

grillin' & chillin'

June 2016 traditional club

upcoming pickup parties

Sunday 4-6, Tuesday 6-8

June 5th & 7th July* 10th & 12th August 7th & 9th

*due to 4th of July, parties will be held on the second Sunday & Tuesday of that month



raiolas d'outono albariño

2015 - rías baixas, spain

winery notes:

Pale straw yellow in color with greenish highlights. Bright, fine and elegant on the nose with superb varietal aromas. Soft on the palate with fine acidic structure. Long and round in the mouth.

Retail Price: \$19.99



pair with
**blackened
fish tacos**
with avocado cilantro
crema

get the recipe at hostthetoast.com
hostthetoast.com/blackened-fish-tacos-avocado-cilantro-sauce



la posta fazzio malbec

2014 - mendoza, argentina

90 points Robert Parker
Two Thumbs Up - Wendy :-)

This crowd pleasing, steak loving wine will be the hit of your Memorial weekend! This malbec is so rich it's almost chewy! I picked up some chocolate hints and eucalyptus as well in the opulent finish. Get your skirt steak on the grill and watch this wine sing! - WENDY

WINE ENTHUSIAST

“Earthy, chunky plum aromas get nice accenting from baking spice and leathery notes. This is a fully extracted, full-bodied Malbec with minty, slightly medicinal black-cherry and berry flavors. A bright, dry, spicy finish works well. Drink through 2019.”

Retail Price: \$19.99



pair with
**argentinean
steak**
with chimichurri

get the recipe at foodnetwork.com
foodnetwork.com/recipes/argentinean-steak-with-parsley-sauce-carne-y-chimichurri-recipe.html



big john's spicy cajun

This spicy hand-rubbed cheese packs a heated punch as you near the rind. Made from the milk of local Jersey cows in Northern Utah, the combination of sweet creaminess and spice make it a great addition to any cheese plate.

Retail Price: \$24.99 lb

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June 2016 club red

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grochau cellars gamay noir

2014 - eola-amity hills, oregon

John Crochau treats his Gamay with the love and respect it deserves. The exuberant flavors of raspberry and currant flow in immediately and finish softly and elegantly with just a hint of banana (a characteristic of Gamay). Try it with cedar planked salmon below for an out of this world pairing. These planks are typically for sale next to your fish monger's counter. If you don't see them, just ask. - WENDY

Retail Price: \$35.99

pair with
cedar plank
salmon



get the recipe at wannabite.com
wannabite.com/the-best-salmon-marinate-recipe



sir thomas cullinan

60% merlot,
40% cabernet sauvignon

2011 - simonsberg-stellenbosch, south africa

This is a very special wine, and ready to drink today through the next 5 years. It's rich, rich, rich! An explosion of chocolate and leather that will leave you longing for another bottle. There is so much value in South Africa right now, if this was a California wine of the same caliber, you'd be paying well over \$150 for it. Enjoy! - WENDY

Retail Price: \$45.99

pair with
"braai sushi"

Sushi is raw fish, right? Not when you're from South Africa!



get the recipe at braaiboy.com
braaiboy.co.za/recipe/braai-sushi



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