIT**
02009Z, 750 mL, **\$27.29**

**2 FISHERMAN'S HELPER
WHITE RUM**
03024Z, 750 mL, **\$27.98**

**3 NEWFOUNDLAND
SCREECH SPICED RUM**
03023Z, 750 mL, **\$28.29**

**4 BAILEYS SALTED
CARAMEL**
17509Z, 750 mL, **\$31.99**

5 BLUE LOBSTER VODKA
02014Z, 750 mL, **\$27.98**

☀️ **NEW BEER & CIDER** ☀️



☀️

Each 6 pack of *Alpine Stubby bottles* contains 6 different vintage labels from 1937- 2017.

1 UPSTREET DE NOVO 2 FARMHOUSE SAISON
01049Y, 750 mL, **\$10.95**

2 TRIPLE BOGEY LAGER
01032Y, 473 mL, **\$3.99**

3 BEAU'S THE TOM GREEN BEER
80059R, 600 mL, **\$6.89**

4 ST AMBROISE RASPBERRY ALE
81667X, 473 mL, **\$3.90**

5 ALPINE STUBBY BOTTLES
01044Y, 6 x 355 mL, **\$14.49**

NEW WINE



1



2



3



4



5

GREAT FOR THE COTTAGE



6

SAVE \$2.00*

1 ARA SINGLE ESTATE SAUVIGNON BLANC
09638Z, 750 mL, **\$21.29**

2 YELLOW TAIL SANGRIA
02880W, 750 mL, **\$13.99**

3 GUSTAVE LORENTZ RIESLING RESERVE
09643Z, 750 mL, **\$19.99**

4 ARA SINGLE ESTATE PINOT NOIR
07696Z, 750 mL, **\$23.29**

5 JACOB'S CREEK MOSCATO
00975Y, 250 mL, **\$5.49**

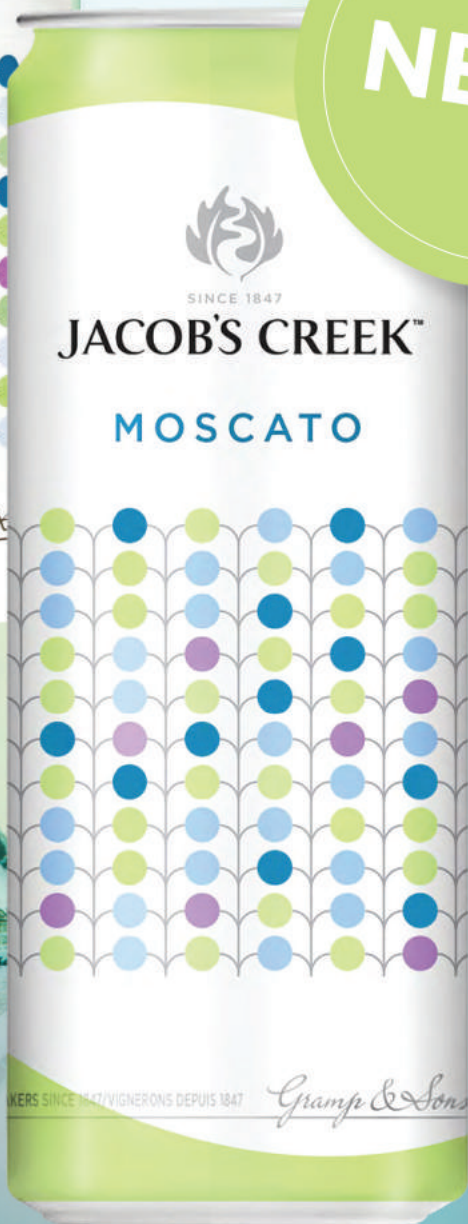
6 GEORGES DUBOEUF BEAUJOLAIS BROUILLY
07703Z, 750 mL, **NOW \$22.99**



JACOB'S CREEK®

MOSCATO

NEW!



SAME GREAT
WINE, NOW
AVAILABLE
IN CANS!

