



# June Newsletter

Volume 6. 2024

## 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!**



## 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



# Lemon Garlic Parmesan Shrimp Pasta

## 2022 Chardonnay



Makes 4-6 Servings



12 Minutes

## 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.