



the

GRAPEVINE

ISSUE NO. 73

August
2021



WHAT'S HAPPENING *this* MONTH

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August 1st:
Emancipation Day

August 2nd:
Closed -
Emancipation Day Observed

August 3rd - 7th:
Murphy Goode
Chardonnay Sale

We hope we can begin to
host events again in the
near future!



the SPOTLIGHT

.....

25% OFF Murphy Goode Chardonnay

August 3rd - 7th

Celebrate the opening of the season by stocking up on the perfect
compliment to your next crawfish dish!

This chardonnay is fruit-forward, clean, and benefits from barrel
ageing that helps to round the wine and add just a touch of richness.

As an added benefit, a portion of proceeds from Murphy Goode wine
sales are donated to BREEF!



the BARKEEP

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Lavender Bees Knees

2oz Hayman's Old Tom Gin
1 oz Fresh Lemon Juice
1 oz Runny Honey
3 dashes Scrappy's Lavender Bitters

A delicious, refreshing classic
with a floral touch!

The perfect drink to batch
before a dinner party and one
that will no doubt wow your
guests! Just add ingredients
to a bottle, shake and store
in refrigerator until ready to
serve! It can be served on
the rocks or up!

WINE of THE MONTH



DOMAINE SAUMAIZE- MICHELIN Saint-Veran

This is a small domaine that has been making consistently wonderful white Burgundies for quite some time.

This Chardonnay has luscious honey and citrus flavours with hints of butter and a delicious citrus finish. The minerality really shines through and provides overall balance.

Pair well with rich fish, soft cheese or pork and poultry dishes.

Regular Price: \$39.20

This Month: \$35.28



THANK YOU!

What an amazing week celebrating our 10th Anniversary! Thank you to everyone who visited us last week and helped us recognize this huge milestone for our little business.

We also appreciate everyone who liked, shared and showed their support on our social media pages. We hope you enjoyed our trips down memory lane as much as we did.

It is crazy to think of the days when our “office” was Will and Laura’s dining table, trying to plot how to grow the business. Will and I would go out in our cars delivering wine in the mornings and then join Laura at our tiny corner retail shop until we closed!

Those days seem forever ago but it is certainly fun to look back on and think about all the long hours, sweat and hardwork we put into making Young’s what it is today. We are proud of our roots and even more proud to still have that same drive and ambition to bring you the experience today that we set out to do 10 years ago!

We look forward to the day that we can all say “cheers” together in person again. Until then, stay safe and thank you all so much!

-Kyle Jones
Vice President

info@youngsfinewine.com

242.601.0021

www.youngsfinewine.com



PRODUCT of THE MONTH



MIRAVAL Olive Oil

This extraordinary Extra Virgin Olive Oil hails from the famed Chateau Miraval of Provence - yes, the same one that gives us the delectable award-winning Rosé! It is cold-pressed and 100% organic. You’ll get notes of almond and hazelnut, with a peppery flavour at the finish.

Whether your next dish calls for a drizzle or douse of olive oil, reach for this bottle to elevate your meal to the next level!

Regular Price: \$33.60

This Month: \$30.24