

celebrate

FALL 2017



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SAVINGS

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CHEERS!



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3 SESSIONS



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ALCOOL Î.-P.-É.

host a
**BEER
TASTING**





RESPONSIBLE HOSTING TIP

Be sure to keep an eye on alcohol consumption and try to pace your guests by taking breaks. Provide lots of water and some food to snack on and always have a designated driver or a taxi available.

With the PEI Beer Festival quickly approaching, beer buzz is growing! If you love beer and want to learn more about its many styles and characteristics, hosting a beer tasting with friends is a great place to start.

PICK A THEME

With hundreds of beers to choose from, it's a good idea to narrow your focus and sample 8-10 beers over the course of a night. Here are some ideas

- Try a sample from each of PEI Liquor's beer categories. This is a great place to start for beginners, as guests can try a wide variety of different styles and better understand the difference between different styles of beer.
- Try different styles from the same brewery and see if you can spot a similarity across all the styles. For example, you could sample all the styles of beer made by *PEI Brewing Company*.
- Try the same style of beer from different breweries. A selection of IPA's made by different breweries sampled side-by-side can show how individual breweries in different regions can interpret that style a little differently.
- Try beers from a single country or region and see how the beer from that region may differ from other areas.

GATHER SUPPLIES

Before your guests arrive, make sure your beer is properly chilled. In general, cooler temperatures (2- 6 degrees Celsius) are best for lighter beers and more flavourful and robust styles can be served at slightly higher temperatures (between 8 and 12 degrees Celsius). Pick a sampling order based on increasing palate intensity. A print-out for each guest with the name of each beer, the label information, and some room for tasting notes is also helpful. Small plastic cups, napkins and pencils writing notes can also be gathered ahead of time.

TASTING VS. DRINKING

Be sure to give your guests a short explanation of how the tasting will work, and encourage discussion and note-taking. Serve one beer at a time in 3-4 oz portions, and be sure to go pace yourselves. The idea here is to taste deliberately and thoughtfully, so take your time. Hold your glass up to the light- what is the colour and clarity like? Stick your nose right inside the glass- what do you smell? Take a mouthful, let the beer sit in your mouth, then exhale and swallow. What flavours do you detect? What is the mouthfeel like? Does it have an aftertaste? Everyone will perceive each beer a little differently, so be sure to talk lots and ask questions!



Pairing FOOD & BEER

Beer is as versatile as it is diverse, providing both complementary and contrasting experiences when paired with food. When you think of all the flavour variety to be found in beer, there can be no doubt that there is a great food pairing out there for every beer. Here are some pairing ideas to get you started.

LAGER

This light-bodied and fresh tasting beer with high carbonation and a hint of sweetness will pair well with lighter tasting and mild foods like sushi, fish tacos, chicken dishes and mild cheeses.

TRY PAIRING: *Stiegl Lager with [Shrimp & Scallop Ceviche](#)*

PALE ALE

A medium-bodied pale ale with some hop aroma and medium bitterness is a versatile beer and will be a great match for lots of foods. Try it with grilled smoked sausages, nachos, salmon or pizza.

TRY PAIRING: *Garrison Tall Ship Pale Ale with [PEI Potato Nacho Bites](#)*

IPA

The bitterness and medium malt of an IPA are a great match for fatty foods like burgers and deep fried foods. IPAs often have a citrus-y flavour as well, making them pair especially well with fried seafood.

TRY PAIRING: *Upstreet White Noise IPA with [Beer Battered Fish & Chips](#)*

RED OR BROWN ALE

A malty red or brown ale that is full-bodied and robust will often have hints of caramel or toffee, making them a great pair for grilled foods with rich flavours. BBQ ribs, pulled pork, bacon cheeseburgers and roasted root vegetables are all great pairs for red or brown ales.