Gramp & Sons™

WINEMAKERS SINCE 1847 • AUSTRALIA

Please Enjoy Responsibly.



what's new at
PEI LIQUOR

WHAT'S NEW AT PEI LIQUOR MONTAGUE STORE

PEI Liquor has relocated its Montague retail store to 509 Main Street, adjacent to the Superstore.

A special thanks to *Nine Yards Studio, WM&M (1993) Ltd., Hansen Electric, PE Architectural Millwork, Sign Craft, Kwik Kopy Print & Design Centre, Eastern Alarms, Arsenault Brothers and Livingston Steel* for all of your hard work!



WHAT'S NEW AT PEI LIQUOR GROWLER STATION

A new Growler Station at the Gateway PEI Liquor retail store in Borden-Carleton will help highlight Island beer producers.

The Growler Station is a state-of-the-art pouring station that features local breweries such as *Moth Lane*, *PEI Brewing Company*, *Gahan House*, *Upstreet Brewery*, and *Barnone*. It is part of the Prince Edward Island Liquor Control Commission's work to promote local products and expand its retail stores' craft beer selection.

The taps at the growler station are always changing! To stay up to date about What's on Tap, follow us on Twitter **@PEILiquor**, contact the store directly, or visit our website.

liquorpei.com/new-growler-station



DISCOVER YOUR BEER TASTE



Lighter &
Refreshing



- 1 Corona, 6 x 330 mL, 84010Z
- 2 Michelob Ultra, 12 x 341 mL, 80006R
- 3 Carlsberg, 6 x 330 mL, 84028R
- 4 Coors Light, 473 mL, 81547X
- 5 Moose Light, 473 mL, 81525X
- 6 Beach Chair 6 x 355 mL 81619X



Meet our Newest Product Advisor!

FEATURED PRODUCT ADVISOR **CAROL DUNN**

How did you get started at PEI Liquor?

I began working with PEI Liquor in December 2013, and over the years have worked in all aspects of the store. I remember when I started; I knew it was going to be a benefit to our clientele to learn as much as I could about the products that we carry. I immersed myself into product knowledge courses offered through the LCBO in Ontario, successfully completing all levels and attended seminars that were given to the staff of PEI Liquor. I became more confident speaking to the knowledgeable guests that came into our store, but knew there was more that I could learn. In Sept 2015 I enrolled in the Wine and Spirit Education Trust (WSET) Level 2, passing with Merit. In Sept of 2016 I enrolled in the WSET Level 3, which is a requirement for the Product Advisor position, also passing with Merit. I began my new role as Product Advisor this past July, and I'm excited to add the best value I can to the shopping experience of the clientele of the Stratford location. It is rewarding to utilize my skills in educating and assisting the consumer with all their needs.

What are you most excited about, as Product Advisor at the Stratford location?

Product Advisors have been a key service component in our other larger locations across the island, offering knowledge advice to Islanders and visitors alike. I'm very excited to be a part of the team at the Stratford location. It is rewarding knowing that I can provide the clientele at that location by utilizing my WSET education to assist them with their selections at different price points and for a wide range of occasions. Our Vines (Specialty Wines) section in Stratford is continually growing, which makes it easier for guests to find those special selections in their own backyard.

What value and knowledge are you excited about sharing with the customers at Stratford?

I'm most excited to use the vast training that I have received over the last few years on a daily basis. Not only do I get to educate staff with in-store product training to assist our clients in Stratford, but I get to be on the floor every day helping people with their selections. I love using

location, as an experiential tool for guests. If customers are looking for something specific, I can offer options in various regions and price range.

What are a few of your favourite products?

We have such a wonderful selection; it can be hard to narrow it down. Customers ask me if I enjoy wine or beer, and my answer is always: depends on the occasion. My favorite wine selection has to be the **Perez Cruz Carménère Limited Edition** (07444Z). Carménère is to Chile, what Malbec is to Argentina, I love the integration of the complex flavours of this wine; it's full bodied with a perfect balance between black fruit, hint of oak, and earthiness, smooth tannins and crisp acidity, this wine is perfect for sipping on its own or paired with beef or barbeque fare this summer! For beer, I love craft beer, and my go to is **Gahan's Vic Park APA**. It is crisp with a hint of grapefruit and a light hop on the finish, and I usually pair it with cheese or chicken.

