

# celebrate

HOLIDAY 2017



PEI LIQUOR



ALCOOL Î.-P.-É.



# Pick up a gift card



the perfect gift for:

- THE WHISKEY CONNOISSEUR
- THE WINE LOVER
- THE BEER LOVER
- THE HOLIDAY HOST
- STOCKING STUFFERS







WINE / BEER / SPIRIT

# SAVINGS

LIMITED TIME OFFERS / NOVEMBER 15 - JANUARY 2

WHAT'S ON SALE WINE



**SAVE**  
\$3.00\*

**OYSTER BAY  
SPARKLING BRUT**

15404Z, 750 mL, **NOW \$21.99**



**SAVE**  
\$2.50\*

**MEZZACORONA  
PINOT GRIGIO RISERVA**

09634Z, 750mL, **NOW \$17.49**



**SAVE**  
\$2.00\*

**ROBERT MONDAVI  
CHARDONNAY**

11110Z, 750mL, **NOW \$17.99**



**SAVE**  
\$2.00\*

**KIM CRAWFORD  
SAUVIGNON BLANC**

09414Z, 750mL, **NOW \$19.99**



**SAVE**  
\$3.00\*

**CHÂTEAU MAGNOL  
HAUT-MÉDOC**

R0050Z, 750mL, **NOW \$26.50**



**SAVE**  
\$3.00\*

**BAROSSA VALLEY  
CABERNET SAUVIGNON**

07633Z, 750mL, **NOW \$21.99**



**SAVE**  
\$3.00\*

**MASI COSTASERA  
AMARONE CLASSICO**

R0012Z, 750mL, **NOW \$41.39**



**SAVE**  
\$3.00\*

**CLINE ANCIENT  
VINES ZINFANDEL**

R0084Z, 750mL, **NOW \$25.49**



**SAVE**  
\$3.00\*

**VILLA MARIA  
PINOT NOIR**

07658Z, 750mL, **NOW \$22.98**



WHAT'S ON SALE BEER



**BUD LIGHT**  
**15 PACK CANS**

00257Y, **\$29.99**



**BUDWEISER**  
**36 PACK CANS**

01047Y, **\$59.98**



**ALEXANDER KEITH'S**  
**28 PACK BOTTLES**

00856Y, **\$51.99**



**COORS LIGHT**  
**28 PACK CANS**

00927Y, **\$46.98**



**MILLER LITE**  
**12 PACK CANS**

83004X, **\$25.99**



**HEINEKEN**  
**12 PACK BOTTLES**

84007R, **NOW \$25.99**



**ALPINE**  
**15 PACK CANS**

00229Y, **\$29.99**



**MOOSE LIGHT**  
**12 PACK BOTTLES**

80140R, **NOW \$24.49**



**SAPPORO**  
**4 PACK CANS**

81579X, **NOW \$14.19**

## WHAT'S ON SALE SPIRITS



**SAVE  
\$2.00\***

### JACK DANIEL'S TENNESSEE WHISKEY

04970Z, 750 mL, **NOW \$31.29**



**SAVE  
\$2.00\***

### JAMESON IRISH WHISKEY

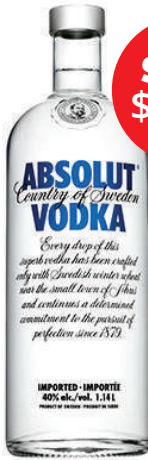
05750Z, 750 mL, **NOW \$32.99**



**SAVE  
\$3.00\***

### J.P. WISER'S DELUXE

04230B, 1.14 L, **NOW \$40.79**



**SAVE  
\$3.00\***

### ABSOLUT VODKA

02940B, 1.14 L, **NOW \$37.99**



**SAVE  
\$1.50\***

### CAPTAIN MORGAN WHITE

03020Z, 750 mL, **NOW \$26.48**



**SAVE  
\$1.50\***

### CAPTAIN MORGAN SPICED

03070Z, 750 mL, **NOW \$26.99**



**SAVE  
\$2.50\***

### CROWN ROYAL

04110Z, 750 mL, **NOW \$27.49**



**SAVE  
\$5.50\***

### JOHNNIE WALKER BLACK LABEL

05150Z, 750 mL, **NOW \$49.99**



**SAVE  
\$2.00\***

### TANQUERAY RANGPUR

01782Z, 750 mL, **NOW \$29.99**



**BLACK FRIDAY**  
***SALE***

**NOVEMBER 23, 24, & 25**  
PEI LIQUOR IN-STORE EXCLUSIVE



*celebrate*

# BEAUJOLAIS NOUVEAU WINES

The production of Beaujolais Nouveau wines began as a tradition in France's Beaujolais region when local wine makers developed a quick maturing wine to enjoy with workers while celebrating the completion of the grape harvest. Under French law this easy-drinking, red wine is released on the third Thursday of November.

These great-value French wines are light, and fruity, A great Beaujolais Nouveau will be silky smooth and medium bodied with a vibrant acidity and very little tannin.

### PERFECT GIFT FOR THE WINE LOVER

A bottle of Beaujolais Nouveau wine, local cheeses, and a handmade charcuterie board would make the ultimate Christmas gift for the wine love on your list.