TRY PAIRING: *Gahan Iron Bridge Brown Ale with [Beer Braised Pulled Pork](#)*

WHEAT BEERS

Wheat beers are often fruity and a little spicy, with a bit of yeasty tang and crisp freshness. This style of beer is a great pair for richer seafood like mussels and smoked salmon. The fruity flavours in the beer are also a great foil for fatty pork, so it's a great match for pork sausages as well.

TRY PAIRING: *Belgian Moon with [PEI Candied Salmon & Potato Salad](#)*

STOUT AND PORTER

Bold beers like stout and porter have lots of roasted malt, chocolate and coffee flavours with a full body and lingering finish. They are great paired with comfort foods like stews and chili, or even with chocolate desserts.

TRY PAIRING: *Guinness Draught with [Molten Chocolate Stout Cakes](#)*

DISCOVER YOUR BEER TASTE



Explore these Craft Beers
featured at the PEI Beer Festival



- 1 Gahan Vic Park Pale Ale, 473mL, 81650X
- 2 Upstreet Eighty Bob Scottish Ale, 500mL, 80053R
- 3 St-Ambroise Raspberry Ale, 473mL, 81667X
- 4 Muskoka Raspberry Coco Lait, 473mL, 01062Y
- 5 Spindrift Killick Session, 6 x 355mL, 81674X
- 6 Black Angus IPA, 750mL, 473mL, 01064Y

**Roasted Butternut
Squash & Kale Salad**
Recipe on page 13



**Pink Peppercorn &
Pumpkin Seed Brittle**
Recipe on page 15



**Soy-Molasses
Caramel**
Recipe on page 15

**Butternut Squash
Dumplings**
Recipe on page 14

Butternut Squash **FROM BACKGROUND TO BOMBSHELL**

RECIPES & ARTICLE CREATED BY: *CHEF ILONA DANIEL*

The butternut squash is a hybrid from the 1940's prized for its soft texture, and the ease in which it grows. This beautifully orange gourd is a perennial favourite for autumnal soup or baked as a side-dish. This fall, explore the versatility of the Butternut Squash by allowing it to take center stage on your dinner plate!

The inspiration for the accompanying recipes comes from my desire to take the idea of pumpkin spice, and throw in a little bit of playfulness to allow for the reimagining of the sometimes maligned autumnal trend, so it may be transformed into something we can enjoy outside the confines of the tooth- achingly sweet cookie or latte.

Nutritionally speaking, this winter squash contains good levels of Vitamin A, E, and C, good amounts of folate, thiamin & niacin, and butternut squash packs more potassium than that of a banana.





Roasted Butternut Squash & Kale Salad

Serves 4.

- 1 package baby kale (approximately 200 g)**
- 1 Granny Smith Apple or Gala Apple, julienne (1/4 apple/person)**
- Pink Peppercorn & Pumpkinseed brittle (Recipe on page 15)**
- Chevre, crumbled (40 g/person, or as desired)**
- 1/4 cup red onion or shallot, brunoise (very finely diced)**
- Cranberry Vinaigrette**

To assemble: Divide all the ingredients into quarters, and arrange as decoratively as you can muster! The cranberry dressing can be served on the side if desired.

ROASTED BUTTERNUT SQUASH

- 1 lb (454g/4 cups) butternut squash, diced**
- 1 tbsp Vegetable Oil**
- 2 tbsp Demerara Sugar**
- 1/2 tsp black pepper**
- 1 tsp salt**

Toss all ingredients together and spread evenly on a parchment lined baking sheet, and roast at 450 degrees until the squash is tender, and caramelized. Reserve to add to salad later.

CRANBERRY VINAIGRETTE

- 1/2 Cup Fresh Cranberries**
- 1/8 Cup White Balsamic or White Vinegar**
- 1/4 Cup Agave Syrup or more to taste**
- 1/4 Cup Orange/Clementine Juice freshly squeezed (freshly squeezed makes all the difference)**
- 1 tsp Dijon Mustard**
- 1/4 Cup Oil**
- 1/4 tsp Salt**

In a small sauce pan, add the cranberries, vinegar and agave over medium-high heat until the cranberries start to pop and soften slightly. This should take about 10 minutes. Set aside to cool slightly. Place the slightly cooled cranberry mixture into a blender/food processor/hand blender. Add the remaining ingredients. Add more agave if desired.

