



Summer Surprise Case

\$282 + tax

Summer

This season's wine selections are inspired by backyard barbecues, hotter days and lots of sun

Food

Seasonal recipes by
www.foodandwine.com

Wine

Twelve outstanding wines to celebrate the arrival of summer



Chicken Mango Salad

- 4 boneless, skinless chicken breasts
- 3 tablespoons light brown sugar
- 1/4 cup water
- 1/4 cup plus 2 tablespoons fresh lime juice and lime wedges for serving
- 1 tablespoon chili-garlic sauce
- 1/4 cup vegetable oil
- Salt and pepper
- 1 ripe mango, peeled and cut into 1/2-inch chunks
- 1 ripe avocado, peeled and cut into 1/2-inch chunks
- 1 tablespoon chopped fresh mint
- 5 ounces mixed greens (6 cups)

In a saucepan, bring the brown sugar and water to a boil. Transfer to a large bowl. Whisk in the lime juice and chili-garlic sauce; let cool. Whisk in the oil and season with salt and pepper.

Heat a large nonstick skillet over medium-high heat. Place the oil and chicken (lightly seasoned) and cook until through. Remove the chicken from the pan and let it rest.

Add the chicken (sliced), mango, avocado and mint and toss thoroughly with the dressing. Add the greens and gently toss. Transfer the salad to plates and serve with lime wedges.



Languedoc-Roussillon, France

Flores Face A La Mer

'Les Vignerons de Florensac' (also known as Flores) is a tiny cooperative located in the heart of Picpoul de Pinet, in the Languedoc wine region of southern France.

Cooperative wineries are fascinating little ecosystems, in their own right. They consist of a community of winegrowers (farmers) that bound together as a team, to make wine under their own label. This rare white is a crisp blend of Piquepoul and Terret. It carries an explosive mix of fresh pear, key lime pie and mandarin orange.

\$21



Pasta Shells with Shrimp

- 2 tablespoons plus 1/2 cup olive oil
- 1 1/2 cups fresh breadcrumbs
- 2 cloves garlic, minced
- Salt and black pepper
- 3/4 pound medium pasta shells
- 1 pound large shrimp, shelled and halved lengthwise
- 3 tablespoons lemon juice
- 1 teaspoon anchovy paste
- 3/4 teaspoon Worcestershire sauce
- 3 ounces shredded curly endive (about 2 1/2 cups)
- 1/3 cup plus 2 tablespoons grated Parmesan

In a medium non-stick frying pan, heat the 2 tablespoons oil over moderate heat. Add the breadcrumbs, garlic, and 1/8 teaspoon each of salt and pepper and cook, stirring frequently, until golden, about 5 minutes.

In a large pot of boiling, salted water, cook the pasta shells until almost done, about 10 minutes. Add the shrimp to the pot and cook, stirring occasionally, until both the shrimp and the pasta shells are done, 2 to 3 minutes longer. Drain thoroughly.

In a large glass or stainless-steel bowl, whisk together the lemon juice, anchovy paste, Worcestershire sauce, and 1/4 teaspoon each of salt and pepper. Add the remaining 1/2 cup oil slowly, whisking.

Add the pasta and shrimp, the curly endive, and the 1/3 cup Parmesan to the dressing and toss. Serve the salad warm or at room temperature, topped with the garlic breadcrumbs and the remaining 2 tablespoons Parmesan.



Cotes de Gascogne, France

Domaine Chiroulet

Cotes de Gascogne is an area in southwestern France producing principally white wine. Domaine Chiroulet is located in one of the most beautiful areas of this obscure wine region. This fresh and racy white is made from a blend of Gros Manseng, Sauvignon Blanc and Ugni Blanc. Lots of exotic notes like mango, white peach and grapefruit burst from the glass. It's also aged on its lees in large tanks for 8 months before bottling. This provides additional richness and creaminess.

