



PRODUCT SPOTLIGHT

L'Aventure 2021 Estate Cuvee, Willow Creek District, Paso Robles, California

How appropriate is it that one of Emily's favorite wineries got a coveted 100 POINTS! for their 20th anniversary bottling, released at the same time Shiraz turned 20?!?

100 Points Jeb Dunnuck "Pure perfection from this talented team, the L'Aventure 2021 Estate Cuvee checks in as 50% Syrah, 30% Cabernet Sauvignon, and 20% Petit Verdot that was raised in 80% new French oak. Absolutely incredible aromatics of crème de cassis, blueberries, violets, ground pepper, and graphite give way to a full-bodied red with a seamless, elegant mouthfeel, ultra-fine tannins, a deep, layered mid-palate, and that rare mix of power and elegance that's so hard to come by. It shows the pure, layered, elegant style of the vintage, and this beauty offers pleasure today yet will ideally be given 3-4 years in the cellar, and it will evolve for two decades at a minimum."

Robert Parker: "...Consistently thrilling wines come from L'Aventure, which is run with incredible talent and passion by St. Emilion native Stephan Asseo."

We have a very limited stash of this exceptional wine! Retail price \$134.99

(100 point wines usually start in the several hundreds...)

It's a true collector's wine at a fraction of the price. Christmas came early!

SHIRAZ'S RECIPES FOR OCTOBER

This month's featured food item is your choice of Terrapin Ridge Farms' 5 ounce jars. Choose from Cranberry Relish with Grand Marnier, Raspberry Honey Mustard, Pecan Honey Mustard, Blueberry Bourbon Pecan Jam, or Hot Pepper Bacon Jam. These jars are on the shelf for only \$4.99 a jar, and one comes automatically in this month's wine club. At only \$5 each you can try them all... serve them with tornado fries, make the ultimate jammy grilled cheese, drizzle over pork chops or ham... or do what we do and add them to cheese and charcuterie platters!

CHEESE CORNER

Sweet Grass Dairy Green Hill Camembert

Named after the family farm where their story began, Green Hill is SGD's signature, award-winning cheese and a true crowd favorite. In fact, it's our top selling cheese every year! This double-cream, soft-ripened cow's milk cheese boasts a silky texture and rich, buttery flavor with just a touch of earthiness.

Green Hill shines in every setting: young wheels are firm and dense, while perfectly ripened ones become lusciously creamy from rind to center. Its delicate bloomy rind gives way to flavors of fresh cream, button mushrooms, and sea salt — making it a versatile choice for cheeseboards, wine pairings, or indulgent fall recipes. Green Hill is \$13.99 per small wheel.

BAKED GREEN HILL

- 1 whole Green Hill, chilled
- 1 granny smith or other tart apple
- 3 Tablespoons brown sugar
- 2 Tablespoons of good bourbon

Preheat the oven to 350 F. Wash and core the apple. Cut quarter inch-thick slices and then cut those in half. Remove the cheese from cooler and take off the outer wrap. Place Green Hill in a baking dish or non stick pan. Sprinkle bourbon around the sides of the dish so it sinks under the cheese and around the apple chunks over the top, letting them spill over the sides around the wheel. Sprinkle sugar over the top. Bake 15 minutes until it's warm and melty. Serve with crusty bread.

HOT PEPPER GLAZED CHICKEN

- 1 jar Terrapin Ridge Hot Pepper Bacon Jam
- 1 Tablespoon olive oil
- 1/4 cup vinegar
- 1 Tablespoon soy or worcestershire
- 2 Tablespoons honey
- salt and pepper to taste

Roast a whole chicken or cook thighs or wings in the oven per usual: Mix all other ingredients to make a basting liquid. Baste the chicken before putting in the oven, and at least 3 more times. Toss remaining sauce (about 1/4 should be left) with rice or grains, steamed veggies, dried fruit and / or nuts for a pilaf to die for. Or use that extra to glaze carrots. I do both!

TURKEY TIME IS HERE!

ORDER YOUR TURKEYS NOW FOR THANKSGIVING! WE GET THE WORLD'S BEST TURKEYS!

Bell & Evans is known for all-natural birds from diet of grain & herbs. They are air chilled instead of dunked in ice water, which means that you are not paying for water, just TURKEY!! It means more flavor and a crisper skin. Free of GMOs, plus no saline or fat like an average turkey! The birds come in these sizes: 8-10 pounds; 10-12 pounds; 12-14 pounds. Just \$4.50 a pound. Whole turkey breasts: 4-8 pounds each, \$5.50 a pound.

I'll be making my personal brine again this year! Which means instead of \$12, it's only \$5 for you if you order a bird! Just add water!!