What advice do you have for customers who are a little unsure about picking up the perfect bottle for that special occasion?

I really recommend that customers come in and see me or other great staff members at the Stratford location. No question is a silly question. I get numerous inquiries on a daily basis and it has to be the most rewarding aspect of my position, knowing that I can provide knowledgeable service for any occasion, narrowing down what each customer is looking for and ensuring that they are leaving more than satisfied with their selections. It's really enjoyable to educate people during that selection process, from the feedback that I have received; it makes for great a conversation piece, offering a snippet of background on the product they are enjoying.

What is your favorite PEI food and drink pairing?

I enjoy simple dishes, and I love nothing better than garlic steamed mussels with a Gahan Blueberry Ale.



RUFFINO PROSECCO

15409Z, 750mL

\$19.99



CRAZY UNCLE HARD ROOT BEER

17858X, 473mL

\$4.99



CELEBRATE LOCAL - KENT STREET MARKET

How was the Kent Street market created?

Phil Homburg and his wife, Mila MacLean Homburg started the Kent Street Market after Phil was travelling to PEI for work and realized there was no grocery store in Downtown Charlottetown. They decided to move to PEI from Halifax, NS to follow their passion for food.

Will you be open year round?

The market will be open year round and is open seven days a week.

Why did you choose this location?

The Kent Street Market is located in Downtown Charlottetown to provide a convenient location for downtown shoppers, tourists, and those that work in the surrounding area. A store front became available that was a perfect fit for the new market.

What is included in your lunch counter?

The market also showcases a lunch counter that showcases freshly made sandwiches, salads, and soups. Lunch items change regularly to showcase some of PEI's in season products.

Why do you carry local products? Are there products swapped in and out as the season changes?

The upscale market showcases specialty foods such as products grown locally, high quality products including organic, vegan, vegetarian, and gluten free and staple items. Products will vary depending on the season but they will always carry staple items such as bananas.

What local products do you currently carry? Are you looking at adding more local products? What would you suggest pairing with local wine and beer?

The Kent Street Market suggests trying out PEI Charcuterie and a variety of local cheeses to pair with local wine and beer.

We currently carry local products from *PEI Charcuterie*, *Heatherdale Wholesome Goods*, *Bony Broth*, *Lucky Fox*, *Butcher & Butcher*, *COWS*, *Dairy Isle*, *Fauxmage*, *Isle Saint Jean Cheese House*, *Glasgow Glen Farms*, *Simple Feast Catering*, *The Original Maroun's Garlic Spread* and local growers and producers. The Kent Street Market is looking to add more local products each day.

If there was one thing you would want your customer to know what would it be?

We are focusing on providing the best products year round and working towards having something for everyone.



Follow [@kentstreetmarket](https://www.instagram.com/kentstreetmarket)



caesar **SEASON**

Celebrate the final days of summer
with Canada's favourite cocktail!

CAESAR SEASON



1 MOTT'S CLAMATO CAESAR EXTRA SPICY
17971H, 4 x 355 mL, **NOW \$11.59**

3 MOTT'S CLAMATO CAESAR LIME
17846X, 458 mL, **NOW \$3.44**

2 MOTT'S CLAMATO CAESAR ORIGINAL
17970H, 4 x 355 mL, **\$12.59**

4 MOTT'S CLAMATO CAESAR
17974X, 6 x 341 mL, **NOW \$18.59**

CAESAR SANGRITA

INGREDIENTS

2 dashes jalapeño hot sauce
2 grinds fresh cracked salt and black pepper
1 oz fresh orange juice
1 oz 100% blue agave tequila
Half of a Mott's Clamato Lime Single Can

GARNISH

Orange wheel
Orange twist

METHOD

- 1.) Rim a highball glass with citrus and rimmer.
- 2.) Fill the glass to the top with ice.
- 3.) Add the ingredients in the order listed.
- 4.) Stir well to mix the cocktail, and garnish.

