

EDINA LIQUOR

Uncorked

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Drinking with the Seasons



By Eric Pellinen

Because we live in a state with distinct seasons, we tailor many of the things we do on the time of year. We switch from air conditioning to heat, flip flops to boots and light to hearty foods as we move into fall vegetable and “soup season.”

Beverages also change with the seasons. Many breweries offer fall brews. Wine drinkers also sometimes change, shifting from whites and rosés to richer reds.

Liqueurs continue to grow in the seasonal category. Current autumn-themed liqueurs include apple cider-flavored Evan Williams Apple Orchard and Fulton Harvest Pumpkin Pie cream liqueur. Gamle Ode, a collaboration between Minnesotan Mike McCarron and the 45th Parallel Spirits micro-distillery in New Richmond, Wis., makes Holiday Aquavit, which is infused with allspice and orange in addition to traditional spices like caraway and

juniper. Spiked eggnogs become a staple as we get closer to December’s chill.

For DIY-ers and cocktail drinkers, making a Wassail (a hard, warm punch with cider, brandy, fruit and spices), Mulling Mead or dry red wine make for great drinks to enjoy while around a warm fire in the heart of fall.

Bourbon makes a nice addition to Chai tea. Bourbon or Irish Whiskey mix exceptionally well with fresh-pressed apple cider from the orchard or grocery store. These two mixes – warm or cold – go great together. Step it up a bit and turn it into a cocktail with the addition of some cinnamon schnapps and bitters:

- 1 oz Irish Whiskey (or Bourbon)
- 1 oz cinnamon schnapps
- 2 dashes of Angostura bitters
- 3 oz apple cider

Mix the first three ingredients into a highball or rocks glass, add some ice, top it with apple cider and stir.

Whether pre-mixed or from scratch, there is a wide variety of delicious options for drinking seasonally. Enjoy and let us know if we can help you come up with additional suggestions. 🍷

Eric Pellinen is Manager of Edina Liquor — 50th & France

Celebrate Beaujolais Nouveau Nov. 21

By Greg Keehr, Assistant Liquor Operations Director

The third Thursday in November is the date to remember. This is the official release date of Beaujolais Nouveau in the United States and France.

There will be products available before this date that claim to be Beaujolais, but they are not genuine. Ask our employees to help you identify the real products and vineyards that produce this unique product.

To celebrate this special release, I often host a tasting party to compare and contrast the many vineyard releases that come out on this special day. I usually tell my invitees what brands I have purchased. I then task them to find several different vineyards that have bottled Beaujolais this year. We then get together and compare our purchases by doing a blind taste test. We pick a winner and a loser and then reveal the wines. Everyone has a great time and it is a great way to compare styles and tastes.

To complement this party, each guest brings a small appetizer to accompany the wines. The apps should be light in nature to complement the lightness of the Beaujolais. My favorite appetizer is a fresh loaf of French bread with a light cheese or cheese spread. My favorites are Boursin or baby brie. The bread and cheese also combine well with some Prosciutto. Another variation on this is a light cheese or cream cheese combined with fruit chutney. This makes a great spread for crackers or bread.

Whatever wines you buy or apps you make, a Beaujolais Nouveau party is an event that is fun and easy to plan. You and your friends are sure to have a great time. 🍷

Staff Picks

Eagle Rare Kentucky Whiskey

Eagle Rare 10-year is a Kentucky whiskey single-barrel bourbon. The aroma from this whiskey is a mixture of toffee, herbs and honey with a little oak. On tasting this whiskey, it has dryness up front with some oak and hints of almond and cocoa. Eagle Rare can be enjoyed in a mixed drink, but I prefer to enjoy it in a glass on its own merits.

\$31.99 for 750 mL

Picked by Tom Anderson, Manager of Edina Liquor — Southdale



Murphy-Goode 2011 Homefront Red

This well-balanced red blend is a new addition to the Murphy-Goode line. It was made specifically to give back to our troops through “Operation Homefront.” It is a blend of Syrah, Merlot, Petit Sirah and Zinfandel. It is food friendly and fruit-forward, full of black cherry and raspberry, vanilla and toast flavors, and has a nice long finish that invites another glass.

