



June Newsletter

Volume 6. 2025



2020 TEMPRANILLO

The complexity of this wine has a balance of earthy minerality and dark fruit.

On the nose, you will smell cherry and soft leather. While it rests on the palate, there are notes of sandalwood, warm spice, and a soft hint of vanilla giving it a velvety finish.

Regularly -\$37

\$29.60-20% OFF
Non Wine Club

\$25.90-30% OFF
Wine Club

UPCOMING EVENTS



SLOcal's Only!
Complimentary Tasting
Thursday-Monday
July-August
From 10:00 a.m.-3:30 p.m.

Enjoy a complimentary wine and cheese pairing through the month of July for all of our amazing SLO County locals. Try our Summer menu featuring new wines and cheeses.

LobsterFest!
Saturday-Sunday
September 13th & 14th
5:00 p.m.-7:00 p.m.



Enjoy a "hands-on" feast of shrimp, artichoke, corn on the cob, sausage, and potatoes spread out in classic New England style in the middle of the table. Topped off with a 2 - 2 ½ pound fresh Maine Lobster, complete with dipping sauces, a glass of wine and dessert. Seating is limited and reservations are required.

LobsterFest 2024





BBQ Shrimp Tacos



Makes 6-8 servings



30-45 minutes

INGREDIENTS

- **3 tablespoons butter, melted**
- **2 large garlic cloves, minced**
- **1/2 cup cabbage chopped**
- **1/2 white onion chopped**
- **1 1/2 lbs pounds large shrimp, deveined and peeled**
- **4 limes cut into quarters**
- **1/2 teaspoon kosher salt**
- **8, 6 inch corn tortillas**
- **2 large avocados**
- **1 small bunch chopped cilantro**

DIRECTIONS

Skewer the shrimp. If using wood skewers, soak them in water for 10 minutes beforehand. In a small bowl, combine butter and garlic.

Preheat a gas grill to high; adjust to medium after 15 minutes.

Brush the shrimp with the garlic butter.

Place them on the grill. Cook about 4 minutes on each side or until the shrimp are opaque. Remove from the grill.

Lightly salt the shrimp.

Grill the corn tortillas for about 30 seconds each side, then keep wrapped in a kitchen towel to keep warm.

To serve pull the shrimp off the skewers and divide them evenly among the tortillas. Top with the cabbage, slice of avocado, chopped cilantro, chopped white onion and squeeze a lime over the taco.

Enjoy with a glass of Mitchella Tempranillo!