

**WINE OF THE MONTH
FRONTERA**

(.750 ALL TYPES)



\$3.95

**BEER OF THE MONTH
KONA**

12 PACKS



\$12.95



WINE, SPIRITS, BEER & MORE

**NEWSLETTER
SEPTEMBER 2017**

IN STORE SILENT AUCTION:

BENEFITING BRAVE KIDS BOLD CURES



We will be holding a silent auction benefiting the Sanford Health Foundation Brave Kids Bold Cures Charity. Please stop in to the store and bid on these great packages as listed below. All the money raised from these auctions will go directly to helping brave children and their families fight! Together we can make a difference!



1. Rare Bourbon Antique Collection (2016 release bottles)
Valued @ \$715

1 bottle each: Old Rip Van Winkle 10 year, Eagle Rare 17 year, George T. Stagg, William Larue Weller, Thomas H. Handy Sazerac Rye, Colonel E.H. Taylor Four Grain, Buffalo Trace Bourbon Cream, Goose Island Bourbon County Stout

2. Napa Valley Cult Classics (1 bottle of each listed)
Valued @ \$1425

2013 Opus One, 2010 Joseph Phelps Insignia, 2013 Far Niente Oakville Cabernet, 2007 Silver Oak Library Release, 2014 Caymus Cabernet, 2013 Louis Martini Lot. No. 1, 2014 Stag's Leap Artemis, 2011 Robert Mondavi Oakville Cabernet, 2009 Rombauer Stice Lane Cabernet, 2010 Rombauer Atlas Peak Cabernet, 2013 Cakebread Cellars Cabernet, Overture by Opus One



Contact Us

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

NEW ITEM: FRAPPACHATA

FrappaChata Iced Coffee has hit the shelves at Williquors. It is made from a blend of RumChata and dark roast coffee. RumChata is a blend of five times distilled Caribbean rum, Wisconsin dairy cream, and cinnamon, with natural and artificial flavors. FrappaChata Iced Coffee is currently available in 1.75 liter and 100ml mini sample bottles. It pours to a chocolate milk color. The aroma is cinnamon, vanilla, and coffee with a light rum backing. The cinnamon horchata entry has creamy flavor with a nice mouth feel. Coffee flavor arrives at the midpoint building to a tasty mocha rum peak that continues through a smooth creamy fade that includes a bright vanilla cinnamon flavor.

September Class/Event Schedule

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

Class fee if noted will be collected at the time of class.

1. Thursday September 14th, 2017 @ 6:30 **FREE**
Flora Springs Winery Exploration: We will have a representative from Flora Springs in the classroom to taste us through their exceptional selections and to learn a history of the winery. We will be trying 5 core wines as well as two highly allocated single vineyard Cabernet selections. These wines are outstanding and the pricing that night will be too!
2. Thursday September 21st, 2017 @ 6:30 **\$10.00**
Rose, A Year Round Wine: We will be conducting a class on Rose wines to show that there is truly a Rose Wine out there for everyone. This class will also be utilizing small bites of food to compare and contrast with the wines. This one will be a blast!