\$24



Spaghetti Carbonara

- 1 pound spaghetti
- 2 large egg yolks
- ½ cup heavy cream
- 1 tablespoon extra-virgin olive oil
- 6 ounces thickly sliced pancetta (cut into 1/8-inch dice)
- 2 garlic cloves (thinly sliced)
- 1 cup freshly grated Parmesan cheese (3 ounces plus more for serving)
- 1 pinch of freshly grated nutmeg
- Freshly cracked pepper

In a large pot of boiling salted water, cook the spaghetti until just al dente. Drain, reserving 1/2 cup of the pasta cooking water.

Meanwhile, in a small bowl, whisk the egg yolks and cream. In a large, deep skillet, heat the oil. Add the pancetta and cook over moderately high heat, stirring, until crisp, 4 minutes. Add the garlic and cook until golden, 1 minute.

Add the spaghetti to the skillet. Cook over low heat, tossing, until coated. Slowly add the reserved pasta cooking water and beaten egg yolks. Toss until coated with a creamy sauce, about 1 minute. Add the 1 cup of Parmesan and the nutmeg; season with pepper. Transfer to bowls and serve, adding extra Parmesan.

Burgundy, France



Lucien Lardy Chardonnay

'Terroirs Originels' is considered a benchmark in the constellation of independent estates from Southern Burgundy. For over 25 years, several producers located in this area have shared their passion and vision for the winemaking profession. Each winegrower is independent yet bringing their ideas together to promote the unique terroir of Beaujolais and the grapes grown. This fresh and creamy Chardonnay offers notes of green apple, grapefruit, pineapple and lemon curd.

\$32



Spiced Pork Chops

- 2 tablespoons canola oil
- 1 small white onion, chopped
- 2 garlic cloves, chopped
- 1 1/2 ounces dried chiles, stemmed, seeded and cut into 2-inch pieces
- 1 1/2 cups low-sodium chicken broth
- Pinch of sugar
- Salt and pepper
- Four 1-inch-thick, bone-in pork rib chops
- Mini potatoes, for serving

In a medium saucepan, heat the oil. Add the onion and cook over moderate heat, stirring occasionally, until softened, 5 minutes. Add the garlic and chiles and cook, stirring, until well-toasted and fragrant, 2 minutes. Add the broth and bring to a boil. Simmer the sauce over moderate heat, stirring occasionally, until the chiles are softened, 5 minutes.

Transfer the mixture to a blender, add the sugar and puree until smooth. Transfer the sauce to a bowl. Season with salt and pepper.

Light a grill and oil the grate. Season the chops with salt and pepper and rub with 3/4 cup of the sauce. Grill over moderate heat, turning every 5 minutes and basting with the remaining 3/4 cup of sauce, until cooked through, 20 minutes. Transfer the chops to plates and let rest for 5 minutes. Serve with potatoes.



Rheinhessen, Germany

Weingut Frey Rose

Going back four generations now, the Frey winery is located at the highest elevated municipality in the south of the Rheinhessen. However, the roots of grape growing in the family go back into the 18th century. Vinified entirely in stainless steel tanks, this Pinot Noir rose conveys a more modern and clean style, under the direction of the youngest generation. It offers a pretty mix of strawberries, cherry, wildflowers and watermelon, with a hint of spicy red currants and rose water.

\$27



Oven-Baked Salmon

4 salmon fillets - about 6 ounces each
2 tablespoons olive oil
1/2 teaspoon salt
1/4 teaspoon black pepper - just a pinch if using finely ground black pepper
2 teaspoons minced garlic
1 teaspoon Italian herb seasoning blend or 1/4 teaspoon each dried thyme, parsley, oregano, and basil
1 medium lemon

Preheat oven to 400 degrees and grease a large baking pan. Arrange salmon fillets on the baking sheet and season generously with salt and pepper.

Stir together olive oil, garlic, herbs, and juice of 1/2 lemon. Spoon over salmon fillets being sure to rub all over the tops and sides of the salmon so it has no dry spots. Thinly slice remaining 1/2 of lemon and top each piece of salmon with a slice of lemon.

