

**What to serve for Christmas dinner?
and better yet, what wine(s) to pair...**

Turkey and all the trimmings – 2016 Sauvignon Blanc or 2012 Vionillo

Spiraled Ham – 2015 Viognier or 2014 Carménère

Prime Rib and Yorkshire Pudding – lots of choices; 2013 Malbec, 2014
Mourvèdre, 2013 Carménère (if you are lucky to have one left)

Lamb – 2012 Tempranillo (my favorite Vietnamese Aromatic Lamb Chops – yum)

Duck – 2013 Tempranillo or 2016 Verdejo

Seafood – 2015 Viognier with rich white sauces or 2016 Sauvignon Blanc for
baked fish and more citrus flavors

Salmon – 2016 Mourvèdre Rose or your favorite white

And for Dessert

Chocolate – 2013 Malbec, of course

Cheeses and fruit – 2015 Viognier

Berry Pies – 2013 Tempranillo

Strawberry Rhubarb Pie – 2014 Carménère

Vanilla Bean Ice Cream or a Cream Puff - Late Harvest Viognier

Best yet – we have them all

Cheers and Happy Holidays