**GEORGES DUBOEUF  
BEAUJOLAIS  
NOUVEAU**  
00212Y, 750 mL  
**\$18.80**



**MOMMESSIN  
BEAUJOLAIS  
NOUVEAU**  
01072Y, 750 mL  
**\$17.29**



**DOMINIQUE PIRON  
BEAUJOLAIS-  
VILLAGES**  
01069Y, 750 mL  
**\$21.99**



**JEAN LORON  
BEAUJOLAIS  
NOUVEAU  
COCCINELLE**  
01074Y, 750 mL  
**\$19.99**



# HOLIDAY *Recipe Guide*

LOVE  
*local*







## PEI SMOKED SALMON & OYSTER RAW BAR

We suggest choosing local PEI products to treat your guests this holiday season:

### SMOKED SALMON BOARD:

- PEI Cold Smoked Salmon
- Cream Cheese, cubed
- Shallots, sliced thinly
- Capers
- Caper Berries

### PEI OYSTER BAR:

- Variety of PEI Oysters (cocktail & choice sizes)
- PEI Gin & Cranberry Mignonette
- Lemongrass & Ginger Mignonette
- PEI Vodka & Blueberry Mignonette (recipe below)
- Lemon & Lime wedges

### PEI VODKA & BLUEBERRY MIGNONETTE

- 2 tbsp Shallots, minced
- 1 tsp PEI Honey
- 2/3 cup PEI Juice Works Wild Blueberry Juice
- 1 oz Myriad View Strait Vodka
- 1 each Lemon, zested & juiced
- 1/8 tsp Coarse Black Pepper

### METHOD:

- 1.) Combine shallots, honey, blueberry juice, vodka, lemon zest, and juice.
- 2.) Season mignonette with coarse black pepper and stir to combine; cover bowl with plastic wrap and refrigerate until ready to use.
- 3.) Serve cold over freshly shucked oysters.

**Makes 1 cup**



## PEI CHEESE & CHARCUTERIE BOARD

### PEI CHEESES

- o ADL Cheddar Marble
- o Dairy Isle Old Cheddar
- o Glasgow Glen Farm Herb & Garlic Gouda
- o Cows Appletree Smoked Cheese
- o Squeak-ies Cheese Curds Island Artisan Cheesehouse

### VARIETY OF SALAMI, PEPPERONI, DRY-CURE MEATS, SUCH AS:

- o Prosciutto (Italian dry cured ham)
- o Capicola (dry cure ham)
- o Pepper Crusted Sopraessata

### BREAD, CRACKERS, FRUIT CONDIMENTS & GARNISHES

- o Arugula Mustard (recipe below)
- o PEI Honeycomb
- o Multigrain bread and/or a variety of crackers
- o Gherkins
- o Pickled onions & peppers
- o Pumpkin seeds
- o Whole Almonds
- o Dried fruit such as Apricots
- o Fruits such as pears, persimmons, apples

### ARUGULA MUSTARD

- 2 cups Arugula
- 1/3 cup Grainy Mustard
- 1 tsp PEI Garlic, minced
- 1 tbsp PEI Maple Syrup
- to taste Salt

### METHOD:

1.) Place arugula into a food processor and pulse until finely chopped, scraping sides as needed.

2.) Add the remaining ingredients and pulse until mixture is smooth; remove from food processor and refrigerate until ready to use.

*Makes 1 cup*



**PERFECT LOCAL PAIRING**  
ROSSIGNOL ISLE ST JEAN RED  
07101Z | 750 ML





*PEI Turkey  
Meatballs with Spiced  
Apple Chutney*  
recipe on pg 15



*PEI Mussels with  
Marinated Tomatoes  
& Fennel*  
recipe on pg 13



*PEI Candied Salmon  
& Potato Salad*  
recipe on pg 15



*PEI Rock Crab  
& Lobster Cakes*  
recipe on pg 14





**PERFECT LOCAL PAIRING**  
**MATOS ROSÉ**  
 12204Z | 750 ML

## *PEI Mussels with Marinated Tomatoes & Fennel*

- 1 pint Cherry Tomatoes, halved\*
- 1 bulb Fennel, sliced
- 2 each Shallots, thinly sliced
- 1 clove PEI Garlic, minced
- ¼ tsp Smoked Paprika
- 1 tsp Fresh Thyme Leaves, removed from stems
- to taste Salt & Black Pepper
- ¾ cup PEI Olive Oil
- 2 pounds PEI Mussels
- ¼ cup Honeydew Apiaries Starling Traditional Dry Mead Honey Wine

### **METHOD:**

- 1.) Remove stalks, root end of fennel, and slice bulb thinly; rough chop stalks and reserve for steaming mussels.
- 2.) Place sliced fennel bulb in medium bowl with cherry tomatoes, shallots, and garlic.

3.) Add smoked paprika, thyme leaves, salt, pepper, and olive oil; mix well. Cover bowl with plastic wrap and refrigerate for 2-3 hours or until ready to use.

4.) Just before serving, heat a large pot over medium-high heat. Add mussels, reserved fennel stalks, and honey wine.

5.) Cover pot with a lid and allow mussels to steam for 5-7 minutes or until all of the shells have opened.

6.) Mix marinated tomato mixture into steamed mussels; discarding any unopened shells. Serve immediately. (For a different twist, roast tomato-fennel mixture before mixing with steamed mussels.)

*\* Cherry tomatoes can be substituted with any type of tomato.*

**Serves 4**





**PERFECT LOCAL PAIRING**

GAHAN 1772 IPA  
81419R | 500 ML

## PEI Rock Crab & Lobster Cakes

- 1 pound Belle River Rock Crab, thawed
- ½ pound Cooked PEI Lobster Meat, cooled & chopped
- 3 cups Mashed PEI Potatoes, cooled
- 2 each Green Onions, finely sliced
- 1 each Orange, zested
- ½ tsp Cajun Spice
- to taste Salt & Black Pepper
- 1 cup All Purpose Flour
- 1/2 cup Canola Oil

**METHOD:**

- 1.) Preheat oven to 350°F.
- 2.) In a large bowl combine rock crab, lobster, and mashed PEI potatoes; mix until well combined. Fold in green onions, orange zest, Cajun spice, salt, and pepper.
- 3.) Form into 24 crab cakes and place onto a baking sheet.
- 4.) Season flour with salt and black pepper, and stir to combine. Dredge each cake in flour to coat; place back onto baking sheet.
- 5.) In a large sauté pan, heat canola oil over medium-high heat.

