



Yukon Liquor Corporation Feature Products February 2012

Red Wine

Masi Costasera Amarone Classico – Italy #347708 375ml \$26.25

Deep, dark ruby red with thin violet tinges on the edges. Strong bouquet of baked fruit, plums and cherries, which provide the fruit flavours on the palate and are accompanied with attractive hints of coffee and cocoa.



Rodney Strong Knotty Vines Zinfandel – United States

#264739 750ml \$25.90

Fresh, bright berry fruit from their heritage Russian River vineyard combined with the ripe peppery jamminess from their Alexander Valley vineyards make for wonderful diversity of flavour showcasing the best that Zinfandel can offer in one wine. Aging for 16 months in French and American oak enhances the Zinfandel's inherent spicy qualities.



White Wine

Bodega Norton Lo Tengo Torrontes – Argentina

#365890 750ml \$11.95

High altitude is the secret to this this cool, fresh Torrontes. The cool night in the vineyard preserve the grape's aromatics and acidity making this an extremely fruity, refreshing version of Argentina's most signature white grape variety.



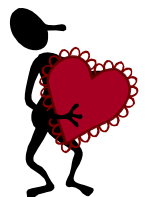
Masi Masianco – Italy

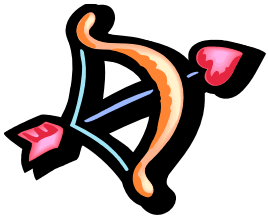
#244681 750ml \$19.65

The wine has an intense straw-yellow color. The intense and fragrant bouquet is characterized by floral (wisteria) and fruity (apple, pear, bananas) notes. On the palate, it has a pleasant acidity, good freshness and intense taste. Medium bodied. The over-ripened Verduzzo leaves a delicate hazelnut note on the finish. A unique wine with a distinct personality, Masianco balances the clean, white fruit and citric acidity of Pinot Grigio with the complex, buttery, tropical fruit notes of Verduzzo.



**Moderation is always in good taste!
La modération a bien meilleur goût!**





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Liqueurs

Grand Marnier – France #1784 750ml \$43.40

Grand Marnier is a first class orange flavoured liqueur. It is made from Cognac flavoured with the peel of bitter Haitian oranges, spices, and vanilla.



Amaretto Disaronno – Italy #2253 750ml \$26.85

The art of craftfully blending 17 different herbs, spices and fruits shows in this decadently smooth and luxurious liqueur from Italy filled with delicious apricot and warm almond flavours.



Imported Beer

Czechvar – Czech Republic #591230 500ml \$3.40

The first impression you get is a pleasurable and delightfully hoppy aroma. The delicate and yet rich malt flavour causes our beer, from even the first sip, to glide smoothly down your throat. It leaves a fine, pleasantly bitter taste that disappears so slowly... that you are already beginning to look forward to another perfectly flavour-balanced sip.



Estrella Damm Inedit – Spain #677310 750ml \$8.85

Developed specifically for use with food, Inedit is an alternative to wine for pairing. The beer is a unique combination of barley malt and wheat with rich spices, providing an intense and complex aroma. The drink has a delicate carbonation and is slightly cloudy; intense spices and an almost unfamiliar creaminess produce a long, pleasant aftertaste. A few suggested pairings of note include a variety of salads, vinegar-based sauces, asparagus, artichokes, fatty and oily fish, and citrus.



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