

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.