Cook crab cakes until golden on each side (4-5 minutes per side). Place on baking sheet and bake for 5-6 minutes or until heated through.

6.) Remove crab cakes from oven and serve hot with Orange-Tarragon Crème.

*Makes 24 crab cakes*

**ORANGE-TARRAGON CRÈME**

- 2 cups ADL Sour Cream
- 1 each Orange, zested
- ½ each Orange, juiced
- 2 tsp Fresh Tarragon, removed from stems and chopped

In a medium bowl, combine all ingredients and stir well. Pour crème into a serving bowl and garnish with fresh orange zest or cover with plastic wrap and refrigerate. Serve chilled alongside hot PEI Rock Crab and Lobster Cakes.



## *Candied Salmon & Potato Salad*

- 1 pkg PEI Candied Salmon
- 1 lb PEI Baby Potatoes, boiled
- 1 each PEI Apple, diced
- 1 cup Asparagus, cooked & chopped
- ¼ cup Hazelnuts, chopped & toasted
- 1 cup Arugula
- ¼ cup PEI Olive Oil
- 1 tbsp Apple Cider Vinegar
- 1 tbsp PEI Maple Syrup
- 1 tsp Grainy Mustard to taste Salt & Black Pepper
- 2 tsp Fresh Tarragon Leaves, removed from stems
- ¼ cup Pomegranate Seeds, to garnish

### **METHOD:**

- 1.) Tear apart the pieces of candied salmon and set aside.
- 2.) Combine potatoes, apples, asparagus, hazelnuts, and arugula in a medium bowl; set aside.
- 3.) In a small bowl, combine olive oil, apple cider vinegar, maple syrup, and grainy mustard. Season with salt & black pepper, and stir to combine.
- 4.) Pour dressing over salad and toss well to coat. Add salmon to salad; garnish with tarragon leaves and pomegranate seeds.
- 5.) Serve salad immediately and refrigerate any leftovers.

**Serves 4**

**PERFECT LOCAL PAIRING**  
**ROSSIGNOL CRANBERRY WINE**  
 12203Z | 750 ML



## *PEI Turkey Meatballs with Spiced Apple Chutney*

- 1-2 pkgs Larkin's Turkey Meatballs
- 1 tbsp Canola Oil
- 6 each PEI Apples, peeled & diced
- ½ each Yellow Onion, sliced
- ¼ cup Brown Sugar, packed
- 1 cup Dates, chopped
- 1 tsp Ground Ginger
- ½ tsp Ground Allspice
- 3 ounces Deep Roots Spiced Apple Liqueur
- 1 each Orange, zested
- ¼ cup Orange Juice
- to taste Salt & Black Pepper

### **METHOD:**

- 1.) Heat a medium pot over medium-high heat; add canola oil. Add the apples and onions and reduce heat to medium-low. Sauté mixture until apples and onions have softened, approximately 5 minutes.
- 2.) Add the brown sugar, dates, ginger, allspice, spiced apple liqueur, orange zest, and juice. Bring to a simmer, while scraping the bottom of the pot with a wooden spoon and cook until liquid has reduced by half.
- 3.) In the meantime, prepare Larkin's Turkey Meatballs according to package directions; keep warm. Season the chutney with salt and pepper, and stir to combine. Remove apple chutney from heat and pour over top warm Larkin's turkey meatballs. Serve immediately.

**Makes 2 cups**

**PERFECT LOCAL PAIRING**  
**DEEP ROOTS SPICED APPLE**  
 16016A | 350 ML



*easy holiday*  
**APPETIZERS**







## Cranberry Walnut Goat Cheese

Serves 10-12.

- ½ cup chopped flatleaf (Italian) parsley**
- ¼ cup crushed walnuts or pecans**
- ¼ cup dried cranberries**
- Juice and zest of 1 orange**
- ½ lb (225g) of plain soft goat cheese**

In a medium shallow bowl, mix together the parsley, cranberries and walnuts.

In a second bowl, use a fork to mash together the goat cheese and orange juice and zest.

Use your hands to form the cheese mixture into a ball (you can either make one large ball or about 16 smaller balls). Roll the ball in the cranberry mixture and press the mixture firmly into the cheese, making sure the entire ball is covered.

Serve right away or cover and refrigerate for up to 3 days. This cheeseball recipe is gluten-free, serve with apple slices, dried fruit and nuts, and a selection of chips.



### Perfect Wine Pairings



**MCMANNIS FAMILY VINEYARDS VIOGNIER**  
09501Z, \$21.49



**GEORGES DUBOUF BROUILLY**  
07703Z, **NOW \$22.99**







## *Bacon Wrapped Dates filled with Cambozola*

Makes 32.

- 1 pound sliced bacon, cut in half**
- 2 lbs good quality pitted dates (dried figs work well, too!)**
- ¼ lb Cambozola or other soft blue cheese**

Preheat your oven to 375F. Lay the bacon on a parchment-lined baking sheet and cook for 10 minutes, until fully cooked but not crispy. Drain off the excess fat and let the bacon cool on the tray.

While the bacon is cooking and cooling, slice the dates in half and open them up. Pinch off pieces of blue cheese, and place them into the center of the dates, then close the halves of the date. Wrap a half-slice of bacon around the outside of each date and secure with a toothpick.

Arrange on the same baking sheet and bake for another 5-7 minutes, until the bacon is crisp. Serve warm or at room temperature.

