



December 2023 REDS

Holiday-Ready Reds

Black Elephant Vintner's

"Three Men in a Tub with a Rubber Duck" 2020 \$22

Special Reorder Price \$18.70 (15% off)

Western Cape, South Africa

Old world meets new in this trio of classic varieties sourced from the coastal region of the South African Winelands seamlessly blends to create this playful wine. Aged for three (3) months before bottling, the wine received a light fining and filtration before maturing in French oak barrels for 19 months. Cabernet Sauvignon (55%), Merlot (43%), and Mourvèdre (2%). Decanting is recommended within the first 3-5 years.

Thelema Mountain Red 2019

\$20

Special Reorder Price \$17 (15% off)

Stellenbosch, South Africa

This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy with well-rounded tannins and a long, delicious finish. Particularly good with light and medium flavored food such as pizza or barbeque. 57% Shiraz, 22% Petit Verdot & 21% Grenache

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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PARMESAN CRISPS

Ingredients

1 cup Parmesan, finely grated
Freshly ground black pepper
Dry oregano

Cooking Instructions

1. Preheat oven to 400F (200C). Line a baking sheet with parchment paper or silicone mat.
2. Place heaping tablespoons of parmesan at least 1 inch apart, flattening slightly.
3. Sprinkle freshly ground black pepper and dry oregano on top of each.
4. Bake for 6-8 minutes until golden and crisp.
5. Cool completely.
6. Top with your favorite pesto, chutney, tapenade, or charcuterie

Pair with **Thelema Mountain Red 2019*