Bake for 12-15 minutes until salmon is opaque and flaky when pulled apart with a fork. You can broil the last 1-2 minutes if desired.

Garnish with fresh thyme or parsley if desired and serve.



New South Wales, Australia

Trentham Pinot Noir

New South Wales is the second largest wine producing state in Australia and home to some of the oldest vineyards as well. The Trentham Estate has a rich history that the Murphy family has proudly continued, from one generation to the next, celebrating its 37th anniversary in 2025. This offering is made from 100% Pinot Noir and is sourced from vines ranging between 10 to 25 years old. You'll taste a mingling mix of purple fruits with hints of cedar, pepper and herbal tea.

\$26



Sloppy Joes

- 1 pound lean ground beef
- 1/4 cup chopped onion
- 1/4 cup chopped green bell pepper
- 2 cloves garlic, minced
- 8 oz tomato sauce
- 1/3 cup ketchup
- 1/4 cup of your favourite BBQ sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1 teaspoon yellow mustard
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 6 hamburger buns, split

Heat a large skillet over medium heat. Cook and stir lean ground beef in the hot skillet until some of the fat starts to render. Add onion, garlic and bell pepper; continue to cook until vegetables have softened and beef is cooked through.

Stir in tomato sauce, ketchup, BBQ sauce, Worcestershire, brown sugar, mustard and garlic powder; season with salt and pepper. Reduce heat to low and simmer for 20 to 30 minutes.

Divide meat mixture evenly among hamburger buns and serve with a light salad.



Alicante, Spain

Bodegas Bocopa

Wines from the region of Alicante have evolved throughout the years, thanks to new winemaking technologies that are reaching new heights. The area itself has a long history of grape growing and wine production, which was introduced by the ancient Romans. This little firecracker is a blend of Monastrell, Cabernet Sauvignon and Tempranillo. It carries a fresh mingle of dark cherry, blackcurrant, blueberry and balsamic, with soft tannins and a juicy mouthfeel.

\$21



Pizza

- 1 tablespoon olive oil, plus more for drizzling
- One 28-ounce can whole tomatoes, drained and chopped
- Salt
- 1 pound room-temperature pizza dough
- 10 ounces buffalo mozzarella, thinly sliced
- 16 basil leaves, torn

Put a pizza stone on the oven floor and preheat the oven to 500°, allowing at least 45 minutes.

Meanwhile, in a medium skillet, heat the 1 tablespoon of olive oil. Add the tomatoes and cook over high heat, stirring a few times, until slightly thickened, about 4 minutes. Season with salt.

Cut the pizza dough into 4 pieces and pat each one into a disk. Transfer the disks to a floured baking sheet, cover with plastic wrap and let rest for 20 minutes.

On a lightly floured work surface, roll 1 disk of dough into a 9-inch round. Transfer it to a floured pizza peel or flat cookie sheet. Spoon about 1/4 cup of the tomatoes over the dough. Top with one-fourth of the mozzarella and drizzle with olive oil. Slide the pizza onto the hot stone and bake for about 4 minutes, or until browned around the edges and bubbling. Transfer the pizza to a work surface and sprinkle with 4 basil leaves. Cut it into 4 wedges and serve immediately. Repeat with the remaining pizza dough, tomatoes, cheese, olive oil and basil.

Veneto, Italy



La Dama Valpolicella

Gabriele & Miriam Dalcanale had a dream to start their own winery and create lovely versions of the famed Valpolicella wines. In 2006, they purchased some vineyards and the rest is history. Today, they own and cultivate 16 hectares of vines. This wine is a classic blend of Corvina, Rondinella, Corvinone and Molinara. Tasting highlights include a fusion of juicy raisin, currant, black cherry, sour cherry and dusty flowers, with a superb lushness and lots of juicy freshness.

