



# December Newsletter

Volume 12. 2023



## 2019 MERLOT

This merlot displays aromatic notes of black tea and lush fruit. On the palate rich flavors of cranberry sauce and tart plum lead to a soft velvet finish.

**Regularly \$32.00**

**\$25.60-20% OFF**  
Non Wine Club

**\$22.40-30% OFF**  
Wine Club

## UPCOMING EVENTS



### POP IN & BE MERRY

**Friday & Saturday,  
December 8th & 9th  
From 10:30-3:30pm**

Don't miss out on this festive fun weekend of gourmet popcorn, mystery prizes & special offers! Enjoy a variety of handmade popcorn recipes as well as special sales and a surprise pop at the end of your visit.

### SMALL BITES SATURDAYS

**Every Saturday  
From 11:00-2:00pm**



This month we are featuring one of our favorite holiday popcorn recipes. Stop by any Saturday through the month of December to try our Herbed Garlic-Parmesan Popcorn recipe paired with our 2019 Merlot.



### HOLIDAY TRIO

**2022 Reluctant Rosé  
2017 Innuendo Noir  
2019 Merlot**

**Regularly \$103.00  
\$80- Non Members  
\$70- Club Members**

This holiday season celebrate your special events with some of our favorite wines. Whether you are hosting an intimate get together or having a giant feast, these handpicked wines pair perfectly with any holiday menu.



## *Herbed Garlic-Parmesan Popcorn*

### 2019 Merlot



Makes 4-6



12 Minutes

### INGREDIENTS

- 1 tablespoon butter 1 tablespoon extra virgin olive oil
- 1 large clove garlic, pressed through garlic press
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried basil
- 8-10 cups popped popcorn (or 1 bag natural, unsalted microwaved popcorn)
- 3/4 cup finely grated Parmesan cheese, more if desired (Top with shredded parmesan to taste.)
- Salt to taste.

### DIRECTIONS

1. Place butter, olive oil, and garlic in a small sauce pan over medium-low heat. Heat until butter melts and starts to lightly simmer. Cook while stirring with rubber spatula for 1-2 minutes, until garlic is softened and fragrant. Add thyme and basil and stir to combine. Remove pan from heat and set aside.
2. Prepare popcorn if you haven't already. Place popcorn in large mixing bowl. Drizzle butter mixture over popcorn while stirring with large spoon or spatula. Quickly toss to coat. Add Parmesan cheese and toss until well distributed. Top with additional Parmesan if desired and serve immediately.

## Holiday Hours and Closures

**Christmas Eve Sunday, December 24th - 10am-3pm**

**Christmas Day, Monday, December 25th - Closed**

**New Years Eve, December 31st - 10am-3:30pm**

**New Years Day, Monday, January 1st - Closed**