

# THANKSGIVING | FESTIVE WINE PAIRINGS

## GRIGNANO VINSANTO DEL CHIANTI *Tuscany, Italy*

Distinctive bouquet of dried apricot and nuts with hints of balsamic. Delightful palate and a long, full-bodied finish.

### **Pair With:**

Pecan Pie for an unexpected yet delicious dessert pairing.

## URLARI PERVALE *Tuscany, Italy*

Filled with aromas of ripe red and small black fruit, cassis, chocolate and spicy vanilla oak.

### **Pair With:**

A classic glazed ham.

## J. BOUCHON PAIS SALVAJE *Maule Valley, Chile*

Vibrant notes of red fruits, cherry, and wild strawberry with floral notes.

### **Pair With:**

Herb roasted turkey or marinated pork tenderloin.

## LUCA CHARDONNAY *Uco Valley, Argentina*

Enticing aromas of lemon crème, baking spices and some notes of dulce de leche.

### **Pair With:**

Mashed potatoes or creamy risotto.

## MENDEL SEMILLON *Mendoza, Argentina*

Flavors of citrus, tropical fruit, coconut, and caramel are elegant and soft on the palate.

### **Pair With:**

Green bean casserole or an asparagus goat cheese tart.

## HERON PINOT NOIR *California*

Aromas of violets and ripe cherries mingle with notes of earth, crushed raspberry, sour cherry and slightly toasted vanilla.

### **Paired With:**

Hearty side dishes like cornbread stuffing.