\$28

Cotes-du-Rhone, France



Pork Loin

3/4 cup of your favourite barbeque sauce
1/3 cup soy sauce
1/4 cup honey
3 tablespoons red wine vinegar
2 tablespoons Dijon mustard
1 teaspoon vegetable oil
One 2-pound pork loin, tied
Salt and freshly cracked pepper

In a small bowl, stir the barbeque sauce with the soy sauce, honey, vinegar and mustard until combined.

Preheat the oven to 375°. In a large ovenproof skillet, heat the oil until shimmering. Season the pork loin with salt and pepper and sear it in the skillet over moderately high heat until browned all over, about 6 minutes. Transfer the skillet to the oven and roast the pork for 30 minutes. Slather the pork with some of the sauce and roast for about 10 to 15 minutes longer, or until an instant-read thermometer inserted in the center of the roast registers 140°. Transfer the pork loin to a cutting board and let rest for 10 minutes.

Add the remaining sauce to the skillet and cook over moderately high heat, scraping up any browned bits, until the sauce is slightly caramelized, 5 to 6 minutes. Thinly slice the pork and serve the remaining sauce alongside.



Domaine De Cabasse

Over two-thirds of the wine produced in the Rhone falls under the Cotes-du-Rhone appellation. If one looks close enough, wines of very high quality can easily be found. Under vine for over 600 years, this property has been lovingly cared for by the Baudry family since 2012. Being a new producer for Alberta, we're certainly very excited to share this wine with you. It's a classic blend of Grenache and Syrah. It offers a mix of raspberry jam and plum, alongside black pepper, sage and licorice.

\$25



Chicken Cheeseburgers

8 thick-cut strips of bacon (1/2 pound)
1 1/2 pounds ground chicken
Salt and black pepper
4 slices of aged cheddar cheese
Barbecue sauce, for brushing
4 sesame seed hamburger buns, split and toasted
Thinly sliced red onion and tomato and shredded iceberg lettuce, for serving

In a large cast-iron skillet, cook the bacon over moderate heat, turning once, until browned and crisp, 8 to 10 minutes. Transfer the bacon to paper towels to drain and cut the strips in half. Pour off all but 2 tablespoons of fat from the skillet.

Form the chicken into four 1/2-inch-thick patties and season generously with salt and pepper. Add the patties to the skillet and cook over moderately high heat until browned on the bottom, about 4 minutes. Flip the burgers, top with the cheese and crisp bacon and cook until the cheese is melted and the burgers are just cooked through, about 8 minutes.

Spread barbecue sauce on the bottom buns and top with the cheeseburgers, sliced onion, tomato and lettuce. Close the burgers and serve right away.



Abruzzo, Italy

Riseis Montepulciano

Abruzzo is a wine region on the east (Adriatic) coast in central Italy. In terms of farming and wine production, it's best known for the Montepulciano grape. Not to be confused with the region of Montepulciano in Tuscany, which focuses on the very important Sangiovese grape. This wine is made from 100% Montepulciano and it shows the structured side of this grape varietal. It boasts juicy flavours of blackberry, wild strawberry and cherry with a hint of spice and moist soil.

\$26



Veal Parmigiana

- 1/3 cup grated parmesan cheese
- 2 teaspoons dry breadcrumbs
- 1 1/2 lbs veal cutlets
- 1 egg, slightly beaten
- 2 teaspoons olive oil
- 1/2 cup chopped onion
- 1/2 teaspoon salt and 1/4 teaspoon black pepper
- 1/4 teaspoon Italian seasoning mixture
- 1 (8 ounce) can tomato sauce
- 4 slices mozzarella cheese
- 3 more teaspoons parmesan cheese

Mix breadcrumbs with 1/3 cup parmesan in a bowl. Dip the veal in the slightly beaten egg, then the breadcrumbs mixture.

