



SURDYK'S

Earn  
Double  
Points  
Storewide  
Friday,  
11/26!

# HOLIDAY SALE

November 26 - December 12

## Earn Double Points on these Holiday Favorites!

### Ramsay Pinot Noir

A great value from legendary Pinot producer, Kent Rasmussen.  
(22091) Reg. \$17.99 **Sale \$13.99** Case \$167.88

### Christopher Michael Cabernet Sauvignon

Sourced from two of Washington's acclaimed regions: Wahluke Slope and Yakima Valley.  
(109549) Reg. \$18.49 **Sale \$13.49** Case \$161.88

### Masbon Vouvray

This elegant, off-dry Chenin Blanc could be called the perfect wine for the Holidays.  
(91900) Reg. \$14.99 **Sale \$11.99** Case \$143.88

### Hexamer "Quarzit" Riesling

Just a hint of sweetness, plenty of stonefruit and lively minerality.  
(10346) Reg. \$19.99 **Sale \$14.99** Case \$179.88

### Gobelsburg "Kamptal" Gruner Veltliner

A perfect companion to the many dishes on your holiday table.  
(22117) Reg. \$15.99 **Sale \$12.49** Case \$149.88

### San Giorgio Montepulciano d'Abruzzo

Great value on a quintessential Italian table wine!  
(101421) Reg. \$9.99 **Sale \$7.49** Case \$89.88

### Andriano Pinot Grigio

Andriano's high altitude vineyards produce a stunning expression of this varietal.  
(103754) Reg. \$20.99 **Sale \$15.99** Case \$191.88

### Trig Point "The Railyard" Zinfandel

A full-bodied Zin, loaded with ripe berry and spice.  
(109305) Reg. \$22.99 **Sale \$16.49** Case \$197.88

### Bishop's Peak Pinot Noir

Talley's 2nd label delivers quality and flavor way beyond its price.  
(25564) Reg. \$24.99 **Sale \$18.99** Case \$227.88



### Bread & Butter Pinot Noir

(112078)  
Reg. \$16.49 **Sale \$11.49** Case \$137.88 **30% Off!**



### Pine Ridge Chenin-Viognier

(54445)  
Reg. \$15.49 **Sale \$10.99** Case \$131.88 **29% Off!**



### Josh Cellars Cabernet Sauvignon

(102320)  
Reg. \$15.49 **Sale \$11.49** Case \$137.88 **25% Off!**



### Dry Creek Vineyards Fume Blanc

(73999)  
Reg. \$14.49 **Sale \$9.99** Case \$119.88 **31% Off!**



### Christopher Michael Pinot Noir

(111286)  
Reg. \$18.49 **Sale \$13.49** Case \$161.88 **27% Off!**



### Laroque Cabernet Franc

(100143)  
Reg. \$12.49 **Sale \$8.99** Case \$107.88 **28% Off!**



### Pomelo Sauvignon Blanc

(21902)  
Reg. \$14.49 **Sale \$9.99** Case \$119.88 **31% Off!**



### Bonterra Cabernet Sauvignon

(84152)  
Reg. \$14.49 **Sale \$10.99** Case \$131.88 **24% Off!**



### Marietta Old Vine Red

(36723)  
Reg. \$14.49 **Sale \$10.99** Case \$131.88 **24% Off!**



### Chateau La Freynelle Blanc

(13589)  
Reg. \$14.99 **Sale \$10.99** Case \$131.88 **26% Off!**

## Celebrate with Sparkling Wines!

### LaMarca Prosecco

A best seller with a package as pretty as the bubbly inside!  
(100233) Reg. \$17.49 **Sale \$13.99** Case \$167.88

### Portell Brut Cava

Delicious dry style; drink alone or in Mimosas.  
(111570) Reg. \$13.49 **Sale \$9.99** Case \$119.88

### Roederer Estate Brut

Roederer's California bottling always overdelivers.  
(2816) Reg. \$28.49 **Sale \$21.99** Case \$263.88

### Laurent Perrier "La Cuvee" Brut Champagne (6/case)

A gorgeous Champagne for celebrating this holiday season!  
(95041) Reg. \$54.99 **Sale \$43.99** Case \$263.94



### Calvet Cremant de Bordeaux Brut Rose (6/case)

So pretty. Bright, mineral style with pops of red berry fruit.  
(112450) Reg. \$18.49 **Sale \$13.99** Case \$83.94

