



# the GRAPEVINE

ISSUE NO. 46

August  
2018



## WHAT'S HAPPENING *this* MONTH

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Check out the great events we have lined up for you!

**August 1st-5th:**  
Crawfish Season Sale

**August 23rd:**  
White Burgundy Tasting  
6pm - 8pm

We hope to see you at some of our events this month!



## the SPOTLIGHT

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### IT'S CRAWFISH SEASON!

No matter how you enjoy your fresh catch, there is one thing that is a given, it always goes best with a beautiful Burgundy chardonnay!

Take advantage of our season opening sale and enjoy **10% off** of all white wines you buy from August 1<sup>st</sup> - August 5<sup>th</sup>!

Good luck spearing (responsibly) Bahamas!



## the BARKEEP

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### *The Nutcracker*

- 2 oz. Michter's Bourbon
- ½ oz. Dolin Rouge Vermouth
- ½ oz. Nux Alpina walnut liqueur
- 3 dashes Scrapy's Aromatic Bitters

This one is a small twist on a classic, The Manhattan. It couldn't be simpler to make!

Add all ingredients to mixing glass and add ice. Stir until cold and strain into rocks glass with fresh ice. Garnish with two brandied cherries and enjoy!

# WINE of THE MONTH



DOMAINE  
JACQUESON  
Bouzeron

Looking to try the “other grape” of burgundy, Aligote?

The Jacqueson family grows on a plot of less than one hectare, on the lieu-dit Les Cordères, south of Bouzeron. Here, the Aligoté gilded variety reigns supreme: lower in yield than its cousin Aligoté vert, it gives wines much more aromatic.

An elegant nose with lime and grapefruit on the finish.

Regular Price: \$35.84  
This Month: \$32.26



## ~ DID YOU KNOW ~

Many millions of years ago, the Burgundy region was actually covered in a shallow sea and in that sea lived millions of creatures with hard, calcium-rich shells.

Fast forward to the disappearance of said sea, add in a dash of fossilization, and you get the region’s limestone marl terroir which helps grows some of the grapes we love to drink today!

## GOING GREEN!

### YOUNG’S FINE WINE SOLAR PANEL PRODUCTION

Dates: July 1st - July 31st  
Energy Generated: 1.7 MWh

That is the equivalent to:



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# SPIRIT of THE MONTH



NUX ALPINA  
Walnut Liqueur

Each summer family and friends pick fresh green walnuts from wild stands located near the village of Sankt Peter in der Au.

These walnuts steep for months in Weinbrand (grape brandy) and for the last month with a variety of spices and alpine botanicals. For three generations the Purkhart family has produced this walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish.

Regular Price: \$44.80  
This Month: \$40.32