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# A Guide to Great Holiday Wine Buying

## HOLIDAYS:

- Fun and festive mood rather than serious and contemplative
- Wide variety of dishes to pair with as well as wide variety of guest preferences: need wines that are versatile
- Larger groups of people require larger quantities of wine at manageable prices
- Desire to balance a sense of tradition with a desire to offer something interesting

### 1) Wimmer Czerny Grüner Veltliner Fumberg '11 (magnum) - Wagram, Austria

- Grüner Veltliner is on the savory side with notes of green herbs and white pepper
- Medium body and weight makes it versatile with lighter or fuller dishes
- A few pairing suggestions: salads, artichoke dip, roasted fish, pork loin, veal
- Hans Czerny runs the family winery and vineyards with minimal intervention and is certified organic and biodynamic

### 2) José Michel Pinot Meunier Brut NV - Moussy, Champagne

- Pinot Meunier is one of the three main grapes in Champagne; it is a red grape with broad, spicy fruit notes
- Bubbles go with everything! Sparkling wine is extremely versatile with food as the acidity and bubbles cleanse and refresh the palate
- A few pairing suggestions: quiche, latkes, smoked salmon, roast turkey or duck
- Domaine José Michel has been making wine in Champagne since 1847 and is one of only a handful of growers making an all-Pinot-Meunier cuvée

### 3) López de Heredia Viña Gravonia Crianza '03 - Rioja, Spain

- White Rioja is made in north-central Spain from mostly the Viura grape
- This is nutty and fuller in body with decent acidity to pair with richer dishes
- A few pairing suggestions: chestnut or root vegetable soups, seafood bisque or risotto
- López de Heredia always releases their wines late so they are aged, complex, a bit oxidized from extended time in barrels



#### **4) Handley Cellars Pinot Noir '07 - Anderson Valley, California**

- The Anderson Valley is a very cool climate appellation in Mendocino; cool climate translates to higher acidity in the wines
- This has tart red berry fruit and a little spice (like a vinous equivalent of cranberry sauce!)
- A few pairing suggestions: stuffed mushrooms, duck or goose, ham
- Handley Cellars is owned by winemaker Milla Handley who started her own winery in 1982; she is now certified organic

#### **5) La Kiuva Arnad Montjovet Supérieur '07 - Valle d'Aosta, Italy**

- Made from mostly Picotendro (local dialect for Nebbiolo; a very tannic grape) along with local grapes including Gros Vien, Neyret, Cornalin and Fumin
- Wines from off the beaten path or lesser-known regions tend to offer good value and often great flexibility in terms of pairings
- A few pairing suggestions: cheese and charcuterie, brisket, venison
- La Kiuva is a tiny co-op with 60 growers making just 8,000 cases total each year

#### **6) Château Haut-Segottes '06 - St. Émilion, France**

- “Right bank” Bordeaux made from mostly Merlot with Cabernet Franc and a touch of Cabernet Sauvignon
- Fuller body and dark red and black fruit notes match richer flavors and dishes yet aren’t so bold or high in alcohol as to fatigue the palate
- A few pairing suggestions: bacon-wrapped dates with blue cheese, roast beef, lamb
- Owned by fourth generation Mme Danielle Meunier who helps tend the vineyards herself

