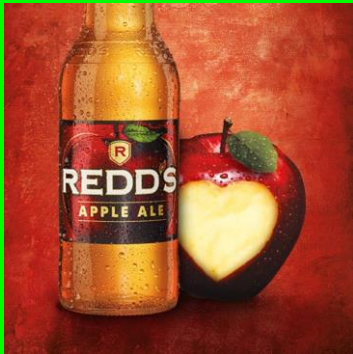


WINE OF THE MONTH
LA MERIKA



\$4.45 750ml

BEER OF THE MONTH
REDD'S APPLE ALE



\$12.95 12 packs



WINE, SPIRITS, BEER & MORE

NEWSLETTER

APRIL

2017

WINE FEATURE: 7 MOONS RED BLEND \$12.97

7 Moons celebrates the phases of the moon by combining 7 grape varietals into a smooth, fruity, easy to drink wine:

Syrah • Merlot • Petite Sirah • Zinfandel • Cabernet • Malbec • Grenache

Our red blend opens with aromas of chocolate-covered cherries, baking spices, and vanilla bean. Flavors of strawberry preserves, cherry cola, and milk chocolate follow through to a smooth, fruit-forward, lingering finish. Delicious paired with a broad range of foods from barbecued chicken and caprese salad to take-out Chinese.

WINE FEATURE: HOPES END AUSTRALIAN RED \$9.97

Bright, deep purple red in color with aromas of boysenberry and cherry jam. Forest fruit jam, vanilla with subtle oak, a hint of chocolate and a velvety, smooth finish.

Pairs well with perfectly cooked Ribeye, hearty pasta or your favorite pizza.

Blend: 41% Shiraz, 36% Grenache, 17% Malbec, 6% Petit Verdot



Contact Us

Williquors

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“Great is the fortune of he who possesses a good bottle, a good book, a good friend.” Moliere

NEW ITEM: SAN ANTONIO CARDINALE SWEET RED \$6.95

San Antonio Cardinale is a sweet red wine. It is a proprietary blend created by the Riboli family. Cardinale can be enjoyed by itself or with your favorite cuisine. Serve slightly chilled. Gold medal winner in national competitions.

NEW ITEM: BODEGA DE SAN ANTONIO SANGRIA \$6.95

There is one wine brand that creates a special sangria wine, meaning the wines burst with fruit flavors and do not require the addition of fresh fruits. This brand is called Bodega de San Antonio. The brand's Sangria Tradicional is a semi-sweet red sangria with fresh orange, lemon, and lime characteristics that are balanced with bright acidity. The Sangria Blanca is a semi-sweet white sangria with similar flavors. It is great serve chilled.

May Class/Event Schedule

Please call 701-751-7373 to reserve your spot today.

Class fee's will be collected the night of class!

- Thursday May 11th @ 6:30 “Northstar: The Art of Blending” **Free To Attend**
Join Merf, the winemaker from Northstar Winery, as he leads you on a taste experience like no other. You will get to try the great wines of Northstar as well as three winery exclusive wines. He will guide us on this blending journey! I'm pretty sure he will sign bottles for you after class as well! Sign up fast as spots are limited.
- Tuesday May 16th @ 6:00 & 8:00 “The Evolution of Sokol Blosser” **Free To Attend**
Join Lee Medina, the brand ambassador for Sokol Blosser, as he takes us on the Evolution tour of Sokol Blosser. We will be tasting seven great wines, three of which are new to the state! Trust me when I say he is a great presenter. I have personally sat through two sessions in the past and they were spectacular.
- Tuesday May 30th @ 6:00 “Malbec Exploration” **\$10.00 person**
Join us as we taste through the many different faces of Malbec. We will be tasting 8 different Malbecs from all over the world! These wines are great for the grilling season ahead.