Ilona's Suggested Pairings



BENJAMIN BRIDGE NOVA 7
09028Z, \$25.20



ROGUE'S ROOST IPA
81651X, \$4.29

LOCAL



Butternut Squash Dumplings

Makes 4 dozen dumplings.

- 1 tbsp garlic, minced**
- 2 tbsp ginger, minced**
- 3 tbsp Vegetable Oil**
- 1 tsp salt**
- ½ white pepper**
- 1 lb (454g/4 cups) Butternut Squash, peeled & diced**
- 1 cup water**
- 2 tbsp Chinese Sesame Paste or almond butter**
- 1 (454 g/1 lb) package round dumpling skins**

In a heavy bottom small sauce pot, over medium heat add in garlic, ginger, and vegetable oil. Allow ginger and garlic to sweat without browning for 2 minutes. Add in the squash, salt and pepper. Sweat for another 2-3 minutes over medium heat while stirring continuously. Add in the cup of cold water, and allow the mixture to simmer, stirring occasionally. Once the squash softens, and most of the water has evaporated, using a manual masher, (plastic is preferable if your pot is non-stick coated) mash the squash. Using a rubber spatula continue to cook over low heat until all the excess moisture has been evaporate. Take the pot off of the heat, and stir in the sesame paste. Allow the mixture to cool before making the dumplings.

TO ASSEMBLE THE DUMPLINGS:

Lay out 4 skins onto a cutting board, and spoon 2 tsp of filling into the center of each dumpling wrapper. Place a teaspoon of filling in the center of your wrapper and bring it to a taco shape. Now, use your thumb, index and

middle finger to make a “W” shape at one end and press it together to seal it. Then pinch the folded dumpling wrapper together until you reach the halfway point of the seam. Then repeat on the other end of the dumpling. Place the dumplings on a plastic wrapped plate so the dumplings won't stick or tear. Cover with a dish towel, so they do not dry out and crack. Dumplings may be made ahead of time and frozen. Cook from frozen or fresh by boiling in a pot of salted water. Cook until the dumplings start to float, for a total of 5 minutes. Alternatively, you can pan fry; reduce boiling time to 3 ½ -4 minutes total. Serve with Soy-Molasses Caramel (Recipe on page 15), Hot Oil, Toasted Chopped Pecans, Green Onions, and Sesame Seeds.

Tlona's Suggested Pairings



QUAIL'S GATE PINOT NOIR
R0270Z, \$30.09



BULWARK ORIGINAL CIDER
19552V, \$5.09



Pink Peppercorn & Pumpkin Seed Brittle

Non-stick vegetable oil spray
1 cup sugar
½ cup white corn syrup
3 TBSP water
1 cup raw pumpkin seeds
2 TBSP butter
1 tsp Club pink peppercorns
¾ tsp baking soda
⅛ tsp black pepper

- 1.) Spray a parchment lined cookie sheet with non-stick pan spray.
- 2.) In a heavy bottomed stainless steel pot, heat the sugar, corn syrup and water over medium heat until all of the sugar has dissolved. Continue to heat the caramel until the candy thermometer reaches 290; about 4 minutes.
- 3.) Stir in pumpkin seeds, and butter. Continue to cook until candy thermometer reads 305, approximately another 4 minutes.
- 4.) Stir in the pink peppercorns, nutmeg, and baking soda. As the mixture begins to froth, pour out the brittle onto the prepared baking sheet. Spread out the mixture with a heat-resistant rubber spatula. Allow to cool, break up, or pulverize brittle in a heavy duty zipper seal bag with a rolling pin.
- 5.) Store in a cool, dry place.



