



the

# GRAPEVINE

ISSUE NO. 64

November  
2020



## WHAT'S HAPPENING *this* MONTH

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Check out some important dates to note this month!

### November 1st:

Time Change  
*Clocks fall back!*

### November 23rd - 26th:

Thanksgiving Sale  
10% off everything



## the SPOTLIGHT

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### THANKSGIVING SALE!

*10% off all Wine, Champagne & Spirits!  
No minimum purchase required*

Make your Thanksgiving dinner extra special this year and splurge on that bottle you have been wanting to treat yourself to! After all, it's 2020, you most definitely deserve it!

Save 10% on all orders - large or small!



## the BARKEEP

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### *Fall Old Fashioned*

2 ½ oz Michter's Bourbon  
*\*infused with Cinnamon Stick*  
¼ oz Maple Syrup  
Orange Peel  
Stick of Rosemary

An Old Fashioned during the holiday season is heaven!

We take a classic and add a fall twist to it, inspired with autumn spices and flavors. Garnish with a stick of rosemary, if you want it extra aromatic, lightly singe the rosemary and let the aroma fill the room!

## SPIRIT of THE MONTH



### MATSUI Japanese Tottori Blended Whisky

This blended whisky exhibits delicate grain sweetness and a lingering hint of black pepper. Aged for 3 years in toasted oak barrels, this spirit exemplifies Matsui's over 100 years expertise in the art of ageing and blending spirits. The Tottori range is composed of several Japanese whiskies and includes clean, fresh water from the Tottori natural streams. Perfect for highballs or as a base for your next cocktail.

Normal Price: \$44.80  
Sale Price: \$40.32



## THANKSGIVING WINE PAIRING TIPS

### *Sparkling*

Nothing says "special occasion" quite like bubbles. Serve a flute or two to sip and accompany salty or cheesy appetizers. Sparkling wine puts everyone in a good mood!

*Recommendation: Henriot Brut Souverain*

### *White*

Chardonnay is a great, everyday wine. But it can be too buttery and intense to be among the best Thanksgiving wine picks (unless you opt for unoaked Chardonnay). Instead, try white wines that are refreshing, tangy, and fruity to pair with the lighter Thanksgiving salads and sides.

*Recommendation: Rongopai Sauvignon Blanc*

### *Red*

You may not want to serve Cabernet because it is generally too tart and high in tannins to match well with turkey. But you can serve a lighter red with moderate acidity to cut through the richness. The light berry brightness of a Pinot Noir for Thanksgiving contrasts well with the heartiness of the classic menu.

*Recommendation: Bouchard Pere et Fils Beaune du Chateau*

### *Dessert*

Kick off the after-dinner celebration with dessert and sweet wine. Dessert wines can be red, white, or sparkling, and all are slightly sweeter than other wines. Bubbly is also a brilliant option to pair with your yummy pies if you prefer something a little less sweet.

*Recommendation: Cocchi Asti Sparkling Moscato*

*\*excerpts from Better Home and Garden*

## WINE of THE MONTH



### WARRE'S Heritage Ruby Porto

Say welcome to our newest product!  
Warre's Heritage Ruby Port is produced from Warre's finest estate properties in Portugal's Douro Valley. This fortified wine has aromas of red (ruby) fruits and robust fruity flavours, with a generous texture. It is aged for an average of three years in seasoned oak barrels before being blended, filtered and bottled. No decanting necessary. Break out the rich cheeses and chocolate and enjoy!

Normal Price: \$28.00  
Sale Price: \$25.20