



THE CELLAR D'OR  
WINE & CIDER

**THE COMPLETE MEAL  
HOLIDAYS 2014**

**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. Use this as an aperitif to whet your whistles or pair this at your thanksgiving table; rosés and bubbles are great with richer foods.

**Paul Durdilly Beaujolais Nouveau:** Durdilly is always a staple on our shelves, and Bojo is the quintessential fall wine and thanksgiving 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'. And a really fun wine to boot!

**Bonny Doon "Contra" Old Vine Carignan:** Randall Graham is the godfather of the central coast. This forward thinking, "out there" genius has been making great wines for decades and his Bonny Doon winery is a force to be reckoned with. Everything he does is organic and even certified biodynamic. This Carignan is dark and brooding and will stand up to the heaviest of dishes you'll serve, even if you decide to go the red meat route. It's also packing enough fruit to stand up to your side dishes that may have a tinge of sweetness to them.

**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. Or, save it to have with dessert, it's sweet enough to go with your pie!