GF

### *Perfect Wine Pairings*

 <p><b>SAVE \$2.00*</b></p>	 <p><b>LOCAL</b></p>
<p><b>TOMMASI POGGIO AL TUFO ROMPICOLLO</b> 07663Z, <b>NOW \$17.99</b></p>	<p><b>HONEYDEW SWALLOW TRADITIONAL SWEET MEAD</b> 09033Z, \$16.50</p>





## Moroccan Spice Hummus

Serves 6.

- 1 can chickpeas, drained and rinsed**
- ¼ cup extra virgin olive oil**
- 1 Tbsp tahini paste**
- 1 clove garlic, smashed**
- 1 tsp salt**
- 2 tsp ground cumin**
- 1 tsp ground coriander**
- ½ tsp ground cinnamon**
- Juice of 1 lemon**
- Extra olive oil & paprika to garnish**
- Pita and veggies for serving**

Combine everything in the bowl of a food processor and blend until completely smooth, about 3 minutes.

Scrape down the sides of the bowl often to make sure there are no lumps. Spoon into a shallow serving bowl and refrigerate until ready to use.

To serve, drizzle with a little olive oil and sprinkle on some paprika. This recipe is vegan and gluten-free, so look for gluten-free crackers, veggies, dried fruit or nuts for dipping.

### Perfect Wine Pairings



**LAVIT ROSADO  
BRUT**  
15551Z, \$17.99



**MASI MASIANCO PINOT  
GRIGIO & VERDUZZO**  
09485Z, **NOW \$16.99**





*French 75*

- 1 oz Tanqueray Gin**
- ¾ oz fresh lemon juice**
- ½ oz simple syrup**
- Ice cubes to fill a cocktail shaker halfway**
- 2 oz Cono Sur Sparkling Brut**
- Twist of lemon**

1.) In a cocktail shaker, combine gin, lemon juice, simple syrup and ice. Shake vigorously for 20 seconds, then strain into a chilled champagne flute and top with chilled wine. Garnish with a twist of lemon peel.

*Makes 1 drink.*



**CONO SUR SPARKLING BRUT**

15652Z, 750 mL, **\$18.49**



*Pomegranate Orange Spritz*

- 2 oz Aperol**
- 3 oz Sartori Prosecco Spumante Brut Efro**
- 2 oz San Pellegrino Orange-Pomegranate Soda**
- Ice**
- Orange slice & Pomegranate Arils**

1.) Fill a wine glass or tall glass with ice, pour the prosecco over, then add the Aperol, orange slice and Pomegranate seeds.

*Makes 1 drink.*



**SARTORI PROSECCO SPUMANTE BRUT EFRO**

15414Z, 750 mL, **NOW \$17.69**



*Winter Rose*

- 1 oz Grand Marnier**
- 1 oz Rossignol Raspberry**
- 2 oz Banfi Rosa Regale**
- Fresh or frozen raspberries to garnish.**

1.) In a champagne flute or Marie Antoinette glass, combine Grand Marnier and Raspberry wine. Top up with chilled wine and garnish each glass with a couple of raspberries.

