

All Summer Long! FREE PRODUCT GIVEAWAYS*

to the first 50 customers in-store with purchase at each of our 13 locations

THURSDAYS & FRIDAYS ONLY Starting July 22

* ONE SPECIFIC PRODUCT TO BE FEATURED ON EACH GIVEAWAY DAY. CUSTOMERS CANNOT CHOOSE GIVEAWAY ITEM. WHILE SUPPLIES LAST. ENDS AUGUST 20, 2021.



ENTER IN-STORE FOR A CHANCE TO



Win a WEBER BBQ!*

Weber Genesis II E-315 Gas Grill

A \$1,249 Value!

** NO PURCHASE NECESSARY. BALLOTS AVAILABLE AT MAGNOTTA'S 13 RETAIL LOCATIONS. SEE IN-STORE FOR FULL CONTEST RULES AND REGULATIONS. ENDS AUGUST 20, 2021.





CAREFNET SALVIGNON



Save \$



Wines Under \$10





ONLY \$9.75





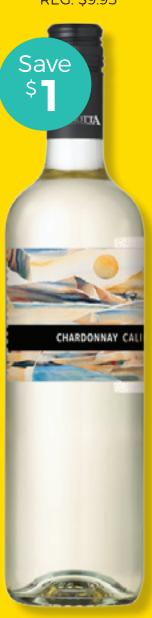


MORE UNDER \$10

NOW \$9.25 REG. \$10.25 NOW \$8.10 *when you buy 12 bottles REG. \$8.60 each **NOW** \$8.95 REG. \$9.95









NOW

ONLY \$8.45

Sweet citrus and almond flavours.











Pack Up the Cider

6-PACK SAVINGS AVAILABLE ON RASPBERRY, PEACH OR PEAR CIDER

PEAR CIDER MULE

- · 6 mint leaves
- · Juice of 1 lime
 - · 1 cup ice
- · 3 oz. ginger beer
- · 1 oz. True Vodka
- 1 can Magnotta Craft Pear Apple Cider
 - Slice of lime and mint for garnish
- 1. In cocktail strainer, muddle lime juice and mint.
- 2. Add ginger beer, vodka and cider and stir.
- 3. Add ice to a copper mug; pour in cocktail through strainer.

4. Stir and garnish with lime slice and mint leaves. more.ctv.ca/food/recipes/pear-cider-mule.html









- 1. Start with Magnotta Sangria in a large bowl or pitcher.
- 2 Add club soda, ginger ale or lemonade.
- 3 Sweeten with sugar.
- 4 Add (about 1 cup) of sparkling wine or brandy.
- 5 Add ripe fruits in bite size pieces. Try plums, berries, oranges and apples.
- 6 Refrigerate for at least 1 hour before serving.
- 7 Serve Sangria with grilled meats, vegetable kebabs and aged cheeses.



SANGRIA SLUSHIES!

- · 1 bottle Magnotta Sangria
 - · 1/3 cup brandy
- · 1/4 cup freshly squeezed orange juice
 - · 2 tbsp. honey
 - · Orange wedges, for garnish
- 1. Pour wine into empty ice cube trays and freeze overnight.
- 2. Combine red wine ice cubes with brandy, orange juice, and honey and blend until smooth.
- 3. Pour into glasses and garnish with orange and lime wedges.

delish.com



Time to Chill



ROSÉ **GRANITA**

- 1. Pour 1 bottle Stiletto Rosé into shallow pan; add 1/3 cup sugar; whisk to dissolve.
- 2. Place in freezer for 2 hours until top and edges are frozen.
- 3. Scape ice crystals towards the centre of pan.
- 4. Repeat every hour until completely frozen. Keep in freezer until servina.
- 5. Scoop ice cream into a glass: top with Rosé Granita.

supercall.com





NOW Icewine \$39.95 REG. \$44.95 /375mL **ICEWINE ROYALE** Cocktails **GIFT BOX INCLUDED** · 1 oz. Cabernet Franc Icewine · 3 oz. sparkling wine Save 1. Pour sparkling wine into a flute glass. **NOW** \$18.95 2. Gently add Cabernet Franc Icewine and garnish REG. \$21.95 with a raspberry. /200mL Source: #VQAIcewineCocktails **GIFT BOX** INCLUDED Save **ICEWINE BELLINI** World's First **Sparkling** · 2 oz. Peach Purée Icewine · 1½ oz. Vidal Icewine · Sparkling wine to top · Lemon twist garnish NOW 1. Pour peach purée into a \$44.95 chilled flute glass. REG. \$49.95 2. Add Vidal Icewine. Top with sparkling wine and /375mL garnish with a lemon twist. Source: #VQAIcewineCocktails Save **INCLUDES A** CANADIAN WOODEN **GIFT BOX** MAGNOTTA ICEWINE MAGNOTTA VIDAL ICEWINE KIRKBY.

Sparkling. Ich

MAGNOTTA

NOW \$34.75 REG. \$44.75



FRENCH 75

- 1. Combine 2 oz. gin, ¾ oz. lemon juice and ¾ oz. simple syrup in cocktail shaker. Fill shaker with ice, cover and shake vigorously until outside of shaker is very cold, about 20 seconds.
- 2. Strain cocktail through a strainer or slotted spoon into a large flute. Top with 2 oz. sparkling wine, garnish with lemon twist.

bonappetit.com

A bar cart essential \$28

Pair with fine

pastries, mature

cheeses, chocolate



ONLY \$29.95

Includes 4 glass flutes

RIDGE



Get into the Spirit!

AVAILABLE AT VAUGHAN OR MAGNOTTA.COM WITH CURBSIDE PICKUP

THE REAL MOJITO

 Place 10 mint leaves and 1 lime wedge into a sturdy glass. Use a muddler to crush mint and lime to release mint oils and lime juice.

2. Add 2 more lime wedges, 2 tbsp. sugar and muddle again to release lime juice. Do not strain mixture. Fill glass almost to the top with ice.

3. Pour 1½ oz. of rum over ice and fill glass with ½ cup carbonated water. Stir, taste and add more sugar if desired. Garnish with lime wedge.

allrecipes.com

A party

starter

TRUE

PARK RUM

Since 1996

RICH & SMOOTH

MAGNOITTA

NATIONAL RUM DAY - AUGUST 16

750ml 40% alc / vol



Wines for Everyday

Refined wines you'll be proud to serve.



\$42.75 EA.







SHOP MORE BAG-IN-BOXES.



SHOP ONLINE CURBSIDE PICK-UP OR FLAT RATE SHIPPING

All featured wines on sale until August 31, 2021 unless otherwise stated. While supplies last. Quantities are limited. No rainchecks. Boutique locations may not carry these featured wines. Selection may vary by location and time. Call for availability. Although we strive for accuracy in both text and pictures, errors may occur. We reserve the right to limit quantities and to correct any errors. All pricing in this flyer subject to applicable deposit/container. See in-store for details. Please drink responsibly.