Preorder turkeys soon to guarantee your wanted size, and please order brine in advance also

Larger birds available by special request, but hurry!

EMILY'S WINE CLUB SELECTIONS FOR OCTOBER

Testamento Classic Torrontes 2018 Mendoza, Argentina

A big, rich, structured white. It has tropical fruit, but more like a crisp, intense 5 alive citrus vibrancy than ambrosia. A smoky texture and ripe roasted pineapple complete it. Super flavorful, viscous but steely white that will make you fall in love with aged Torrontes. Put it with cream sauce, birds, squash curries, and anything with a teriyaki or honey mustard glaze.

\$24.99

Wine Club special = \$14.99!

Villa Rocca Montepulciano 2016 Abruzzo, Italy

The slight age on this wine really brings out more elegance than usual Montepulciano. There are earthy undertones with layers of minerals and silt, and black, inky fruit on the midpalate. I get intense smoothness from the chocolate covered cherry and blackberry notes. Brooding, laced with dark raspberry weight, it is a wine to put with absolutely everything.

\$15.99

Piero Busso Majano Barbera 2019 Barbaresco, Alba, Piemonte, Italy

Very floral and intense, it's grounded by a gritty, gripping underbrush note. It's provocative even... with some serious cranberry and black raspberry fruit and a long and spicy finish. Pretty serious and bold, it's a natural match for pasta with lots of garlic and/ or tomatoes. Also perfect with game and amazing with dark chocolate. Organic.

\$24.99

Wine Club special = \$19.99!

MONTHLY FEATURE

Jean-Marie Rimbart Cousin Oscar NV

Saint Chinian, France

Cinsault and Pinot Noir

Meant to be easy drinking and thirst-quenching, it's a delightful red (which gets even more affable with a slight chill) that values finesse over body. It has notes of freshly sharpened pencils and a violet / rose petal / schist note at its core. Try it with seafood in garlic butter, soft cheese, and ethnic cuisine (chicken tagine, anyone??). It's also a natural with classic mediterranean food. Organic.

\$21.99

Wine Club deal of the month = \$11.99!

UPCOMING EVENTS



SATURDAY, OCTOBER 4

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

SATURDAY, NOVEMBER 1

Monthly tasting of Wine Club wines

1-5 PM Shiraz tasting room

\$5 per person; free for club members in good standing

Rosé of the Month

Rose All Day Watermelon Spritz NV France

100% Grenache made with sparkling water and real watermelon juice

Wine can be serious... but sometimes you just want to enjoy, you know? This wine is the essence of enjoyment. The base wine is fresh and crisp with notes of red fruit and the limestone it grows in. The juice merely lightens it up. Try it with shrimp, salads, sushi, or Mexican food. And with only 5% alcohol, it's a perfect brunch wine too (trust me, you'll want extras)! Organic.

\$11.99

Rose Club deal of the month = \$7.99!



Wine Club Cru Level RED!

Vandal Combat Rouge Field Blend 2022 New Zealand

50% Pinot Noir, 35% Cabernet Franc, 15% Viognier

Three famous winemakers remain anonymous and make unfined, unfiltered wines in a very non-NZ style. This smells like the Loire Valley to me, and its cofermented style delivers a very pretty version of what could have been huge, but strokes your cheek instead of punching it. It has black peppercorn, earth, musk, and cedar to back up the red currant and black cherry. Elegant and delicious for 2 days open, and perfect with poultry, lamb, and mushrooms.

\$34.99

Cru Red special = \$24.99!



Wine Club Cru Level WHITE!

Weszeli Ried Loisberg Riesling 2020

1er Cru! Kamptal, Austria

This premier cru riesling is exactly what I hope for from Austria... with that crystal clear minerality from the rocky Gneiss of the Kamptal. Light floral notes, green apple, and a tight steely structure come through with pears, lime, and strawberry flower. But the star here is the crispy, meager soil of the Premier Cru high altitude vineyard. Try it with salmon, Asian dishes, and seafood risotto. Organic.

\$27.99

Wine Club is the best deal in town!

Wine Club is the best deal in town! This month, our wine club gets \$71 worth of wine and food for only \$55! And there are 2 wines marked down with extra purchases too. PLUS, wine club saves \$10 on every feature, more on extra cru wines... plus an extra discount on all mixed cases. Not to mention early access to all our special sales and other perks!

HOLIDAY HOURS 2025:

Thanksgiving week

Open 11-7 Mon - Wed Nov 24 - 26

Closed Thurs - Sat Nov 27-29

(online only for Black Friday)

The week before Christmas

Open 11-7 Mon - Wed Dec 22 - 24