*Makes 1 drink.*



**BANFI ROSA REGALE**

15408A, 375 mL, **\$15.79**





THE ULTIMATE HOLIDAY

# *GIFT* *GUIDE*

\* Savour \*  
\* The \*  
\* Season \*



THE PERFECT  
GIFT FOR THE  
**WINE  
LOVER**



**1** KIM CRAWFORD SAUVIGNON  
BLANC HOLIDAY BOTTLE  
09414Z, 750 mL, **NOW \$19.99**

**2** JACOB'S CREEK HOLIDAY  
TRIPLE PACK  
01040Y, 3 x 750 mL, **\$29.99**

**3** MOSELLAND RED CAT  
RIESLING  
00525Y, 500 mL, **\$13.99**

**4** PIERRE AMADIEU ST. JOSEPH  
'LES CAPELETS'  
R0264Z, 750 mL, **NOW \$34.20**

**5** MOSELLAND ARS VITIS  
RIESLING  
09509Z, 750 mL, **\$17.19**

**6** GRAHAM'S 30 YEAR  
OLD TAWNY PORT  
R0208A, 375 mL, **\$60.29**



THE PERFECT  
GIFT FOR THE  
**BEER  
LOVER**



**1** BULWARK WINTER CIDER  
LIMITED RELEASE  
00945Y, 500 mL, **\$6.05**

**2** MARITIMER'S CHRISTMAS  
BEER COUNTDOWN  
01065Y, 24 pack, **\$139.99**

**3** COORS LIGHT GIFT PACK  
WITH CHRISTMAS SOCKS  
00959Y, 5 x 355 mL, **\$15.99**

**4** MOOSEHEAD LAGER  
HOLIDAY GIFT PACK  
01066Y, 2 x 473 mL, **\$12.49**

**5** STELLA ARTOIS  
HOLIDAY BOTTLE  
00617Y, 750 mL, **\$9.39**

**6** MOLSON CANADIAN  
GIFT PACK  
00960Y, 4 x 355 mL, **\$14.95**





1



2



3

**NEW**



4



5

**1 CROWN ROYAL GLASS PACK**  
00251Y, 375 mL, **\$21.98**

**2 J.P. WISERS DELUXE WHISKY GIFT PACK**  
00371Y, 750 mL, **\$34.29**

**3 GIBSON'S FINEST BOLD 8YO GIFT SET**  
01050Y, 750 mL, **\$31.99**

**4 CHIVAS REGAL 12YO LIMITED GIFT TIN**  
00946Y, 750 mL, **\$50.49**

**5 JAMESON IRISH WHISKEY WITH GLASSES GIFT PACK**  
00951Y 750 mL, **\$37.79**

**HOLIDAY FAVOURITES**



**1** BAILEYS IRISH CREAM GIFT PACK  
00175Y, 750 mL, **\$34.99**

**2** OLD TOM'S HOLIDAY EGG NOG  
00943Y, 750 mL, **\$16.99**

**3** SMIRNOFF PEPPERMINT TWIST LIMITED EDITION  
00944Y, 750 mL, **\$27.49**

**4** VODKA MUDSHAKE CHOCOLATE CANDY CANE  
00775Y, 270 mL, **\$3.99**

**5** DUSTY BOOTS HARD CHOCOLATE ORANGE  
01077Y, 473 mL, **\$4.08**

**6** KAHLUA PEPPERMINT MOCHA  
00618Y, 375 mL, **\$17.19**



THE PERFECT  
GIFT FOR THE  
**HOLIDAY  
HOST**



**1 HENKELL BLANC DE BLANCS**  
00175Y, 750 mL, **\$16.50**

**2 TWO OCEANS DUO GIFT PACK**  
01058Y, 2 x 750 mL, **\$25.79**

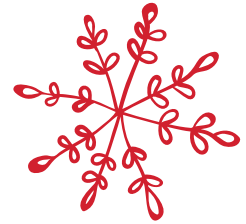
**3 GREY GOOSE WITH ALPINE TUBE**  
01053Y, 750 mL, **\$49.98**

**4 BOTTEGA GOLD PROSECCO**  
00692Y, 750 mL, **\$30.99**

**5 ERRAZURIZ MAX RESERVA CABERNET SAUVIGNON**  
07592Z, 750 mL, **NOW \$18.99**

**6 LAS MORAS BLACK LABEL SAUVIGNON BLANC**  
09629Z, 750 mL, **\$18.49**

PERFECT  
**STOCKING  
STUFFERS**



**1** VEUVE CLICQUOT  
BRUT CHAMPAGNE  
15252A, 375 mL, **\$42.29**

**2** GREY GOOSE MINI  
FLAVOUR PACK  
01052Y, 4 x 50 mL, **\$24.99**

**3** BOMBAY SAPPHIRE  
LONDON DRY GIN MINI  
01800A, 375 mL, **\$15.99**





*add a little*  
**SPARKLE**



**BOLLINGER SPECIAL  
CUVÉE BRUT CHAMPAGNE**

C0001Z, 750mL  
**NOW \$76.80**

*\*Awarded 94 points  
by Wine Spectator.*



**BENJAMIN BRIDGE  
MÉTHODE CLASSIQUE**

09031Z, 750mL  
**\$30.25**



**MIONETTO PRESTIGE  
PROSECCO TREVISO**

**DOC BRUT**  
15413Z, 750mL  
**NOW \$18.16**

# HERE'S TO THE HOLIDAYS

## BAILEYS™/MC EGGNOG

- 1¼ oz BAILEYS™/MC Original Irish Cream
- ¼ oz Irish Whiskey
- 1 full egg
- 3 oz 2% milk
- Nutmeg (pinch)

Add all ingredients into a shaker with ice and shake vigorously. Strain into glass and sprinkle with nutmeg to taste. Garnish with a cinnamon stick and enjoy.



 BAILEYSCANADA

FIND THIS DELICIOUS RECIPE AND MORE AT [the bar.com](http://thebar.com)



*"PEI Liquor has a range of products and our staff offers professional guidance to help make your gift-giving decisions easy and thoughtful. You might even find a gift for yourself!"*



## FEATURED PRODUCT ADVISOR DEBBIE SMITH

### WHAT ARE YOUR SUGGESTIONS FOR GIFTS THIS HOLIDAY SEASON?

The holiday season is here and many are searching for the perfect hostess gift, planning family dinners, and finalizing New Year's Eve celebrations. PEI Liquor has a range of products and our staff offers professional guidance to help make your gift-giving decisions easy and thoughtful. You might even find a gift for yourself!

In an already busy season, purchasing the quintessential hostess gift can be a time consuming task. Fortunately, some of our favorite producers offer great gift pack options. *Baileys Irish Cream*, *Crown Royal* and *Jameson Irish Whiskey* offer unique packaging and bonus glassware.

Sparkling wines are also a wonderful choice. These wines vary in style, and tend to appeal to a wide range of people. *Benjamin*

*Bridge Methode Classique NV*, *La Marca Proccesso*, and *Cordnui Classico Brut* are great gift ideas for the holiday host.

PEI Brewing Company's *Hell Street Doppieback* comes in a 750mL bottle and is a solid choice for the craft beer lover on your list. The added bonus is giving the "Gift Of Local" by purchasing products made here on PEI.

Hostess gifts don't need to be extravagant or expensive but if your party is a "Dress to Impress" event, a gift of dark chocolate and a bottle of *Grahams 30yr Tawny Port* could be the star of the night. If you are invited to an impromptu gathering we have you covered with our convenient PEI Liquor Gift Cards.

### HOLIDAY COCKTAILS

Holiday House Pub Crawls are becoming an annual holiday tradition in many neighborhoods across the Island. These



## HOLIDAY DISHES & DRINK PAIRINGS

A holiday discussion isn't complete without the Topic of Turkey and Tofurky! Planning and preparing a holiday meal can be demanding and the added pressure of selecting a perfect wine that everyone will enjoy can be overwhelming. The truth is there doesn't exist one magical wine that will pair equally with every component of the dinner. Safe choices include Riesling and Chardonnay but there are many colors in the world of wine that will work so have some fun and experiment.