In a skillet, brown the veal in hot oil. Then place the veal in an 8-inch baking dish, that's been lightly smoothed with olive oil. Sauté onion in the same skillet and add salt, pepper, Italian seasoning and tomato sauce. Let it simmer for a 1/2 hour or until onions are soft and translucent. Top veal with mozzarella and pour tomato mix over everything. Sprinkle the top with 3 teaspoons of parmesan.

Bake at 375* for 30 minutes, or until bubbly and serve with a small side of tomato pasta or roasted veggies.



Tuscany, Italy

Bindi Sergardi Chianti

Bindi Sergardi's origins can be dated back to 1349 and for 23 generations the family has been dedicated to the art of farming and winemaking in Tuscany. Today, daughters Alessandra and Maddalena strive to be forward-thinking and continue to pursue excellence. This Chianti is full of energy, that's extremely well-polished and always consistent every vintage. Made from 100% Sangiovese, you'll taste an explosion of baked Mediterranean herbs and scented purple flowers, with black plum and cherry.

\$30



Lamb Kabobs

- 1/4 cup extra-virgin olive oil
- 4 large garlic cloves, minced
- 2 teaspoons crushed red pepper flakes
- 2 1/4 pounds trimmed boneless leg of lamb, cut into 2-inch pieces
- 6 large firm-ripe tomatoes
- Salt and black pepper
- 2 green bell peppers, cut into 2-inch pieces
- 2 tablespoons chopped parsley

In a large glass dish, combine the olive oil, garlic and red pepper flakes. Add the lamb and turn to coat. Cover with plastic wrap; refrigerate for 2 hours.

Light a grill. Grill the tomatoes over a hot fire until charred all over. Let cool slightly, then peel, core, seed and coarsely chop them. Transfer to a medium saucepan. Using a potato masher or large fork, crush the tomatoes until chunky. Season the sauce with salt.

Thread the lamb onto six 12-inch metal skewers, alternating the meat with pieces of green bell pepper. Season the kebabs with salt and black pepper and grill over a medium-hot fire, turning once, until the lamb is medium rare, about 8 minutes.

Reheat the tomato sauce and spoon it onto plates. Set a kebab on each plate, sprinkle with the parsley and serve. Alternatively, remove the lamb from the skewers and quarter each piece. Heat the lamb in the tomato sauce, transfer to plates and serve.



Bordeaux, France

Instant Becot

Chateau Beau-Sejour Becot is an incredibly famous property in the appellation of Saint-Emilion. Vines were first cultivated by the ancient Romans more than 2,000 years ago. This wine nicknamed 'Instant Becot', is a wine meant to be enjoyed young and fresh. Made from 100% Merlot, the fruit is sourced from both the family's estate and a neighbouring property outside of Saint-Emilion. It's an easy sipper for sure but provides a good punch of flavour and roundness.

\$25



Slow Cooker Beef Short Ribs

- 4 pounds boneless or bone-in beef short ribs about 8 short ribs
- 1 teaspoon salt
- 1 teaspoon black pepper
- 3 cups beef broth
- 1/4 cup Worcestershire sauce
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 sprig fresh rosemary

Season the short ribs with salt and pepper. Heat a large skillet over high heat. Sear the short ribs on each of the 4 sides for about 60 seconds per side.

Pour the beef broth, Worcestershire sauce, garlic powder, and onion powder into a slow cooker and stir together. Place the short ribs into the liquid in the slow cooker.

Place rosemary sprig on top of meat and put the lid on. Cook on low for 6-8 hours, until meat is tender.

Serve with garlic mashed potatoes or polenta.



Bordeaux, France

Chateau 'D De Dauzac'

Chateau Dauzac, in Margaux, is rated as a Fifth Growth based on the Wine Classification of 1855. But all of these iconic Chateaus will release a wine labelled as their 'great second wine'. For Chateau Dauzac, this wine is called 'D De Dauzac'. This little hidden gem is a blend of Cabernet Sauvignon and Merlot. It's silky smooth, offering sublime value with elegance. It exhibits a mix of blueberry, currant, dark raspberry and cake spices, with a hint of mocha.

\$29