Soy-Molasses Caramel

1 cup Demerara Sugar or Dark Brown Sugar
1/3 cup Dark Soy
¼ cup Chinese Black Vinegar or Balsamic Vinegar
2 TBSP Chinese Cooking Rice Wine
½ Molasses
2 slices of ginger, about 3 TBSP worth
2 cloves of garlic, peeled & sliced in half
2 star anise
4 cloves
½ cinnamon stick

- 1.) Place all ingredients into a sauce pot, and bring to a simmer until mixture has reached a caramel consistency. This mixture will have a tendency to boil over, so you will have to take the pot off of the heat periodically.
- 2.) Stir the mixture constantly until you arrive at the desired consistency. The entire process will take about 12-15 minutes.

Makes approximately 1 cup of caramel.

FOR MORE RECIPES
Follow Chef Ilona Daniel



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September 1



Chef Chuck Hughes
September 8 & 14



Chef Michael Smith
Sept 9, 15, 30 & Oct 1



Chef Mark McEwan
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Chef Lynn Crawford
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Chef David Rocco
September 22



Chef Vikram Vij
September 23



Chef Corbin
September 28



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seasonal
**SPIKED
PICKLES**





Vodka Spiked Dill Pickles

Makes 1L.

INGREDIENTS:

3 cups sliced pickling cucumber (sliced about ¼ inch thick)
1 Tbsp whole black peppercorns
1 Tbsp whole mustard seeds
1 bunch fresh dill, rough chopped
1 clove garlic, smashed
1 cup white vinegar
1 cup water
½ cup Absolut Vodka
¼ cup white sugar
1 Tbsp salt
1 bay leaf

METHOD:

- 1.) Place sliced cucumbers in a clean 1 Litre mason jar.
- 2.) Bring remaining ingredients to a boil and stir to dissolve sugar and salt.
- 3.) Pour hot mixture over cucumbers (leave ½ inch of space below the rim of the jar), then screw the lid on and let cool to room temperature. Keep in the fridge for up to 4 weeks.



Pickled Red Onion with Coriander & Gin

1 large red onion, sliced thinly
2/3 cup sugar
2/3 cup white vinegar
1/3 cup Hendrick's Gin
10 whole black peppercorns
5 whole coriander seeds
2 tsp salt

- 1.) Place sliced red onions in a clean 500ml mason jar.
- 2.) Bring remaining ingredients to a boil and stir to dissolve sugar. Pour the hot mixture over onions, then screw the lid on and let cool to room temperature. Keep in the fridge for up to 4 weeks.

Makes 1 x 500ml jar.



Apple Cider-Pickled Red Cabbage

½ small head of red cabbage, spiced thinly
1 ½ cups Growers Honey Crisp Cider
½ cup apple cider vinegar
1 Tbsp sugar
1 Tbsp salt
1 Tbsp black peppercorns

- 1.) Place sliced cabbage in a clean 1 Litre mason jar.
- 2.) Bring remaining ingredients to a boil and stir to dissolve sugar and salt. Pour hot mixture over cucumbers (leave ½ inch of space below the rim of the jar), then screw the lid on and let cool to room temperature. Keep in the fridge for up to 4 weeks.

Makes 1L.



Spiced Rum Pickled Crab-Apples

1 L one-inch crab-apples, washed well and pricked all over with a fork
1 cup apple cider vinegar
 $\frac{3}{4}$ cups water
 $\frac{1}{4}$ cup *Sailor Jerry Spiced Rum*
2 cups brown sugar
4 whole cloves

- 1.) Divide apples between 2 clean 1 Litre mason jars.
- 2.) Bring remaining ingredients to a boil and stir to dissolve sugar and salt. Pour hot mixture over cucumbers (leave $\frac{1}{2}$ inch of space below the rim of the jar), then screw the lid on and let cool to room temperature. Keep in the fridge for up to 4 weeks.

Makes 2L.



