



**February 2010**

**Wines Of The Month**  
**\$9.95 each or 2/\$17.90**

**Caline 2008 Reserve Chadonnay**

From the rolling hills of the Maule Valley Chile, these Calina wines are blends that showcase the best of each variety. Tasting notes include "subtle aromas of butter balanced by notes of citrus blossoms, green and red apples, white peach and melon. The wine is velvety smooth on the palate, light oak flavors, good acidity, and a crisp long finish w/a hint of minerality."

**Calina 2008 Reserve Carmenere**

This wine is proof that good wine is made in the vineyards and is considered by wine enthusiasts to be a top value. Tasting include say "The color is dark and inky w/deep purple hues. The aromas are intense w/ripe berries, smoked bacon, sweet cotton candy, Grandma's spice box and hints of vanilla. The tannins are well integrated providing the underlying structure to support the wine's opulent fruit. The finish is med.-long, elegant w/spice and hints of oak".

**Cheese Of The Month**

**Asiago Pressato**  
**\$11.95/lb.**

Produced in the Po Valley near Treviso, Asiago Pressato is mild and sweet with a springy pale interior. Made from pasteurized milk and aged 60 days, it yields a full creamy flavor. This asiago is commonly used in kitchens all over Italy and other parts of the world. Enjoy it with crusty Italian bread, grated over pasta or pizza along with a crisp lemony Pinot Grigio.



## What's Cooking!

We have James Beauregard's book **New Hampshire Wine** (*Plaidswede Publishing, Concord, NH*) available for just \$19.95. Jim knows about the growing of grapes in the beautiful scenic vineyards of our state & the private wine shops and state stores that offer the best of the land.

Come into the store and check out our display of various gluten-free and wheat-free products. We have everything from crackers to corn tortilla chips, cookies, pasta, sauces and salsa!

## What's New!

### **L'Estornell Grenache Varietal Red Wine Vinegar**

**\$10.95 for 12.7 oz.**

Made from 100% Garnacha Tinto grapes in Catalonia, Spain, this special vinegar is aged 6 years to achieve an unparalleled maturity and flavor. Pair it up with L'Estornell EVOO for outstanding marinades or dressings.

### **Pasta Sauces by Bobo's**

**\$7.95 for 25 oz.**

Proudly created in New Haven CT, this sauce is made in small batches, are gluten free, have no trans fat and no saturated fat. The various flavors are:

- **Marinara:** High quality tomatoes and all natural ingredients result in a sauce that is not overly spicy and a great source of lycopene. Serve it with pasta, meat or fish, vegetarian dishes or dipping sauce w/crusty bread.
- **Vodka:** It starts with reduction of vodka, wonderfully blended with cream, tomatoes and Romano.
- **Puttanesca:** An old classic with a marinara base, finished off with olives, capers and fresh garlic.

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**Stonewall Kitchen Item of the Month**  
**Salsa - \$5.75 special reduced price!**

Our friends in Maine have done it again with delicious salsas that could be the highlight of your party or any get-together. Try Mango Lime, Raspberry or Black Bean!

**Recipe of the Month**  
**Layered Mexican Dip**

- Preheat oven to 350\*.
- Grease a deep pie dish and layer as follows:
  - Spread a 16oz can of refried beans on bottom of pie plate and follow with 4.5 oz can chopped green chilies
  - Mix ½ cup of sour cream and ½ cup mayo and spread over chilies.
- Layer 1 item at a time:
  - 2 avocados, peeled and diced
  - 2 tbsp fresh lemon juice
  - 1 cup Stonewall Kitchen Black Bean Salsa.
- Top with 1 cup shredded cheddar cheese and 1 cup shredded Monterey Jack cheese.
- Top with four chopped green onions.
- Bake for 20-30 minutes until heated through and bubbly. Serve with tortilla chips.