

Do You Hear What I Hear? Do You Want to Taste the Wine I Taste?

Yes? Well, I have turned my eye and taste buds to the flavors of roasted leg of lamb, crown roast of pork, roast beast and ham; sweet potatoes, twice baked potatoes and good old mashed potatoes; acorn squash and brussel sprouts. It took me many months and hundreds of wines but I have whittled it down to a cool half dozen wines that will make your holidays memorable.

As I was compiling this list, I realized there was trend in the wines I was choosing. Most of the wines were not American, but I see no problem with paying homage to our brothers and sisters in Italy and France. I see it as a belated Thanks giving to our progenitors in the wine world; without the Italian immigrants in northern California where would we be today!?!

Lastly, I have placed these six wines into three categories, The Quaffers, Impress the Family, and Grab the Decanter. The Quaffers hover around the \$10 mark, Impress the Family is between \$15 and \$25 and Grab the Decanter is \$25 to Infinity. All the wines exceed their price range, some dramatically – yes, just think double infinity, string theory, parallel universes-- and all wines are available at Bluegrass. If they are not currently on the wine list I will be happy to order them for you. Just shoot me an email or give me a call at the restaurant and I can usually have them in by the end of the week. Also, you may follow my real time tastings and wine suggestions on Twitter @cwcsomm !

Enjoy, because I have!

The Quaffers

Whites

Marques de la Tour Brut NV \$10

A sparkling wine from the Loire Valley in Northwestern France made with Chenin Blanc grapes. Smells of earthy melon, fresh peaches, white flowers combined with a creamy and rich palate make this sparkler a great wine to start your holiday festivities. The price doesn't hurt either!

Reds

Azienda Agraria Mocali Rosso di Toscano Montalcino 2008 \$12

When I first tasted this wine, I was intoxicated with its heady aromas of baked cherries, raspberries, cedar and violets. I bought two cases immediately; one for the restaurant so I could serve it by the glass and one case for myself.

Impress the Family

Whites

Domaine Weinbach Reserve Alsace Pinot Blanc 2009 \$18

This is heaven for me! If I am lucky enough to walk through the pearly gates—I've already pimped my handbasket just in case—I will have a white wine cellar filled with Weinbach wines; they are big and lush with fruit that leaps out at you and gives you a few smacks across the face, a touch of residual sugar but also wonderful acidity to balance it.

Reds

Thibault Lager-Belair Moulin a Vent Beaujolais 2009 \$20

And baseball thinks they have a problem with steroids! With the first sip of this wine I thought Beaujolais who? Super ripe and round flavors of plum and raspberry encase your tongue for minutes refusing to leave. Touches of fresh lavender and thyme keep the intense fruit fresh and interesting.

Grab the Decanter

Whites

GD Vajra Bianco Langhe 2008 \$35

Think Over Achiever! This producer out of the Piedmont region of Northwest Italy thought that Riesling would be perfect in his vineyard, much to the humor of his contemporaries. Well, the joke is on them. This wine is rife with aromas and flavors of lime, crystallized ginger, smokey white flowers. One of the greatest Rieslings in the world and it's not from Alsace, Germany or Austria; go figure!

Reds

Matteo Correggia Nebbiola d'Alba La Val dei Preti 2007 \$30

Heaven? Nah, I would only be able to drink this wine for eternity if whatever God may be smiled upon me and said, "Hey, you're my new best friend!" This wine makes Barolo blush and turn sour with envy! Heady aromas and flavors of dried flowers, roses, red cherry, raspberry, leather, nutmeg and clove lead to big richness and well-integrated yet substantial tannins. This gorgeous wine is both age worthy and ready to drink now. Let this one breathe for a few hours before dinner!