



## June Newsletter

Volume 6, 2024



### 2022 CHARDONNAY

Fermented in neutral
French oak and stainless
steel, this Chardonnay
is fruit forward with crisp
aromas of lychee and
honeysuckle. A juicy,
succulent wine that
leaves a lasting
impression of lemon
blossom and pear with a
crisp finish.

### Regularly

### Chardonnay- \$30.00

\$24.00-20% OFF Non Wine Club \$21.00-30% OFF Wine Club

#### UPCOMING EVENTS

TRIPLE CROWN EVENTS

Belmont-June 8th

From 10:00am-3:30pm

The perfect place to bet and win!
Witness the spectacle of the Triple Crown Races while
sipping on a signature cocktail Wine Spritzer!
Each paid tasting receives the opportunity to bet on
their favorite horse. Dress up in your Derby best to
receive an extra 10% off any wine purchase.

# SLOCAL'S ONLY COMPLIMENTARY TASTING

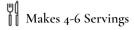
Thursday-Monday 10:00am-3:30pm

Enjoy a complimentary Wine & Cheese pairing through the month of July and August for all of our amazing SLO county locals.

## KENTUCKY DERBY & PREAKNESS STAKES

Thank you for joining us for these great events. We had so much fun, and look forward to seeing you for the Belmont Stakes!







#### INGREDIENTS

- 8 ounces Linguine Pasta
- 2 tablespoons olive oil
- 6 tablespoons butter
- 4 cloves garlic, minced
- 1 teaspoon red pepper flakes
- 1¼ pound large shrimp
- Salt and pepper to taste
- 1 teaspoon Italian seasoning
- 4 cups baby spinach
- ½ cup parmesan cheese
- 2 tablespoons parsley, chopped
- 1 tablespoon lemon juice

#### **DIRECTIONS**

- **1.** In a large pot cook the pasta in boiling water according to package directions. Drain and set aside.
- **2.** Using the same pan, heat olive oil and 2 tablespoons of butter. Stir until mixed and butter is melted. Add the garlic and red pepper flakes and cook until fragrant.
- **3.** Add the shrimp, salt and pepper to taste. Cook until the shrimp start to turn pink. Add Italian seasoning and spinach and cook until wilted.
- **4.** Add the pasta back to the pot with the remaining butter, parmesan and parsley. Stir until mixed and butter is melted.
- 5. Add the lemon juice before serving and serve while hot.