Blueberry & Vanilla Freezer Jam

6 cups fresh blueberries
5 cups white sugar
2 pouches Certo liquid pectin
 $\frac{1}{4}$ cup *Galliano Liqueur*

- 1.) Use a pastry cutter or potato masher to mash the berries in a large bowl. Add sugar, mix well and let stand for 10 minutes.
- 2.) Add pectin and Galliano and stir for 3 minutes. Pour mixture into clean mason jars, filling $\frac{1}{4}$ inch from rims. Screw on lids and cool to room temperature. Keep in the freezer for up to 6 months or in the fridge for up to 4 weeks.

Makes 7 x 250 ml jars.



Classic Caesar



INGREDIENTS

- 1 oz vodka
- 2 dashes hot sauce
- 4 dashes Worcestershire sauce
- 3 grinds fresh cracked salt and pepper
- 4 oz Mott's Clamato Original Cocktail

HOW TO MAKE IT

- 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.

- ❶ Absolut Vodka, 750mL, 02940Z
- ❷ Tito's Handmade Vodka, 750mL, 02985Z
- ❸ Smirnoff Vodka, 750mL, 02000Z
- ❹ Snowfox Vodka, 750mL, 02001Z



COCKTAIL RECIPES

It's honey harvesting time on PEI, and time to celebrate with some honey infused cocktails!



Honey, Grapefruit & Rosemary Fizz

1 Tbsp honey + rosemary syrup
2 grapefruit slices
Fresh rosemary sprig
5 oz Ruffino Prosecco

1.) To make honey syrup, combine $\frac{1}{2}$ cup honey, $\frac{1}{2}$ cup water and 1 sprig rosemary in a small pan. Bring to a boil, then remove from heat and let cool. Remove rosemary, then refrigerate until needed.

2.) To make the cocktail, add the honey syrup to a tall glass, then add grapefruit slices and fill with ice. Top up with prosecco. Garnish with a rosemary sprig and enjoy!

Makes 1 drink.



Apple, Fig & Honey Sangria

1 bottle B & G Passeport Rosé D'anjou
 $\frac{1}{4}$ cup Deep Roots Spiced Apple
1 apple, thinly sliced
6 fresh (or dried) figs, halved
 $\frac{1}{4}$ cup honey
Juice of 1 lemon

1.) Stir everything together and refrigerate for at least one day.

2.) Divide fruit between 6 glasses and then add the wine mixture. Add ice cubes if desired and enjoy!

Makes 6-8 drinks.



The Briar Rose

1 oz Lemon-Honey syrup
0.5 oz Rossignol Rosehip Liqueur
1 oz Raspberry Sour Puss
Soda water
Lemon wedge to garnish
Rosehips to garnish

1.) To make honey and lemon syrup, combine $\frac{1}{2}$ cup honey, $\frac{1}{2}$ cup water and the juice and zest of 1 lemon in a small saucepan. Bring to a simmer and then remove from heat. Let cool and refrigerate until ready to use.

2.) To make the cocktail, add syrup, liqueur and Sour Puss to a short glass. Stir well, then fill with ice and top up with soda water. Garnish with a lemon and a sprig of rosehip.

Makes 1 drink.

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1 **ERRAZURIZ MAX RESERVA SAUVIGNON BLANC**

09569Z, 750 mL, **NOW \$17.49**

4 **INCEPTION DEEP LAYERED RED**

07648Z, 750 mL, **\$17.14**

2 **OYSTER BAY PINOT GRIGIO**

09615Z, 750 mL, **NOW \$19.99**

5 **BOGLE PETIT SYRAH**

07587Z, 750 mL, **NOW \$24.98**

3 **FIRESTEED RIESLING**

09561Z, 750 mL, **\$20.19**

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07645Z, 750 mL, **NOW \$15.29**

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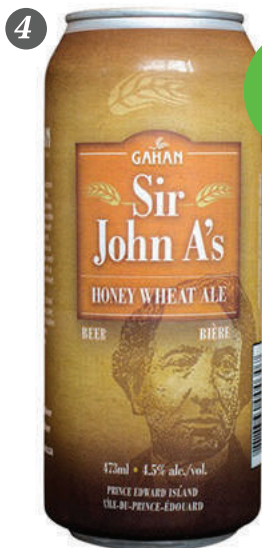