### Segura Viudas Brut Cava

Affordable and delicious. What's not to love?  
(106659) Reg. \$14.49 **Sale \$10.99** Case \$131.88

### Piper Heidsieck "Cuvee Brut" Champagne (6/case)

The signature cuvee of the P-H house.  
(23440) Reg. \$46.99 **Sale \$37.49** Case \$224.94

### Marc Hebrat Blanc de Blanc Brut Champagne

Made from 100% Chardonnay, blended from 3 previous vintages.  
(15223) Reg. \$61.99 **Sale \$49.99** Case \$599.88

### Valdoro Prosecco (6/case)

Light, lively, with a delicate bubble.  
(25568) Reg. \$15.49 **Sale \$12.49** Case \$74.94

### Francois Montand Brut Rose

Made from Grenache and Cinsault.  
(113526) Reg. \$15.49 **Sale \$11.99** Case \$143.88

All sizes 750ml unless otherwise indicated.

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# SURDYK'S Staff Selections

## 2015 Senorio de P. Pecina Rioja Crianza (Rioja, Spain)

Just over a year ago I wrote a recommendation for the "Vina Alberdi" Rioja Crianza by La Rioja Alta, which was also from the 2015 vintage. I was gratified to see that many of our customers gave that wine a try, and I'm here today to tell you that if you liked that wine, you are going to love this one. The 2015 growing year was a glorious one across most of Europe, and the wines from that year continue to be wonderful. This bottling, now a full 6 years from harvest, is the current release from the winery. Soft, round, and supple, this red displays lovely aromatics of American oak, red fruit, and baking spices. With some time in the glass the wine develops a beautifully harmonious palate feel that made me just sit back and sigh... so good! Many of the wineries in Rioja have recently gone through a period of 'modern' winemaking efforts to bring more fruit and tannin to their wines, experimenting with macerations, fermentations, and barrel regimes. Pecina hails from the traditional school and has not only eschewed many of those innovations, but has attempted to go backwards in some ways to even more traditional methods than those practiced before modernization 'arrived' in Rioja. I don't argue that modern techniques should be dispensed with, but I will tell you that here, in this bottle of wine, the old-world style shows its beauty and class. I invite you to share this with your friends this holiday season and beyond. They will appreciate your generosity. (110323)

Reg. \$20.99

**Sale \$15.99 Case \$191.88**



**Andy Hall**



## 2020 Mr. Brightside Gamay Noir (Santa Barbara County, CA)

Longtime followers of my wine recommendations may recognize me as something of a traditionalist. Every once in a while, I take a detour into something modern and/or just off the beaten path of the great

varietals and regions. This wine is decidedly in that latter category. Made from the Gamay grape, which is technically known by vine nurseries as 'gamay a jus noir' because the pulp and juice of this grape (unusually for wine grapes) is actually very darkly tinted, or, as the French say, black (noir). Grown somewhat experimentally in Santa Barbara, these vineyards are being farmed organically and vinified here by winemaker Tim Fulnecky in a minimalist way. I'm happy to talk about the new category of 'natural' wines, but suffice to say in a short piece that this qualifies. The wine shows a bright, almost luminescent red in the glass, is mid-weight on the palate, shows very bright, almost crunchy, red fruit notes, and seems to just linger effortlessly on the finish. I was, and continue to be, struck by how brightly toned this wine is without ever feeling sharp or edgy. The balance of fruit and acids is perfect and is really the one characteristic that I look for. Tim does use minimal sulfur (without which the wine would be unstable), but this is a beautiful example of what 'minimal intervention' winemaking is capable of, and I hope you give it a try. (116812) Reg. \$23.99

**Sale \$16.99 Case \$203.88**



## 2019 Seghesio "Sonoma" Zinfandel (Sonoma County, CA)

I am embarrassed to say it had been quite a while since I spent time tasting some of the options in our domestic Zinfandel section. During a recent evening with dear friends, I had the chance. We tasted wines made from the same grapes but grown in different parts of the world. One of the flights was a Primitivo from Italy and its genetic cousin, this Seghesio Zinfandel, from Sonoma County. The Italian Primitivo was lovely, but the Seghesio Zin was a knockout! Bold aromatics of black raspberry and plum fruit tinged with mint and cola will find you before your nose comes near the glass. The palate is drenched with more raspberry, blackberry, chocolate-covered cherry, creamy vanilla, and the signature peppery note I always look for, but often miss, in lesser made Zins. While this richly flavored wine is ideal for the big holiday meals that feature meat, it has enough of a velvety presence to pair beautifully with vegetarian dishes starring mushrooms. (15826)