Turkey is a neutral canvas, not too gamy not too spicy; it's the side dishes that often bring personality to the plate. Sweet and savory dishes, rich sauces and roasted vegetable all play a part in a traditional Christmas dinner. These same flavors are often highlighted in vegetarian meals so wine choices can work for both styles of dinners. Purchase a few different styles of wine and ciders to place on the table and encourage your guests to select a wine which works best for them. Chenin Blanc either from France or South Africa will be an interesting choice. This wine tends to marry well with squash, yams and carrots while the minerality and slight sweetness works well with turkey and fowl. *Bougrier Vouvray Chenin Blanc* from France and *Kleine Zalze Chenin Blanc* from South Africa are two of my favorite wines to serve with chicken and turkey.

Gamay based wine that is fruit forward with low tannins is a traditional red wine served with Christmas dinner. Matos Winery from PEI produces an award winning Gamay Noir and *Georges DuBouef Brouilly* from the Beaujolais region in France will complement both the sweet and savory elements of your meal. Blends from the Rhone Valley have beautiful fruit and spice notes and match particularly well with vegetarian Christmas fare. *Pierre Amadieu Gigondas* or *La Fiole Côtes du Rhône* are unique pairings that will impress both the novice and experienced wine fans.

events provide an opportunity for friends to gather and celebrate the season or a unique way to ring in the New Year. Try a fun twist by introducing a friendly competition for the Best Cocktail Award of the Year. The balance of ingredients and overall taste are winning components but paying attention to your presentation will give an extra bit of sparkle, enabling you to outshine the other competitors.

The Blackberry Ombre Sparkler has two distinct colors that appear to shade into one another creating the perfect Cocktail Miracle. To save time, prepare the simple syrup the day before and refrigerate. Just add the sparkling wine when your guests arrive, sit back and enjoy your first place finish.

### ***Blackberry Ombre Sparkler***

*Makes 4 cocktails.*

#### INGREDIENTS

- 1 cup fresh blackberries
- 1 cup sugar
- 1 cup water
- 4 sprigs of fresh rosemary
- 1 bottle of sparkling wine

#### METHOD

- 1.) In a saucepan combine blackberries, sugar and water. Bring to a boil on high heat; reduce to a simmer and let cook for approximately 15-17 minutes. The blackberries will become soft and bright in color and a pinkish purple syrup will form. Making sure it cooks down enough is essential to keeping the Ombre effect.
- 2.) Take off heat and drain the berries, keeping the syrup in a separate bowl. Set aside and allow to cool.
- 3.) Add 2oz of syrup into the bottom of a champagne flute.
- 4.) Top with sparkling wine and garnish with fresh blackberries or cooked berries and gently add a sprig of rosemary.



### **BOUGRIER VOUVRAY CHENIN BLANC**

09631Z, 750 mL  
**\$21.49**



## SPARKLING WINES TO RING IN THE NEW YEAR

From the twinkle of bubbles in the glass to the sparkle of wine on your lips, champagne is the ultimate celebratory libation. This decadent beverage transitions easily from canapés, NYE dinners or to brunch the following day. The effervescence, minerality and fruit elements offer an incredible range of pairing options. Dishes with cheese, seafood or fried elements, benefit from the refreshing acidity displayed in sparkling wines. Champagne styles which show complex yeast-biscuit notes pair well with pastries, egg and bacon dishes that are served at many brunch gatherings.

Great choices include, *Bollinger Brut Champagne* which is rich and smoky with baked apple and ginger notes or *Pol Roget Brut* with apple, bread/toast and citrus aromas will add just the right amount of indulgence to the table.

PEI Liquor has a range of Luxury Champagnes at select Island locations. *Krug Grande Cuvee Brut NV* with a wine spectator score of 97pts definitely falls into the Luxury category. This outstanding wine has honeyed acidity with roasted almond and orange zest on the palate. *Dom Perignon* is arguably one of the most recognized champagne houses in the world. The 2006 vintage is a graceful, minerally version featuring smoke and mandarin orange peel with balanced acidity. It's no wonder Wine Spectator awarded this wine an incredible 95pts. These extravagant bubbles are a perfect holiday wedding gift or as a part of an intimate New Year's Eve date.



### DOM PÉRIGNON BRUT VINTAGE CHAMPAGNE

15550Z, 750 mL  
**\$246.89**

PERFECT  
 HOLIDAY  
 WEDDING  
 GIFT



### MATOS GAMAY NOIR

07029Z, 750 mL  
**\$17.99**

THE PERFECT  
 WINE FOR  
 CHRISTMAS  
 DINNER



### HELL STREET BARREL-AGED DOPPELBOCK

00869Y, 750 mL  
**\$13.29**

FOR THE  
 CRAFT BEER  
 LOVER ON  
 YOUR LIST

GIVE THE GIFT OF

*Local*







## UPSTREET BLACK TIE AFFAIR VANILLA CRANBERRY STOUT

Quickly becoming a holiday tradition on PEI, this full-bodied stout is a little sweet with lots of roasted malt flavour, balanced by cranberry tartness and warm vanilla spice.

**LOCAL GIFT IDEA:** Wrap up a few bottles with some classic Christmas shortbread; they make a surprising yet totally delicious pairing!



## MATOS WINERY & DISTILLERY ORANGE LIQUEUR

This new offering from PEI's Matos is delicious in lots of winter recipes, including cranberry sauce or on its own as an aperitif.

**LOCAL GIFT IDEA:** Wrap up this local liqueur with some good quality hot chocolate mix and it makes for a tasty spiked orange hot chocolate.



## BENJAMIN BRIDGE METHODE CLASSIQUE NV

This prestige bubbly from the Gaspereau Valley in Nova Scotia is pretty special. It's blended using the Benjamin Bridge "library" of over 13 handcrafted vintages. Made using the classic "Champagne" method, this sparkling wine is off-dry with notes of lemon rind, apples and sea minerals; a natural pairing for seafood.

