



# Top Wines of the Season

Perfect with Turkey Dinner & Prime Rib

## LAMBRUSCO

Tomato Wheels

Lightly sparkling red, fresh red fruit, bright acidity

**\$33.99**



### TURKEY DINNER

Cuts through gravy and stuffing; amazing with cranberry sauce.

### PRIME RIB

Bubbles help lift the rich, heavy flavors.

**SAVE  
\$2**



**SAVE  
\$1.50**

## TRIDENTE

Tempranillo

Bold, dark fruits, soft tannins, warm spice

**\$29.99**

### TURKEY DINNER

Adds depth without overpowering.

### PRIME RIB

Fantastic with braised beef and grilled notes.

**SAVE  
\$5**



## CHÂTEAU DE TRACY

Pouilly-fumé Mademoiselle

Elegant Sauvignon Blanc, citrus, mineral, hint of smoke

**\$57.99**

### TURKEY DINNER

Brilliant with turkey breast, veggies & stuffing.

### PRIME RIB:

High acidity balances the richness.



**SAVE  
\$6**

## STRATUS

Riesling Icewine

Honey, apricot, lush sweetness balanced by acidity

**\$49.99**

### TURKEY DINNER

Perfect with cranberry, fruit sides & holiday desserts.

### PRIME RIB

A beautiful sweet finish after a savory meal.

**SAVE  
\$2**



## TAYLOR FLADGATE

10-Year Tawny Port

Caramel, toffee, dried fruit, toasted nuts

**\$35.49**

### TURKEY DINNER

Ideal with pecan pie, Christmas pudding, and festive desserts.

### PRIME RIB

A smooth, warming after-dinner sipper.

**BUY ANY 12 BOTTLES OF WINE  
& SAVE 20%**

# Premium Holiday Gifts

Premium bottles for someone special (or yourself!)



SAVE  
\$2

**CORRALEJO**  
AÑEJO  
TEQUILA  
Blue Agave Tequila  
**\$63.99**



SAVE  
\$3

**KOPKE**  
White Colheita 2007  
**\$66.99**



SAVE  
\$12.50

**RON**  
**MILLONARIO**  
XO RUM  
**\$139.99**



SAVE  
\$3.50

**BRIDGELAND**  
Glenbow Whiskey  
Double Barrel  
**\$71.99**



SAVE  
\$3

**BRIDGELAND**  
Moscato Brandy  
**\$66.99**



SAVE  
\$10

**EDRADOUR**  
**BALLECHIN**  
Bourbon  
Scotch Whiskey  
**\$130.99**



SAVE  
\$3

**AQVA LVCE**  
Dry Gin  
**\$78.99**



SAVE  
\$2

**STOLI ELIT**  
Premium Vodka  
**\$57.49**



SAVE  
\$6

**KAH TEQUILA**  
BLANCO  
Premium Tequila  
**\$67.99**



## Very Merry Margarita

- .75 oz coconut syrup
- 1 oz freshly squeezed lime
- .5 oz water
- .5 oz cointreau
- 1 oz tequila
- Put all ingredients in tin, add ice and shake
- Rim glass with coconut
- Strain over ice
- Garnish with fresh rosemary and 3 frozen cranberries

Perfect for this  
Margarita

## Seasonal Favourites



SAVE  
\$5

**THICK & DIRTY**  
Peppermint  
**\$34.99**



SAVE  
\$2

**YZAGUIRRE**  
Dry Vermouth  
**\$37.49**



SAVE  
\$5

**THICK & DIRTY**  
Winter Truffle  
**\$34.99**



SAVE  
\$3



**PERE  
VENTURA**

Reserva Barrique

**\$23.49**

SAVE  
\$3



**MARY  
TAYLOR**

Veneto Frizzante

**\$18.99**

SAVE  
\$5



**SEGURA  
VIUDAS**

Heredad Reserva

**\$32.99**

SAVE  
\$13



**CHAMP  
GARDET**

120th Anniversary

**\$99.99**

SAVE  
\$10



**MOËT &  
CHANDON**

Brut Imperial

**\$69.99**

**L'OCÀ  
CELLARS**

340 Baseline Road  
Sherwood Park, Alberta  
T8H 2H1

PH: 780-395-2114

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and operated