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# GRAPEVINE

ISSUE NO. 25

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2016



## WHAT'S HAPPENING *this* MONTH

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We hope to see you at some amazing events this month!

**November 17th:**  
Bootleg Chocolate Tasting

**November 18th/19th:**  
Warehouse Sale

**November 19th:**  
Kamalame Luncheon

**November 21st - 26th:**  
Thanksgiving Sale

Look out for much more to come in December!



## the SPOTLIGHT

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### BOOTLEG TASTING EVENT!

*Thursday, November 17th 6:00pm - 8:00pm*

We love chocolate and bet that you do too! We have always been proud to support Bootleg Chocolate, a local chocolatier based out of Freeport, Grand Bahamas.

Come sample some of the finest caramels, ganaches and truffles including flavors like Goat Pepper/Basalmic, Guava Duff, Gully Wash and Champagne!

Wine will be served to compliment these delicious bites!



## WHAT'S NEW

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DASSAI 50  
Sake

Young's is excited to introduce to you a delicious alternative to your dinner tonight!

Dassai 50 has a collection of sweet aromas including grape, cotton candy, and a hint of lemon. Talk about a sake with body! The palate has a hint of anise and sneaky mild vegetal aftertaste. The subtle sweetness of grape and berry becomes pronounced as you drink. A fantastic sake!

## WINE of THE MONTH



### GAJA Magari 2011

Gaja is known for excellence when it comes to Italian wine. The name Magari means “if only it were true!”, an expression used often in Italian to express desire, hope, and a vision of a bright future.

Made from 50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc, it’s lush Merlot fruit and its spicy Cabernet character, Magari expresses the essence of Bolgheri, rich and well-rounded, with an elegant, silky finish.

Regular Price: \$86.00  
This Month: \$77.40



## ~ DID YOU KNOW ~

### KAMALAME CAY LUNCHEON

One of the most sought after seats in the Bahamas! The Kamalame Cay Luncheon is a multi-course meal celebrated for its original cuisine and fresh, locally sourced ingredients, menus feature dishes like slow roasted pomegranate infused pork belly with molasses and lime or homemade crab dim sum. Every plate is expertly paired with exceptional wine or champagne, and the Luncheon is capped with a round of delightful desserts, coffee, and aged rum.

## ARE YOU A MEMBER?

Let Young’s bring the best of the vineyards to you with our Champagne & Fine Wine club. Offering you hand picked selections from top producers delivered to your door each month!

Choose from four different membership levels to give as a gift to a loved one, a colleague or simply treat yourself! You will also receive exclusive discounts and special invitations to tastings and events!

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## SPIRIT of THE MONTH



### GLENGOYNE 25 Year Old Scotch

The cream of the crop! This masterful 25 year old whisky is something you won’t soon forget!

It’s elegant spice, treacle toffee, rich sherry oak – with an endlessly complex finish. Matured exclusively in hand-selected sherry casks for a character-building quarter-century.

There are not many bottles of these available so be one of the very few to own one in The Bahamas!

Regular Price: \$408.50  
This Month: \$367.65