**LOCAL GIFT IDEA:** For a real treat, pack this bottle on ice with a case of your favorite PEI Oysters.



## HONEYDEW APIARIES ROBIN RHUBARB MEAD

A fresh, fruity and floral wine made with PEI honey and rhubarb, this dry mead is a great pick for the wine & cheese lover on your list.

**LOCAL GIFT IDEA:** Wrap up this local wine in a basket with fresh cheeses like those from Oldfield's Dairy in Brackley Beach.



## FISHERMAN'S HELPER WHITE RUM

This smooth and lightly sweet rum from Pugwash, Nova Scotia, is pretty great on its own or in a mixed drink. Made in small batches and aged for 2 years in oak casks, it's smooth and light tasting.

**LOCAL GIFT IDEA:** Wrap up this sweet rum with the newest craft sodas made in PEI - *Day Drift Soda*. These sodas make unique cocktails, and would make a great gift for the cocktail expert on your list.



## ISLAND HONEY WINE WILDFLOWER MEAD

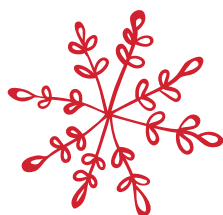
This lovely mead from "La Serena" farm in Wheatley River, PEI is new to PEI Liquor shelves in 2017. The floral aromas and honey flavours are a great match for baked brie – a great hostess gift!



## BLUE ROOF PREMIUM VODKA

This unbelievably smooth spirit is new to PEI Liquor shelves in Fall 2017. This potato vodka is made from scratch on the 6th generation Strang farm in South-Eastern New Brunswick

**LOCAL GIFT IDEA:** Blue Roof Vodka paired with PEI smoked salmon would make a perfect gift for the holiday host.







## DEEP ROOTS MAPLE LIQUEUR

Pure PEI maple syrup gives this sweet liqueur from Warren Grove, PEI a truly Canadian flavour.

**LOCAL GIFT IDEA:** Wrap it up with some locally roasted coffee for the coffee lover on your list.



## ROSSIGNOL CRANBERRY DELIGHT

An off-dry cranberry fruit wine from Little Sands, PEI, this wine is a great match for turkey, roast pork or ham.

**LOCAL GIFT IDEA:** Wrap it up with some homemade preserves like mustard pickles and cranberry sauce from Riverview Country Market – the perfect pairing for a winter feast.



## MYRIAD VIEW STRAIT SHINE

An Island tradition, this Moonshine from "Up East" in Rollo Bay is made the traditional way in a copper still, then carefully blended to create a smooth spirit with a powerful kick!

**LOCAL GIFT IDEA:** Wrap it up with your favorite lime or lemon soda for the cocktail lover on your list.



A promotional image for new arrivals. The scene is set on a rustic wooden table. On the left, two clear glass mugs are filled with a frothy, light-brown beverage, likely coffee or a latte. To the right, a white rectangular tray holds four small, round pastries. Each pastry has a golden-brown crust, a dark filling, and a white star-shaped topping dusted with powdered sugar. Several small, bright red berries are scattered on the wooden surface. The text "new ARRIVALS" is overlaid in the center, with "new" in a red script font and "ARRIVALS" in a bold, red, sans-serif font.

*new*  
**ARRIVALS**



NEW ARRIVALS



1

SAVE  
\$2.00\*



2

ORGANIC



3

ORGANIC



4



5

ORGANIC



6

**1 BIG BILL CABERNET SAUVIGNON**  
07702Z, 750 mL, **NOW \$12.99**

**2 GORU ORGANIC**  
R0280Z, 750 mL, **\$17.80**

**3 NOVAS CABERNET SAUVIGNON ORGANIC**  
07711Z, 750 mL, **\$19.99**

**4 BOTTEGA VINO DEI POETI PROSECCO DOC**  
15416Z, 750 mL, **\$21.99**

**5 NOVAS SAUVIGNON BLANC ORGANIC**  
09646Z, 750 mL, **\$19.99**

**6 CAVICCHIOLI 1928 PROSECCO**  
15417Z, 750 mL, **\$19.89**

NEW ARRIVALS



1



2



3



4

LOCAL

COMING SOON



5



6

LOCAL

**1 BLUE ROOF PREMIUM VODKA**  
02015Z, 750 mL, **\$35.99**

**2 GLENFIDDICH IPA EXPERIMENT**  
01051Y, 750 mL, **\$89.99**

**3 ABSOLUT LIME**  
02956Z, 750 mL, **\$27.98**

**4 SHORTEST DAY SPICED MILK STOUT**  
01078Y, 473 mL, **\$4.29**

**5 PICAROON'S IRISH RED**  
80086R, 500 mL, **\$3.99**

**6 HELL STREET DOPPELBACK**  
00869Y, 750 mL, **\$13.29**



# Holiday Hosting Tips:

- ✿ Serve plenty of snacks and other food.
- ✿ Provide a variety of popular soft drinks, juices, bottled water, coffee and tea.
- ✿ Have one person (yourself or someone else) be responsible for serving alcohol.
- ✿ Make certain that whoever serves alcohol monitors guests' consumption.
- ✿ Serve guests only one drink at a time.
- ✿ Provide entertainment and other activities so that drinking alcohol is not the primary focus of the party.
- ✿ Don't serve alcohol to anyone under the legal drinking age.
- ✿ Model appropriate behavior and don't become intoxicated.
- ✿ Stop serving alcoholic beverages at least one hour before the party ends. Encourage guests to stay for a while and enjoy a non-alcoholic beverage.
- ✿ If anyone does become intoxicated, don't leave that person alone. Even if the guest is not driving, an intoxicated person can be injured in many ways.
- ✿ If necessary, provide transportation for impaired guests. Call a cab, enlist the help of a sober friend, or take the impaired guest home yourself.







# THE VINES

## WHAT IS THE VINES?

The Vines is PEI Liquor's fine wines 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.

