



### (Hi Mom!)

While John and Kendall have been busy this week celebrating Baby Everett's 1st birthday, they let me, Cheesemonger Brad, take over the newsletter (hi, Mom!). Happy Birthday, baby man!

Speaking of great Moms (hi, Mom, again), this is a perfect time to remind all of you that giving the gift of cheese is always a great move. Those of us behind the cheese case have worked diligently to put together two gift packages (one for shipping and one for picking up) that we think are ideal for getting your Mom to do a happy dance. Our official Antonelli's Cheese Shop **Mother's Day Gift basket**, priced at \$80, is overflowing with cheese, 2 jams, chocolate, crackers and a bottle of Prosecco. (Because we are unable to ship alcohol, for orders sent via FedEx we will substitute salami and a jar of honey, unless otherwise requested). The shipping charge is \$20 to locations within Texas. Consider this gift basket the perfect "Sunday brunch in a cheese crate." Give us a call today to place your order. In addition, I recommend bringing your Mom into the shop on the 12th and letting us share our passion for cheese and great food with her. It is always our pleasure to give guests a full shop tour and add an exciting tasting/sampling to a great celebration.



Need more options? Don't forget about our stellar line-up of [classic gift baskets](#) and Cheese of the Month club [subscriptions](#). And if you're needing ideas for brunch, call in and order a [catered cheese tray](#)!

Lastly, we feel it pertinent and necessary to remember those mothers and grandmothers who are no longer with us. Our cheese family has experienced great loss, as we're sure many of you have, and we feel it's important to acknowledge them and remember their spirit. We love you, Moms.

### New Celebratory Beverages

As the weather warms up, our beer and wine selection cools down appropriately. Cheesemonger Courtney keeps impressing us with her impeccable beer selection, this time with Dogfish Head's **Positive Contact!** Daniel M. Nakamura, otherwise known as hiphop

producer extraordinaire Dan the Automator, is known for his work producing albums for Kool Keith, DJ Shadow, and Gorillaz, as well as being a part of Handsome Boy Modeling School (who you can sometimes hear in the shop, if Courtney gets her way) and Deltron 3030. Now, he's created something that transcends genre and helps to unite everyone, regardless of taste: beer! Dan the Automator, along with Dogfish Head, has created a beer as unique as the music he makes. Positive Contact is a Witbier/Cider hybrid brewed with local Fuji apples, roasted farro (an heirloom variety of spelt wheat), a handful of cayenne peppers and a late dose of fresh local cilantro. The beer has a crisp, fruity flavor of apples and pears, with a little bit of a clove sweetness from the Belgian yeast, and a spicy finish with just a hint of cilantro.

Don't worry, wine lovers, we haven't forgotten you! Cheesemonger Traci has been given the responsibility of finding our wines, and her very first pick is, for lack of a better word, amazing! Making its debut in our shop is the **Illaha Vineyards Viognier** (pronounced "ill-uh-hee", and meaning "earth" or "place" or "soil" in Chinook) Vineyards in Oregon. Lowell and Pauline Ford (owners and growers) began their careers as winegrowers when Lowell planted an acre of müller-thurgau on his father-in-law's farm in 1983. Now with 40 acres, this small family owned operation is full of charm, as it shows in their wine. Powered by Doc and Bea, the vineyard horses, as well as solar power when available, Illaha is about as low impact as you can get. They even participate in Oregon's Deep Root Coalition by not irrigating the mature plants. The grapes are hand-picked and the wine is aged in 5000 Liter barrels from France. Crisp and refreshing, with flavors of ripe peaches and nectarines, this is the perfect wine for your spring and summer picnics.

### Stay Cheese-y!

John & Kendall

Kelly, Brad, Courtney, Paul, Victoria, Dan, Traci, & Kara



ring us 512 531 9610

visit us Tues-Sat 11-7 | Sun 12-5 | Closed Mon

4220 Duval St, Austin, TX 78751

[Visit our website »](#)

[Forward email](#)



Try it FREE today.

This email was sent to john@antonellischeese.com by [info@antonellischeese.com](mailto:info@antonellischeese.com) | [Update Profile/Email Address](#) | Instant removal with [SafeUnsubscribe™](#) | [Privacy Policy](#).

Antonelli's Cheese Shop | 512-531-9610 | Tue-Sat: 11-7, Sun: 12-5, Mon: closed | 4220 Duval St. | Austin | TX | 78751