

HOLIDAY SURVIVAL KIT 2014

12 bottles to get you through the next 2 months

A welcome to your guests....

Show them you're serious, and get all Martha Stewart on them with a bubbly welcome at the door.

Mas Daumas de Gassac Rosé Frizant: From arguably the best Domaine in the Languedoc, this 100% Cabernet sparkler will make anyone's mouth water with its super fresh, stone fruit aromas and ripe, fruit forward palate. Alternatively, pair this at your thanksgiving table; rosés and bubbles are great with richer foods.

A gift for the host with the most....

Look hip and don't show up empty handed. And for goodness sake, don't offend the gluten haters.

Eric Bordelet "Tendre" Cider: Our most popular cider to date, Bordelet does it like no other. This flat-out amazing cider is made from biodynamically farmed heirloom apples in Normandy, France. It's slightly sweet, but so crisp. This will please everyone, even the dog. Alternatively, this will pair with pretty much everything on Turkey day.

Suck up to the boss....

The prestigious gift of Chateauneuf will make sure your boss remembers your name next year.

Mont Olivet "Le Petit Mont" Chateauneuf-du-pape: One of the top names in the Southern Rhone Valley, this delish, traditional Grenache blend is drinking great now. Or can be thrown in the cellar for a few more years.

For the Thanksgiving feast....

These three will duke it out for the best pairing with the kaleidoscope of flavors at the table.

Johannes Leitz "Dragonstone" Riesling Spatlese: Josie is one of the stars of Germany, and his Rieslings are impeccable. You've got to have some sweetness to pair with those yams and cranberries, and you need some cut to pierce that gravy and stuffing. Look no further than this sweet but crisp Riesling.

Paul Durdilly Beaujolais Nouveau: Durdilly is always a staple on our shelves, and Bojo is the quintessential fall wine and t-giving pairing. Juicy, chock-full of fresh red fruit aromas, this is serious Gamay, folks. Don't let the fact that it's Beaujolais Nouveau scare you. This is real, small production wine. Guaranteed to stand up to the turkey n' fixins.

Holloran "Stafford Hill" Willamette Valley Pinot Noir: Pretty much the perfect Oregon Pinot Noir and match for the flavors at the table. Huge aromatics and elegant but powerful pinot fruit make this one of our favorite domestic pinots year to date. Pinot should always be a holiday dinner table staple.

One for your (pumpkin) pie hole....

Nutty, warm, hints of caramel and just perfectly sweet with a balanced acidity.

Emilio Lustau East India Solera Sherry: Way better than the stuff grandma used to drink, this wine from one of the best Sherry houses in Spain offers up tons of complex aromas and flavors, with a viscosity and sweetness to stand up to rich desserts and the acidity to cut through them as well.

While you're putting it all together; wrapping, planning, stressing....

Sure to melt the stress away.

Lucchetti Lacrima di Morro d'Alba: Once this touches your lips, you'll be hooked. Notes of purple everything-flowers, fruits, its just too much fun to drink. This stuff will lift your spirits or keep your good mood going when you're about to crash.

For a sane weeknight on the couch, just you, the cat, and Netflix...

Easy, dark, juicy, guaranteed to coat every taste bud in your mouth.

Antico Fuoco Rosso Veronese: One of our best selling wines ever. This Corvina/Merlot blend from NE Italy (we call it a "baby Amarone") is an absolute delight to drink when you just want something that's gonna give it to you straight and knock you over the head with fruit, flavor, and great texture.

After dinner, with chocolate, cigars, or when cousin Eddie is driving you to drink...

You need a buzz asap. Well, it's spiked with brandy!

Niepoort Tawny Port: This small, family-run port house has been doing it right since the 1800's. Everything you want from a good tawny, this is aged in cask for 5 years and it's medium sweetness and nutty, dried fruit flavors are excellent for all types of dessert foods (chocolate!) and cold weather activities.

Meat group! Brisket, chili, lamb....

Smack you in the head red!

Tessalae Old Vine Carignan: This southern French rocker will stand up to your brontosaurus burgers and hefty cuts of meat. From 100 year old carignan vines down in the Cotes Catalanes. If you like big Rhone wines you'll love this.

To ring in the new year....

You'd think this was an actual Champagne, it's that good!

Domaine de Vodanis Vouvray Brut: 100% Chenin Blanc from the Loire, but drinks like its brother from another mother, Champagne. We rolled this one out last year for the holidays and it was a huge hit. Ripe, yeasty, brioche, citrus, and a super-fine mousse to boot!