Reg. \$26.99

**Sale \$18.99 Case \$227.88**



**Noelle Starr**



## 2020 Lagar de Cervera Albarino (Rias Baixas, Spain)

I've been asked many times to name my favorite wine, which is impossible to do. However, it is easier to name some of my favorite wineries: La Rioja Alta, one of Spain's legendary Rioja producers, is top on that list. When I learned Lagar de Cervera is owned by LRA, I couldn't wait to taste it. It was love at first sip. The vineyards are located in Spain's coastal region of Rias Baixas, the best place in the world for this varietal. The nose shows scents of white-fleshed fruit, melon, and crushed gravel. The wine never undergoes malolactic fermentation, and the almost effervescent flavors of lemon oil and Asian pear come across the palate like a ray of sunshine. And because after fermentation the wine is allowed to rest on the spent yeast cells, and occasionally stirred (a process called bâtonnage), it develops a subtle creaminess on the finish. I know I love a wine when all I can think about is all the ways I want to serve it. Naturally, seafood in all forms, especially oysters (raw) and clams (baked) make for stellar pairings, but also root vegetable gratins, rich cream-based soups, and poultry dishes. I guess you can say this is one of my favorite wines! Hopefully, it will become one of your favorites as well this holiday season. (13937)

Reg. \$21.99

**Sale \$17.49 Case \$209.88**



## Le Contesse Brut Prosecco DOC (Veneto, Italy)

The Veneto region of northeastern Italy is home to the fun sparkling wine called Prosecco, which is one of the fastest growing wines in the world over the last decade. The similarities with Champagne are only in the presence of bubbles, and that both hail from specific geographic regions. Champagne can be a blend or single varietal wine made from Chardonnay, Pinot Noir, and Pinot Meunier. Prosecco is made from the Glera grape. Champagne creates its intense bubbles by undergoing a second fermentation in the bottle, while Prosecco uses the tank method where the fermentation happens in a large, sealed tank. The bubbles are softer and allow for the Glera grapes' natural fruitiness to shine through on the palate. Le Contesse Brut Prosecco is a wonderful example of why so many people love this sparkling wine style from Italy. The aromas of fresh apple and pear are enticing and encourage your first sip, where the refreshing fruit, subtle floral notes, and effervescence envelop your palate. The second, third, and many more sips are just as fun and enjoyable!! Bubbles are always fun, so enjoy this wine as an aperitif, and with many seafood dishes as well. Salut! (111337) Reg. \$16.99

**Sale \$12.99 Case \$155.88**



**Drew Fuller**

## 2020 Rizieri "Sori del Ricchino" Dolcetto di Diano d'Alba DOGC (Piedmont, Italy)

The Piedmont region of northwestern Italy is characterized by beautiful rolling hills and vineyards that provide grapes for some of Italy's most food

friendly wines. They are best known for red wines made from 3 grapes, Barbera, Nebbiolo, and Dolcetto. Familiar Barbera wines come predominantly from the towns of Alba and Asti. Wines made from the Nebbiolo grape, mostly known as Barolo, are considered the most complex and expensive wines from Piedmont. Less well known are wines made with the Dolcetto grape; I recently tasted this delicious example made by the Rizieri family. This wine is sourced from a single vineyard, planted in 1966 and 1978, known as Sori del Ricchino. They practice sustainable farming: planting barley and legumes between rows to provide green manure to enhance soil biodiversity, zero pesticide use, and minimalist winemaking techniques. The wine is aged in stainless steel tanks for 8 months to preserve the Dolcetto's delicate cherry aroma, then bottled without filtration to rest a further 4 months before release. The wine has a fruity aroma of red cherries and blackberries with subtle floral notes. The fruit flavors create a fun juicy style that is balanced by slight earthy and almond notes. For a wine not aged in oak, you can still detect ample tannins, but the low acidity of the Dolcetto grape softens them, creating a round mouthfeel. Pair this with starters, pasta with mushrooms, pizza, and medium-aged cheeses. Salut! (113225)