2

LOCAL



3



4

LOCAL



5

SAVE
\$3.00*



6

1 MAGNERS ORIGINAL IRISH CIDER
19561X, 500 mL, **\$4.09**

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

3 STRONGBOW ORIGINAL CIDER
19547X, 500 mL, **\$4.09**

4 GAHAN SIR JOHN A'S HONEY WHEAT ALE
81646X, 473 mL, **\$3.90**

5 CROWN ROYAL VANILLA
04013Z, 750 mL, **NOW \$30.29**

6 CABOT TRAIL MAPLE CREAM LIQUEUR
17505Z, 750 mL, **\$29.99**



THE PERFECT GIFT

Pick up a PEI Liquor Gift Card for the Thanksgiving Host.



GROWLER STATION FAQ'S

FEATURED STAFF HEATHER LEBLANC

Heather LeBlanc is a Product Advisor at the Borden PEI Liquor store. You can find Heather working at the new Growler station and sampling station, At the growler station and sampling station Heather offers our customers samples of delicious PEI wines, liqueurs, craft beer and more. Heather's many years of customer service in this industry, restaurants, bars and WSET level 3 training benefit Heather in assisting customers with wine, beer, and spirit choices, pairing food and drink, recipes and more.

Growler Station: Frequently Asked Questions

When and where can I find the Growler Station?

The PEI Liquor Growler Station is located at the Borden PEI Liquor store in Gateway Village. The store hours are Monday to Friday 9:00am – 10:00pm and Sunday 12:00pm – 5:00pm.

What is the cost of a Growler?

To purchase a growler it is \$5.00, then it is yours to keep. The beers range anywhere from \$12- \$18 depending on your choice. Our growlers are also a great PEI souvenir, as it outlines an image of the PEI map.

Can I return my growler and get a refill?

Yes, you certainly can. Be sure to bring in your clean Growler, we will rinse it then fill it with your choice of delicious brew, give you a fresh new cap and label. If you want to refill a growler, it can be any 64oz/1.89 L growler.

How many beers on tap?

We offer 8 beers on tap, some local PEI craft beers including Moth Lane, Upstreet Craft Brewing and PEI Brewing Company. We also offer some off-island beer. Each beer has a unique flavour profile - A beer to satisfy all preferences!

What does IBU's mean?

The IBU's in beer refers to the international bitters unit scale which is a standard for measuring the amount of hops in a beer. For example an IPA that is hoppy will have a very high IBU rating while a malty beer like a stout will usually have a low rating.

Has there been a good feedback on the growler station?

The feedback on the growler station has been very positive, both in store and on social media! As a matter of fact, I just filled a Growler for a customer that drives 30 minutes to get to our Borden location to refill her growler. We have many return customers, which I think says a lot about our growler station. For the new customers just realizing the station is here, they are super excited and very interested.

How can customers stay up to date with the What's On Tap list?

Customers can stay up to date with What's on Tap, by visiting our [website](#) and following [@PEILiquor](#) on [Facebook](#) and [Twitter](#). The beers on tap do change frequently, so its important to keep an eye on the website and social media pages.

Can customers expect to see more PEI Liquor growler stations in the future?

The PEI Liquor growler station in Borden is a pilot project. If successful, we hope to have more Growler Stations across the island in the near future!





NEW ARRIVALS

NEW ARRIVALS



1 **TWIST OF FATE
WINEMAKER'S RED**
07041Z, 750 mL, **\$13.49**

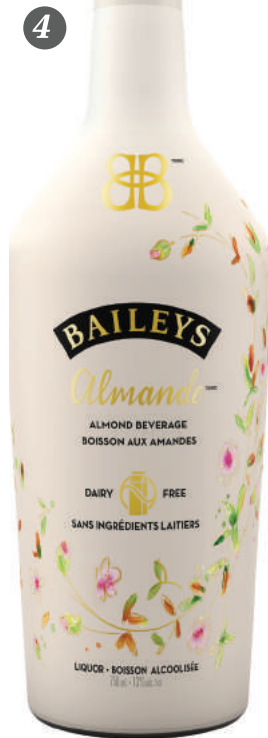
2 **TWIST OF FATE
WINEMAKER'S WHITE**
09034Z, 750 mL, **\$13.49**

