



the GRAPEVINE

ISSUE NO. 70

May
2021



WHAT'S HAPPENING *this* MONTH

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May 4th & 5th:
Tequila & Mezcal Sale

May 5th:
Cinco de Mayo

May 9th:
Mother's Day

May 24th:
Whit Monday - Closed

May 25th:
World Wine Day



the SPOTLIGHT

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Mother's Day is almost here!

Let us help you treat mom to something special. Visit our Sandyport Boutique and browse our selection of locally sourced products:

Bon Vivants Coffee Beans

Bootleg Chocolates

Biggity Candles

Organic Honey

Bahleaf Tea

Local Straw Market Items

Of course we can also help you choose the perfect wine or spirit that we know mom will love!



the BARKEEP

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The Smoky Paloma

1 1/2 oz Illegal Mezcal Joven

1/2 oz Fresh Lime Juice

3/4 oz Simple Syrup

Pinch of Sea Salt

Top with Fever-Tree Sparkling

Pink Grapefruit Soda

Simple yet delicious and just in time for Cinco de Mayo!

If you don't like that smokiness just use tequila instead of mezcal! Super simple to prepare and couldn't be more refreshing to celebrate the holidays!

WINE of THE MONTH



JOSEPH MELLOTT Destinea Sauvignon Blanc

“Destinea” is a fresh and pleasant white wine from the Loire Valley, vinified in steel tanks only.

It is an expressive sauvignon blanc with fruity characters, such as citrus and passionfruit. The taste is delicate and refreshing, with a surprising balance of freshness and roundness.

Perfect for sipping or sharing!

This wine is around for a limited time only - Enjoy while supplies last!

Regular Price: \$15.68
This Month: \$14.11



IN THE KITCHEN with Mezcal and Tequila!

Tipsy Fruit

Change up your next fruit salad with a drizzle of tequila. Mix in a bit of your favourite brand to the rest of your citrus topping, then coat the fruit in the dressing, chill and serve.

We Recommend: Tequila Ocho Anejo

Drunken Guacamole

Add a tablespoon of a fine, sipping mezcal to give your dip an extra kick and smoky flavour. Don't forget the lime!

We Recommend: Illegal Mezcal Joven

Spiked Ceviche

Compliment your lime marinade with a splash of smooth tequila and let it sit for a bit before serving.

We recommend: Tromba Tequila Reposado

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SPIRIT of THE MONTH



PLANTATION RUM Grande Reserve

Fresh and Exotic!

Grande Reserve is a blend of different rums from Barbados, matured in Bourbon casks in the Caribbean and then for one year in southwest France, in old French oak barrels previously used to age Pierre Ferrand cognac.

Its rich nose reveals notes of grilled coconut and woody vanilla.

Delicious as a sipping rum and in cocktails !

Regular Price: \$16.80
This Month: \$15.12