Reg. \$17.49 **Sale \$13.49 Case \$161.88**



## 2018 Domaine Huet "Clos du Bourg" Vouvray Sec (Loire Valley, France)

Gaston Huet believed the Clos du Bourg to be the greatest of all of his Vouvray vineyards. With the Première Côte's shallowest, stoniest soils, its wines often synthesize Le Mont's intense minerality with Le Haut-Lieu's generous texture. I can't speak highly enough of this wine. The nose is expressive with notes of slate, honey, warm apple crisp, and honeysuckle. The honeyed and apple notes work beautifully to create an interesting and complex nose that changes as the wine warms in the glass. On the palate the wine shows a nice high acid balanced by a kiss of sweetness and a richness that is hard to find. Flavors in the mouth are similar to what we found on the nose, apple, honey, white flowers, with the addition of some nice tart lemon. This wine would be fabulous paired with pork and roasted apples, or roasted chicken and vegetables. Hands down one of my favorite wines in the store, and a great showing from this classic Vouvray producer. (30536)

Reg. \$43.99 **Sale \$31.99 Case \$383.88**



**Ty Robinson**



## 2017 Allegrini "Palazzo della Torre" (Veneto, Italy)

What is "Ripasso"? Ripasso means "re-pass" or "go over again." It's a red wine from the Valpolicella zone located north of Verona in the Veneto region of Italy. Surrounding the Allegrini family's villa is the single-source vineyard of Palazzo della Torre. Over 12 generations of the family have been making killer wines here... including their benchmark Amarone. Ripasso wines are sometimes informally referred to as "baby Amarones," since the same combination of grape varieties from the Valpolicella zone are used to produce Ripasso. At the time of press, some of the grapes are left to dry on racks; they shrivel up and become raisin-like, filled with sexy, concentrated juice. Those shriveled gems are added to the first press batch for a second fermentation of Valpolicella, essentially infusing the wine with more complexity. Thus, Ripasso (re-pass) is born. It's a process that has proven to be so successful it was given its own DOC in 2007. This is a medium to full-bodied wine, with smooth tannins and slightly off-dry. Think dark cherry preserves, raspberry, warm spices, figs, and a lil' hazelnut that reminds me of Oloroso Sherry. This is a rich, magical wine that won't let you down during a holiday feast... or while you pull the hair out of your head figuring out your fantasy football lineup. (5942)

Reg. \$22.99 **Sale \$14.99 Case \$179.88**



**Wayne Roemhildt**

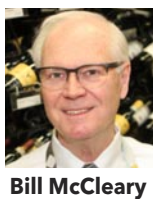




## 2020 Bodegas Luzon Blanco (Jumilla, Spain)

During these fast-moving, complicated times, we seek a balance in the simple and relaxed. A glass of wine can be an answer. Let me suggest a white wine that fits well into this holiday season with good 'easy-to-like' taste. Bodegas Luzon is a prominent family owned winery located in Jumilla. They make this 'blanco' from equal parts Macabeo and Sauvignon Blanc. These two grapes share similar citrus characteristics of tangy acidity and juicy peachy and melon fruitiness. I also like their differences: Macabeo offers a light honey and nutty flavor to balance Sauvignon Blanc's crisp saline tone. When you drink this wine, the taste is fresh and lively with delightful soft fruit flavors. A real pleasure in your glass! Simple, yet delicious for all the quiet moments during your busy holiday doings. Sale priced under \$10 for great value and a good buy during our Holiday Sale. (110903)

Reg. \$12.49  
**Sale \$9.99**  
**Case \$119.88**



**Bill McCleary**

## 2019 Kuentz-Bas Alsace Blanc (Alsace, France)

For your December holiday season, you really need this dry white blended wine on your table. Maison Kuentz-Bas is a family winery dating back

to 1795 in Alsace, France, along the Rhine River. Surdyk's recently brought this wine in, and I think it is a wonderful addition to our French section. The back label says it is bone dry and a blend of Sylvaner, Pinot Blanc, Muscat, Pinot Gris, Gewurztraminer, and Chasselas. A lineup of the best Alsace grape varieties! Flavorful with bright citrus and tropical fruit, the wine is fresh and complex, showing good notes of marzipan and lemongrass spice. The winery vineyards (perfect limestone and sandy soils) are at some of the highest elevations around the town of Husseren-Les-Chateaux. Kuentz-Bas grows organic grapes and uses biodynamic farming in their vineyards for a true natural fruit expression. Low doses of sulfites and up to 8 months of old barrel aging on the yeasty lees add to the natural character of the blend. This dry wine will be a great match for fruit salads or baked vegetables when served with a variety of fish or poultry dishes. I like it with nutty hard cheeses (Swiss or Cheddar) and smoked meat appetizers. If you are planning a classic fondue this holiday season, this is the wine to serve with it. Find this wine on sale in aisle 5 during our Holiday Sale. (116262) Reg. \$16.99

**Sale \$12.99 Case \$155.88**



## Surdyk's Old Fashioned Cocktail Kit

Everything to create the classic cocktail - including Sidebar's famous syrup - in a ready to gift package!