3 **VIN VAULT CABERNET
SAUVIGNON**
07706M, 3 L, **\$53.99**

4 **GABBIANO
DARK KNIGHT**
07704Z, 750 mL, **\$19.99**

5 **COLUMBIA VALLEY
CABERNET SAUVIGNON**
01027Y, 750 mL, **\$24.99**

NEW ARRIVALS



1 SMIRNOFF ICE PARTY PACK
17868X, 12 x 355 mL, **\$31.99**

4 BAILEYS ALMANDE
17513Z, 750 mL, **\$33.79**

2 MUSKOKA RASPBERRY COCO LAIT STOUT
01062Y, 473 mL, **\$4.99**

5 UPSTREET GRAVEDIGGER PUMPKIN ALE
00958Y, 500 mL, **\$4.29**

3 BLACK ANGUS IPA
01064Y, 473 mL, **\$4.09**

NEW

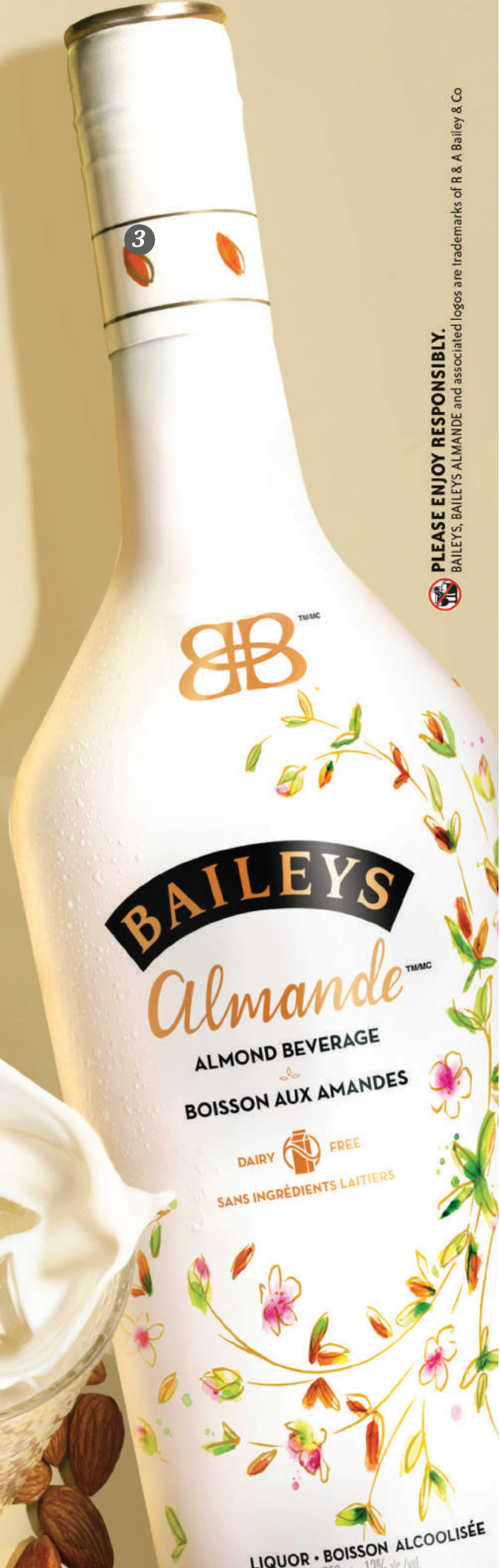
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LIQUOR • BOISSON ALCOOLISÉE



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 and Montague Taste Station until October 3rd, 2017. See details on page 36.