## 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





\*Taste these wines from The Vines at the Stratford Taste Station until January 2, 2018. See details on page 44.



**SAVE  
\$2.00\***

**AMALAYA  
GRAN CORTE \***

R0198Z, 750mL, **NOW \$18.19**  
Salta Province, Argentina



Coming from the Salta province, which has the highest altitudes in Argentina; this wine exhibits aromas of both red and black fruits with floral and spicy notes, typical of the region and soft notes of vanilla. On the palate it is concentrated, complex, elegant, fruity with round tannins and a long finish. This wine would pair well with beef tenderloin.



**CHÂTEAU BELGRAVE  
GRAND CRU CLASSÉ  
HAUT-MÉDOC \***

R0217Z, 750mL **\$69.19**  
Haut-Medoc, Bordeaux



From the world-renowned French region of Bordeaux, this 5ème Cru Classé selection is packed with Médoc signature delivered in a subtle and enjoyable manner. It has a cedar sweetness and ripe blackberry fruits, cassis, leather, with a refreshing pulse of acidity. This wine would compliment a prime rib.



**TERRA DA VINO  
BAROLO ESSENZE \***

R0238Z, 750mL **\$53.80**  
Barolo, Italy



Made from 100% Nebbiolo grapes, This wine has an intense, garnet color and distinct aromas of violet, wild berries and light spicy notes. The mouthfeel is taut, agile and very elegant with fine, tannins and a long, pleasing finish consistent with the overall structure. This wine would compliment a mushroom risotto perfectly.



**VIÑA MAYOR  
RESERVA \***

R0202Z, 750mL **\$27.29**  
Ribera del Duero, Spain



This ruby red Crianza's aging shines through with aromas of stewed fruits, licorice, leather and tobacco. Its toasty character and nuances of spice such as nutmeg and cloves are integrated beautifully with the acidity and tannins. On the palate it's well rounded with a smooth finish. This wine selection is a perfect match to medium aged cheeses.



**MER SOLEIL SILVER  
UNOAKED CHARDONNAY\***

B0138Z, 750mL **\$31.77**  
California, USA



Never seeing the inside of an oak barrel, the Mer Soleil Silver is a pure, clean expression of Chardonnay. This wine is fermented and aged in a combination of stainless steel and small concrete tanks that are imported from Burgundy, France. This wine has intense fruit flavors balanced with vibrant acidity, and aromas of flower blossoms, crisp pears, and a hint of honeysuckle. On the palate, the wine is round and layered, with acidity and depth that express the unoaked character. The finish brings a lingering freshness that creates a perfect complement to salads, grilled seafood, tomato-based dishes and fresh oysters.



**LANGLOIS-CHATEAU  
SANCERRE\***

B0123Z, 750mL **\$28.39**  
Sancerre, Loire Valley



This Sancerre is extremely expressive, with typical citrusy and exotic fruit notes on the nose; on the palate lovely balance, of minerality and bright acid which gives this wine elegance and freshness. An elegant white wine with fresh fruit flavors, minerality and bright acid. Perfect with fish and goat cheese, or a lemon herbed chicken dish.





**BABICH SAUVIGNON  
BLANC \***

09613Z, 750mL **\$24.49**  
Marlborough, New Zealand



This selection has aromas of fresh apple, grapefruit with hints of herbs. It has a medium body, and flavors of flowers, stone fruit, and fresh acidity. This Marlborough Sauvignon Blanc has a long, elegant refreshing finish. This wine pairs well with vegetarian dishes or enjoy on its own.

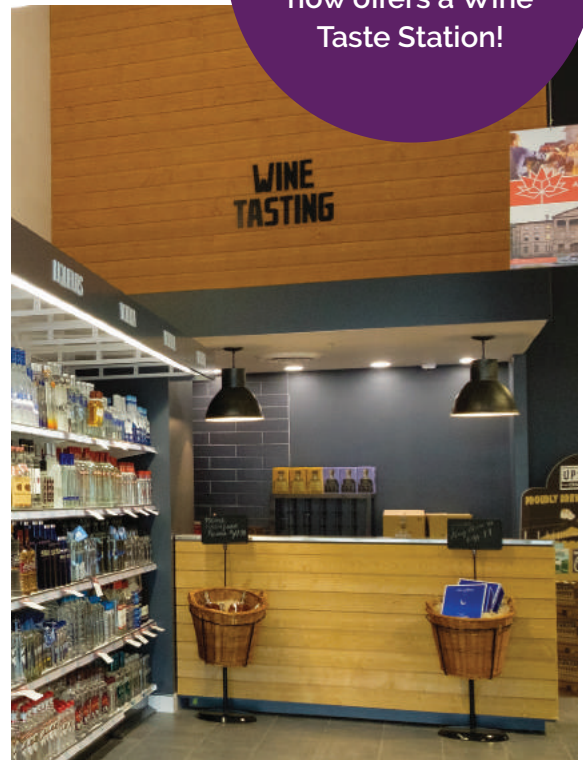


**THIRTY BENCH  
VQA RIESLING \***

B0103Z, 750mL, **NOW \$19.69**  
Niagra, Ontario



This fresh and fruity medium-dry Riesling is definitely a crowd-pleaser! Juicy flavours of green apple and a medley of zippy citrus fruits to excite the palate, accented by the incredible site specific minerality that Thirty Bench is known for. This riesling has citrus flavours that linger on the finish.



**TASTE  
STATION**

Our Stratford and Montague stores feature 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 and Montague - PEI Liquor Taste Stations.

Sign up to receive the Taste Station Newsletter!  
<http://ow.ly/pybk30foTTG>



# celebrate

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PEI LIQUOR



ALCOOL Î.-P.-É.

Please drink responsibly.