# THANKSGIVING | FESTIVE WINE PAIRINGS

**LA CARRAIA**
ORVIETO CLASSICO
*Umbria, Italy*

A classic Italian white, with notes of nectarine, green apple and a touch of zesty lime that leap from the glass.

***Pair With:***
The perfect pour for cheese, charcuterie and other light starters.

**LAELY**
CABERNET SAUVIGNON
*Rutherford, California*

Red fruit meets dark fruit, great layers of cherry, blackberry and black currant with hints of cocoa.

***Pair With:***
A classic ham or other red meats like prime rib.

**GIACOSA FRATELLI**
NEBBIOLO d'ALBA
*Piedmont, Italy*

Aromas of sour cherries, florals, and strawberries. This wine is fresh, fruit-driven, and packed with tight tannins.

***Pair With:***
Herb roasted turkey, marinated pork tenderloin or hearty roasts.




**HERON**
CHARDONNAY
*California*

Clean & fruit forward aromatics with pleasant varietal flavors like vanilla, stone fruit, and pineapple.

***Pair With:***
Mashed potatoes or creamy risotto.

**AMAYNA**
SAUVIGNON BLANC
*Leyda, Chile*

Notes of mango, pineapple and passion fruit are complemented by soft citrus, with subtle spicy and floral accents.

***Pair With:***
Green bean casserole or an asparagus goat cheese tart.

**AREYNA**
MALBEC
*Luján de Cuyo, Argentina*

Notes of red and black fruit, with ripe plum and a touch of blackberry, lifted by white pepper.

***Paired With:***
Hearty side dishes like cornbread stuffing.