JOSEPH DROUHIN POUILLY-FUISSÉ *

B0021Z, 750mL **\$44.29**

Burgundy, France

TASTING NOTES

Pouilly-Fuissé is the most distinguished wine appellation in the Mâconnais; making this a rich, full-bodied white Burgundy. This wine is golden in colour, with some green reflections. Among the floral and fruity aromas, almond and ripe grapes dominate. On the palate, the wine is refreshingly pleasant, elegant in its lightness, with a long and refreshing finish.



LAKE SONOMA CHARDONNAY*

B0139Z, 750mL **\$27.23**

Sonoma County, California

TASTING NOTES

With its cool climate, and coastal fog effects, the Russian River Valley is one of the world's most celebrated Chardonnay growing regions. This natural "air-conditioning" allows Lake Sonoma's Chardonnay grapes to develop intense flavour of grapefruit, green apple, minerals, and white stone fruit, while retaining their natural acidity. The result is a Chardonnay of both character and depth. This wine would pair perfectly with a barbecued coconut-curry corn on the cob.



DR. HEIDEMANNS-BERGWEILER GRAACHER HIMMELREICH RIESLING SPÄTLESE*

B0107Z, 750mL **\$24.50**

Mosel, Germany

TASTING NOTES

From the steep slopes of the Mosel in Germany, the nose of this off-dry Riesling is savory with scents of pressed apple and pear melding with smoked nuts and earth. The palate, by contrast, is ripe and rich with summer peaches. The balance between sweetness and brisk acidity is very food friendly. Pair this Riesling with seafood, Thai dishes, sushi, lighter poultry dishes, or pork entrees.



**PIERRE SPARR RÉSERVE
PINOT GRIS***

B0013Z, 750mL **\$23.99**

Alsace, France



The Alsace region in France is the home of this full-bodied Pinot Gris. With moderate acidity and a luscious fruitiness reminiscent of ripe pear and apricot, this lightly perfumed selection will be a great companion to grilled shrimp with a mildly spiced dipping sauce.



**MISSION HILL
LEGACY QUATRAIN***

R0269Z, 750mL **\$65.59**

Okanagan Valley, British Columbia



This vibrant red displays black cherry and licorice notes which are framed by hints of mint chocolate and orange peel. Deeply coloured, showcasing savoury, spicy, and ripe red fruit flavours and aromas with very refined tannins, this dense red has a long savoury aftertaste. It is beautifully balanced and displays a firm, earthy finish. Pair with beef tenderloin and grilled vegetables.



**TRAPICHE MALBEC
TERROIR SERIES FINCA
COLETO EL PERAL***

R0277Z, 750mL **\$43.36**

Mendoza, Argentina



With a winning combination of cool weather, high elevation, and well-draining soil, the Uco Valley yields healthy, vines producing low yields of high-quality fruit, which in turn creates flavorful, full-bodied wines with generous acidity. This malbec expresses deep flavors of freshly turned earth, black fruits, from berries to plums, with hints of licorice, and chocolate. The elegant tannic structure of this wine will allow it to age gracefully for 5-7 years although it will pair beautifully now with richer beef dishes such as short ribs.

Did you know?
Our Montague Store now offers a Wine Taste Station!

91*



**PIERRE AMADIEU
GIGONDAS ROMANE
MACHOTTE***

R0263Z, 750mL **\$34.29**

Rhone Valley, France



From the Southern Rhone region of France this impressive red is deep and dark in colour. The nose is very intense and complex with jammy notes of plum and fig as well as delicate nuances of violets, pepper, and leather. This selection would pair well with a beef stew.

**2013 Vintage Awarded
91 points by Wine Spectator.**



**SARTORI
REGOLO RIPASSO***

B0043Z, 750mL **\$23.59**

Veneto, Italy



From the vineyards of the hilly region of Valpolicella, in Northern Italy this complex, deep ruby red ripasso displays aromas of woodland berries, and on the palate is velvety smooth with ripe berry and hints of cherry. Food pairings include roasted meats, steaks and aged cheeses.



**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!

celebrate

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PEI LIQUOR



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