Makes 1 drink.

A close-up photograph of two glasses filled with a vibrant orange-red Caesar Sangrita. The glasses are rimmed with a coarse salt and black pepper mixture. Each glass is garnished with a fresh orange wheel and a long, curled orange twist. The background is softly blurred, showing a white surface and some other citrus fruits.

For more Mott's Clamato
Caesar Recipes, visit:
www.mottsclamato.ca



THE PERFECT GIFT

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



THE VINES

The Vines is PEI Liquor's fine wines and spirits program. The 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, 509 Main Street - 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 August 29, 2017. See details on pg. 38.



JAFFELIN PULIGNY-MONTRACHET*

B0130Z, 750mL **\$88.76**
Burgundy, France



From the world renowned Burgundy region in France, this complex Chardonnay displays aromas of yellow apple, herbs, citrus, and toast. On the palate, it possesses the smoothness of butter, yet displays a crisp acidity and mineral notes. It is a beautifully balanced and complex wine. Pairs well with soft cheeses, chicken, or fish dishes with a cream sauce.



CLOUDY BAY SAUVIGNON BLANC*

B0132Z, 750mL **\$38.12**
Marlborough, New Zealand



This iconic Marlborough Sauvignon Blanc displays intense aromas and flavours of melon, gooseberry, lime, and minerality. It would pair nicely with steamed mussels in an apple cider (try using a local product like Bulwark or No Boats on Sunday).

***2015 Vintage Awarded 92 points by Wine Spectator.**



DON DAVID FINCA LA PRIMAVERA*

B0108Z, 750mL **\$20.99**
Cafayate, Argentina



Torrontes is Argentina's signature white grape variety. In the northerly Province of Salta, these are some of the highest vineyards in the world, creating highly concentrated wines. This aromatic gem displays floral notes on the nose and flavours of citrus, melon and a hint of nectarine on the palate. Pair this wine with a coconut curried shrimp dish.

TASTING STATION



QUAILS GATE PINOT NOIR*

R0270Z, 750mL **\$30.09**

Okanagan Valley, British Columbia

TASTING NOTES

From the shores of Okanagan Lake, this Pinot Noir displays a bright acidity with beautiful notes of intense red fruit such as cranberry, raspberry and strawberry, with a hint of oak, and earthiness. Pair this wine with a planked salmon with a not-too-sweet maple glaze.

89*

ORGANIC



BADIA A COLTIBUONO CHIANTI CLASSICO*

R0176Z, 750mL **\$33.19**

Chianti, Italy

TASTING NOTES

Tuscany in Italy is the home of this Chianti Classico, organic selection. This wine has aromas and flavours of red cherries, plums, dried herbs, and a hint of spice from the oak aging. Chianti (quintessentially) always pairs well with an Italian pizza dish; topped with marinara sauce, prosciutto, arugula, & mozzarella.

***2014 Vintage Awarded
89 points by Wine Spectator.**



VIGNETI DEL SALENTO PRIMITIVO DI MANDURIA OVERSETTANTA*

R0060Z, 750mL **\$42.39**

Puglia, Italy

TASTING NOTES

From Southern Italian Region of Puglia, this velvety smooth Primitivo is beautifully balanced. It is full bodied with cooked fruit notes, spice and leather on both the nose and palate. It has both medium acidity and medium tannins, with a long lingering finish. This selection is perfect for barbeque season, with grilled steak or hamburgers.



**CAYMUS
CABERNET
SAUVIGNON***

R0168Z, 750mL **\$102.00**

Napa Valley, California



This California Cabernet Sauvignon, is from the Napa Valley .

This selection is a beautiful expression of a "California Cab". It has a rich smooth texture, with layers of dark fruit, cassis, cloves, cedar, and tobacco notes. The integrated flavours of this wine make it balanced with the acidity and tannins. Enjoy this wine on its own or pair it with beef tenderloin.



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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.