Reg. \$87.95  
**Sale \$74.99**



## Great Holiday Cocktails Start Here!

### Ketel One Vodka (Liter) (5587)

Your holiday bar vodka just went top shelf with the best sale price in town!

Reg. \$26.99 **Sale \$21.99**

### Hendrick's Gin (Liter) (15369)

The clean flavors of cucumber and rose make for a sophisticated martini.

Reg. \$36.99 **Sale \$34.99**

### Campari (16584)

Serve as an aperitif or the star ingredient of a classic Negroni cocktail.

Reg. \$26.99 **Sale \$24.99**

### Four Roses Bourbon (23826)

A classic bourbon since 1888, perfect for Manhattans or simply serving over ice.

Reg. \$21.99 **Sale \$19.99**

### Plantation Original Dark Rum (Liter) (107413)

Made in the rich style of Jamaica and Barbados, taking this rum to the next level.

Reg. \$19.99 **Sale \$17.99**



**Ty Robinson**

## Willett Family Estate Bottled Small Batch 4yr Rye

The Willett family has been distilling whiskey for generations. However, it isn't until recently that they have come to be known as a serious whiskey maker. In the early 2000s, they finally started distilling their whiskey on-site versus sourcing whiskey and blending, for the first time in about 30 years. This 4-year-old rye is



a blend of two different mashbills, both of which are heavy on the rye. The nose is powerful and leaps from the glass - driven by caramel and toffee, then backed up by notes of green apple and baking spices. With a splash of water (or an ice cube), the nose changes and becomes a little more biscuity, and you get more of the spicy rye character and floral notes emerge. The palate to a degree mimics the nose but with the addition of some raisin, dried cherry, and a slight minty-ness, again, backed up by that delightful baking spice. The wonderful, long, evolving finish shows great rye character and a lingering heat. Toasted grain and black pepper linger long after the glass is empty. A wonderful whiskey to sit and sip on with friends and loved ones. (104341)

Reg. \$79.99 **Sale \$56.99**

## Amaro Nonino Quintessentia

The category of bitter liqueurs known as amari (or amaro, in the singular) offers a fascinating spectrum of flavors. But its diversity can be daunting for the uninitiated, and some amari can definitely be acquired tastes. Amaro Nonino, with its perfect balance of sweet and bitter, makes for an excellent gateway amaro. It's created with a base of aged whole-grape distillate by the Nonino family, who have been producing exceptionally fine grappa in the Friuli region of northern Italy for several generations. Tantalizing orange-led flavors and aromas make Amaro Nonino more akin to Grand Marnier than its aggressively bitter amari brethren like Fernet-Branca. Think of it as the little black dress or navy blazer of amari: elegant yet easy-going, it can be adapted to just about any occasion. Pour it over ice with a splash of soda or prosecco for a refreshing aperitif; mix it with equal parts bourbon, Aperol, and lemon juice to fashion a delicious Paper Plane cocktail; or simply enjoy it neat as a soothing nightcap. (103844) Reg. \$45.79 **Sale \$34.99**



**David Mahoney**



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## La Crema Monterey Chardonnay



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**Sale \$12.99**

**Case \$155.88**



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(40170) Reg. \$23.99

**Sale \$20.99**

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Friday-Saturday: 9am-10pm | Sunday: 11am-6pm

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Prices effective November 26 – December 12, 2021. 48-hour notice preferred for orders, please. Items sold on a first come, first served basis. All items are subject to presale. Some items have limited quantity, so sale prices will be in effect only while current inventories last. Rainchecks are issued on an item-by-item basis in regards to availability. Cases are priced as solid, single item cases only. Solid case = 12 750ml bottles or 6 1.5L bottles, unless otherwise specified. Prices listed are exclusive of 10.525% sales tax. All orders not picked up within 30 days are subject to refund and a 20% restocking fee. If Surdyk's depletes its inventory of an advertised vintage, it is our policy to restock or fill orders with the winery's next available vintage. In the event of misprint, current prices or vintages will prevail.

All sizes 750ml unless otherwise indicated.