\$14.99 for 750 mL

Picked by Greg Keehr, Manager of Edina Liquor — Grandview



Lagunitas IPA

“Lah-goo-knee-tuss.” Hailing from sunny Petaluma in northern California, this is an IPA like no other. Lagunitas’ unique and complex brew displays crisp notes of citrus in its copper-colored body. Whether you’re lounging in sunny Edina or swimming in the Russian River, crack open a bottle of this enjoyable 6.2 percent ABV India Pale Ale.

\$8.99 for six-pack bottles

Picked by William O’Reilly, Clerk at Edina Liquor — Grandview



THREE LOCATIONS

50th & France — next to Lunds
3943 W. 50th St.
Edina, MN 55424
952-903-5720

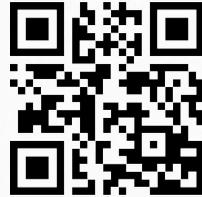
Southdale — next to Cub Foods
6755 York Ave. S.
Edina, MN 55435
952-903-5730

Grandview — near Jerry's Foods
5013 Vernon Ave. S.
Edina, MN 55436
952-903-5740

HOURS

Mon - Thurs – 9 a.m. to 8 p.m.
Fri - Sat – 9 a.m. to 10 p.m.
Sun – closed

Open until 10 p.m. Nov. 27
Closed Nov. 28, Thanksgiving
Open 9 a.m. to 10 p.m. Nov. 29



Scan to view our monthly specials.



\$2 off any Fall/Seasonal Liqueur

Valid 10-1-13 to 10-31-13.
No photocopies will be accepted and no further discounts will be given.
Coupon cannot be used for the product-of-the-month special. One coupon per customer per visit.



\$2 off one bottle of Beaujolais Nouveau, \$10 or greater

Valid 11-1-13 to 11-30-13.
No photocopies will be accepted and no further discounts will be given.
Coupon cannot be used for the product-of-the-month special. One coupon per customer per visit.



Profits get poured back into the community, keeping parks clean, road smooth and taxes low.

6755 York Ave. S.
Edina, MN 55435
www.EdinaLiquor.com
www.facebook.com/EdinaLiquor





Manager's Column

Edina Liquor Hosts Sixth Annual Food Drive



Steve Grausam
Liquor Operations
Director

At this time of year, Edina Liquor starts to get busy planning for the holidays and being involved in different community events.

This October, we will again be part of the Minnesota Municipal Beverage Association (MMBA)/Coors Light Food Drive, which benefits our local food shelf for Volunteers Enlisted to Assist People (VEAP). MMBA represents city-owned liquor operations. We are excited to again be involved in this food drive that benefits VEAP and many residents in our community, young and old.

Last year, thanks to the help of our customers' generous donations, we donated 875 pounds of food and \$1,693 in cash donations to VEAP. Each dollar

collected during the drive counts as one pound of food, making 2012's grand total 2,568 pounds. This was a 50 percent increase over 2011.

Collectively, this statewide food drive collected 11.5 tons of food in its first year in 2008. Last year – the fifth year of the drive – municipal liquor operators collected more than 39.7 tons of food from all over the state. We hope to top 40 tons this year.

In conjunction with the food drive, Edina Liquor is sponsoring its third-annual paper-shredding event at Edina Liquor – Southdale, 6755 York Ave. S. This event is free to the public and will be held 10 a.m. to 1 p.m. Saturday, Oct. 19. It is a great way to de-clutter and have documents destroyed

in a safe and secure manner. As this is a free event, we ask everyone who takes advantage of the shredding to drop off a non-perishable food item to help support our local food shelf. If you drop off five or more items, you will get a coupon good for 10 percent off a purchase at Edina Liquor. You can also make a cash donation.

If you make a food donation, please check to see that what is donated has not expired. If it has, the food shelf has to dispose of it and it creates more work for them.

Thanks for supporting Edina Liquor and the community. We appreciate it and look forward to seeing you! 🍷