

May Newsletter

Volume 5. 2024



2022 ROSÉ

A refreshing blend of Cabernet Sauvignon and Mourvèdre, our Rosé, has bright aromatic notes of fresh strawberry and geranium. With a slightly dry acidity, this wine has hints of guava, mango, and watermelon. This delightful Rosé makes us reminiscent of walking through the strawberry fields as a child.

Sale Prices

Reluctant Rosé- \$26.00

\$20.80-20% OFF Non Wine Club \$18.20-30% OFF Wine Club

UPCOMING EVENTS



TRIPLE CROWN EVENTS

Kentucky Derby-May 4th Preakness Stakes-May 18th Belmont-June 8th From 10:00-3:30pm

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.

MEMORIAL DAY WEEKEND

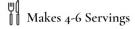
Fri-Sun, May 24th-26th From 10:00-3:30pm

This Memorial Day weekend all military, firefighters, law enforcement, and first responders receive complimentary tastings plus a 30% discount.

Crab Feed 2024

Thank you to everyone who came to our annual Crab Feed dinner. We loved having you all here with us to share in our love for good food and great wine. Here are some pictures from this year's dinner. We hope you enjoy the memories as much as we do.







INGREDIENTS

For the dressing:

- 2 Tablespoons balsamic vinegar
- 2 Tablespoons red wine vinegar
- Salt and pepper
- 1/4 cup olive oil

For the salad:

- 1 (5-pound) watermelon, cut into bite-sized chunks
- 6 cups fresh spinach or arugula
- 1 red onion, thinly sliced
- 2/3 cup feta cheese, crumbled
- 1/2 cup slivered almonds
- 2 Tablespoons chopped fresh basil

DIRECTIONS

1. In a small bowl, combine the vinegars, salt, pepper, and whisk until salt is dissolved.

Slowly whisk in the olive oil, a few drops at a time. Add in the chopped basil, taste and adjust seasonings.

- **2.** In a large bowl, combine the melon, arugula/spinach, onion and feta. Pour the dressing over the melon mixture and toss gently until everything is coated and evenly mixed.
- **3.** To serve, divide salad among individual plates and garnish with slivered almonds and extra basil leaves.