



May 2024 Tifler Wines Newsletter

May has finally arrived in MN and that means showers, flowers, and warmer weather...an ideal setting for a glass or two of wine. A great bottle of wine to open in May is a crisp, smooth Chardonnay.

Our Tifler Two Siblings California Chardonnay is full-bodied with green apple notes upfront, and a dry, oak, pear smooth finish.

This month our Chardonnay is paired with a classic Italian dish: Fettuccini Alfredo. To add a twist, our Chardonnay is infused into the recipe to create a unique dining experience. *See the recipe on the next page.*

NEW WINE AVAILABLE BEFORE MOTHER'S DAY

Our new extraordinary California Red Blend will be available at most retail locations that currently stock our wines starting in May.

RETAIL STORE LOCATIONS

Tifler Two Siblings wines are now available all around the Twin Cities...even down in Rochester. As of this month, our wines are now sold in 60 locations. We have added 11 new locations for May. Please visit the website often to find a convenient location nearest you.

Check the Tifler Wines website [**STORE LOCATOR TAB**](#) to find a store location nearest you.

CHECK OUT OUR WEEKLY WINE TASTING EVENTS

A great way to sample our Tifler Wines is to attend a store wine tasting event. Tifler hosts at least seven (7) wines tasting events weekly.

Please check the Tifler Wines website homepage and click on [**TASTING EVENTS TAB**](#) to visit a wine tasting location nearest you.

NEW WEBPAGE ADDITION—WINE AWARDS

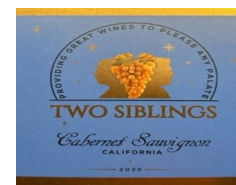
Please visit our website to see our new homepage addition - [**AWARDS TAB**](#). We continue to find ways to improve our winemaking skills.

DON'T FORGET TO FOLLOW US ON SOCIAL MEDIA

Find us on Facebook, Instagram, TikTok, and the Vivino App. Please feel free to leave a wine review.

MONTH

Wine





FEATURED WINE OF THE MONTH



Chardonnay—Lodi 2021

May has arrived. Spring is here. Everything is blooming and getting greener by the day. This is the ideal time of year to try our Chardonnay. Crisp with green apple notes, and a slightly dry, oak, pear finish. Goes great with Fettuccini Alfredo.

Ingredients:

- 1 lb. Fettuccine Pasta
- 6 Tablespoons Butter
- 1 Garlic Clove (minced)
- 1/4 Cup Chardonnay
- Add Chicken or Shrimp (optional)
- 1 ½ cups Heavy Cream
- ¼ teaspoon Salt
- 1 ¼ cup Shredded Parmesan Cheese
- ¼ teaspoon Pepper
- 2 Tablespoons Italian Parsley (optional)

Side Dish options:

- Spring salad
- Garlic bread

Fettuccini Alfredo



Photo Credit: Pinterest

1. **Start by bringing water to a boil in a large pot.** Add salt to the water to season the pasta. Once it is boiling, add pasta and cook according to package instructions.
2. **Sauté garlic, butter, & Chardonnay** together for about 4 to 5 minutes.
3. **For fun, you can also add** your favorite chicken or shrimp creation to this dish while Sauteing
4. **Add heavy cream** and let simmer over medium-high heat for about 5 minutes to thicken. Add salt and pepper to taste. Add half of the parmesan cheese to the mixture and whisk well until smooth.
5. **Save some pasta water.** The pasta water is full of flavor and can be used to thin out the sauce.
6. **Toss alfredo sauce with fettuccine pasta** and add half of the parmesan cheese. Once it is tossed, garnish with the remaining parmesan cheese. Add a little pasta water if it needs to be thinned out.
7. **Garnish with Italian parsley**

Recipe Credit: Melissa Stadler