



the

GRAPEVINE

ISSUE NO. 117

April
2025



WHAT'S HAPPENING *this* MONTH

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April 14th - 18th
Planteray Cocktail Week
@ *Fish, Atlantis*

April 14th - 19th
Easter Sale!

April 17th
In-Store Wine Tastings

April 18th
Good Friday - *closed*

April 20th
Easter Sunday

April 21st
Easter Monday - *closed*

April 26th
Kamalame Cay Luncheon



the SPOTLIGHT

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EASTER SALE!

Monday, April 14th - Saturday, April 19th

Save 15% On Wine, Champagne and Select Spirits!*

Make Young's Fine Wine a part of your long weekend plans!
Whether you're planning an Easter brunch, an elegant dinner, or just looking to sip something with loved ones, there's no better time than now to save!

**Certain restrictions apply. Please drink responsibly.*



the BARKEEP

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Green Chile Margarita

- 1 oz St. George Green Chile Vodka
- 1 oz Tromba Blanco Tequila
- ¾ oz fresh lime juice
- ¾ oz Giffard Agave Syrup

The vibrant heat of St. George Green Chile Vodka meets Tromba Blanco Tequila, balanced by fresh lime and Giffard Agave Syrup, resulting in a bold, zesty twist on a classic Margarita.

Add the ingredients into a shaker filled with ice. Shake for 20 seconds and strain into a rocks glass over ice. Garnish with a lime wheel and enjoy!

WINE of THE MONTH



CLARENDELLE Médoc

Elegant and refined, the Clarendelle Médoc embodies Bordeaux's charm with its deep red hue and luscious notes of blueberry and blackcurrant. Hints of forest floor, mushrooms, spice, and menthol add complexity, while silky tannins ensure a balanced, fresh finish.

Versatile and expressive, it pairs beautifully with roasted meats, hearty vegetables, and aged cheeses. Certified Kosher, it's a perfect choice for any occasion.

Regular Price: \$44.00
This Month: \$39.60



Sip Smart

How To Safely Store Wine in The Bahamas' Climate

Living in The Bahamas means sunshine and warm breezes, but it also means proper storage is essential for keeping wine safe. Wine is a living, breathing thing, and highly sensitive to its environment. Whether it's a prized collectible or a casual weeknight pour, proper storage makes all the difference between a beautifully balanced glass and a bottle past its prime.

Keep It Cool & Consistent

Temperature swings are wine's worst enemy. Store bottles between 45°-65°F, with 55°F being best. Too much heat can "cook" wine, leading to flat, stewed flavours, while accidental freezing can push corks out or cause expansion. While a dedicated wine fridge is ideal, if that's not an option, find a cool, stable spot away from direct heat - definitely *not* in a wine rack above a stove!

Dark & Low is Best

Sunlight and UV exposure can degrade wine, breaking down tannins and altering flavours. This is why many bottles come in dark glass, but outside of a wine fridge the best protection is keeping them stored in a dark place - like a low cupboard, away from windows or artificial light sources.

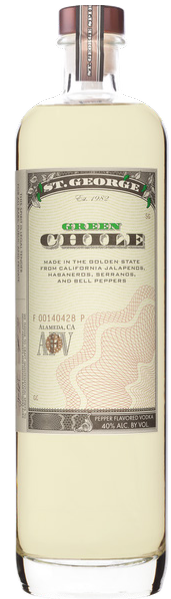
Store Bottles on Their Side

Wines with corks should always be stored on their side to keep the cork moist. A dry cork can shrink, letting oxygen in and causing premature aging or spoilage. Side storage also helps prevent unwanted air pockets from forming in the bottle, preserving freshness and flavour.

At Young's Fine Wine, we take every precaution to protect your wines - from refrigerated shipping to temperature-controlled storage and delivery - ensuring every bottle arrives in perfect condition.

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SPIRIT of THE MONTH



ST. GEORGE SPIRITS Green Chile Vodka

For those who crave bold, vibrant flavors, St. George Green Chile Vodka is a must-try. This craft spirit is infused with fresh jalapeños, serranos, habaneros, and bell peppers, delivering a lively kick balanced by zesty lime and herbal cilantro.

Smooth yet fiery, it elevates a spicy Bloody Mary, adds depth to a zesty Margarita, and transforms a Martini into something unforgettable. Turn up the heat in your cocktails this month!

Regular Price: \$44.00
This Month: \$39.60