



May Newsletter

Volume 5. 2024

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.



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



Balsamic Watermelon Feta Salad

2022 Rosé



Makes 4-6 Servings



12 Minutes

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.