



the

# GRAPEVINE

ISSUE NO. 31

May  
2017



## WHAT'S HAPPENING *this* MONTH

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

**May 1st - 5th:**

Cinco De Mayo Sale

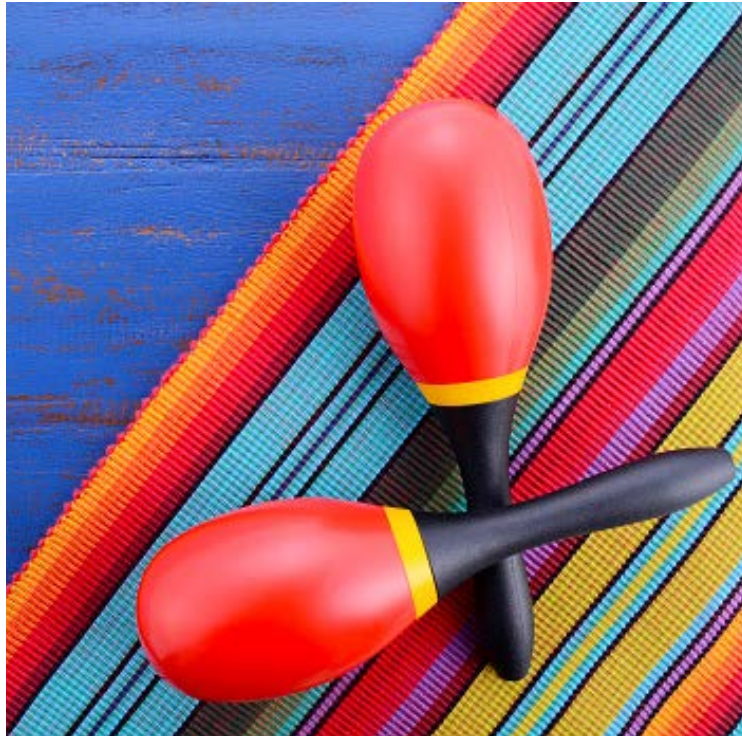
**May 20th :**

Kamalame Luncheon

**May 25th:**

Burgundy Red Tasting

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



## the SPOTLIGHT

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### Happy Cinco De Mayo!

To celebrate Cinco de Mayo we are extending a special offer on all of our tequilas and mezcals! Stop in to the store and pick up your bottle of Tequila Ocho or Ilegal Mezcal!

Both of these spirits are **15% off** from May 1<sup>st</sup> - May 5<sup>th</sup>!

ILEGAL+MEZCAL



## WHAT'S NEW

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Clarendelle  
Bordeaux

Made by the producers of the world famous Haut Brion wine, Clarendelle is a skillful blend of three traditional grape varieties found throughout the region of Bordeaux; Cabernet Sauvignon, Merlot, and Cabernet Franc.

The wine has a brilliant, intense garnet-red colour. The bouquet is complex and fruity, with ripe berry overtones.

# SPIRIT of THE MONTH



## TEQUILA OCHO Tequilas

One of the few tequilas still made slowly in the old fashioned way, Tequila Ocho is a fine quality spirit which accentuates that which is exclusive to tequila, the agave flavor. Ocho is the first tequila to designate both the year it was produced and the precise field from which the family grown agaves were sourced. Each batch comes from a different field or rancho contributing it's distinctive characteristics of that place.

Regular Price:  
\$43.00 - \$129.00  
This Month:  
\$36.55 - \$109.65



## ~ DID YOU KNOW ~

### DIFFERENCE BETWEEN TEQUILA & MEZCAL

1. Tequila can only be made, by law, with one variety of agave: the Blue Agave. Mezcal can be made with upwards of 30 varieties of agave, though most are made with the Agave Espadin.
2. The production process for mezcal is different from tequila which leads to a distinctly different flavor profile for mezcal!

## 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



## ILEGAL Mezcal

Ilegal Mezcal Anejo is produced from wild Espadin Agave and slowly roasted over a specially-crafted rock pit in order to absorb rich flavors of earth and wood smoke.

The agave is then crushed, fermented and distilled in small batches using traditional production methods. Matured for thirteen months in medium char French and American oak barrels.

Regular Price:  
\$43.00 - \$90.30  
This Month:  
\$36.55 - \$76.75