



WESTSIDE LIQUOR WINE NEWSLETTER



Westside Liquor Wine Newsletter

November 2012

"Vino for the Holidays"

With Thanksgiving just around the corner holiday entertaining will be at the doorstep in no time. I always like to have some go to wines in the house so I don't have to rush out while I'm in the middle of cooking something. Variety is the spice of life and when it comes to wine having a varied selection is the key. Sparklers, whites, reds and dessert wines all come in to play with foods for the holidays. Now you don't have to go out and buy cases of port, but having a few bottles is handy. If you run out of time and need a dessert just grab a bottle of port and some chocolates and your company will be sufficiently satisfied. Plus it's no fuss or mess. The less time you spend in the kitchen, the more time to visit and enjoy a fine wine. I have included everything from a Prosecco to a Cabernet Sauvignon and in between so to give an all encompassing list for many different types of cuisine. From shrimp cocktail to prime rib you'll be able to find a pairing in this newsletter. Just because it's the holidays doesn't mean you have to break the bank when it comes to the wine. All of the wines listed are under 30 dollars a bottle and have tons of complexity, flavor and character. Remember if you have any holiday entertaining questions, feel free to call the Waite Park store and I will be happy to give suggestions on wine. Here is the festive list!

- 1) Bocelli Prosecco Extra Dry, Italy - I love to pour Prosecco during the holidays because it's festive, fun and works with tons of different hors d' oeuvres. Plus you can get a good bottle for under 20 bucks. A nice alternative to Champagne if you're working with a budget. This wine gives a hint of sweetness with aromas and

flavors of pears, apples and spice notes. I recently poured this one at an Italian wine class and they loved it.

2) Cambria Katherine's Chardonnay 2010, California - This California Chardonnay is on par with some double its price. Santa Maria is a near perfect area to grow Chardonnay grapes and one taste of this wine will prove it. Great balance, finesse and richness make this an excellent pairing for scallops, lobster and crab. Heady aromas of peach, mango, vanilla and spice fill the air. Succulent flavors of pineapple and honey coat the palate with a richness followed by a good dose of acidity. This is a lot of Chardonnay for under 30 dollars. Also good with Turkey or corn chowder.

3) A to Z Rosé 2011, Oregon - Here is a lovely dry rosé made from the Sangiovese grape and grown in Oregon. The wine will pair with everything from Salmon to Turkey and even appetizers. Fresh aromas of strawberry, raspberry and watermelon float out of the glass. Mouth watering flavors of ripe cherry and blueberry coat the palate with a nice dose of acidity. Good all around wine to have on hand. Chill before you serve.

4) La Font du Vent "Les Promesses" Cotes du Rhone 2010, France - Here is a fantastic well balanced French Rhone that will pair with a myriad of foods for the holidays and won't drain the pocket book. The wine is mainly Grenache and Syrah driven and has good fruit and balanced acidity. Aromas of red fruits and spice are followed by flavors of strawberry, cherry and pepper. Nice finesse and super food friendly. Ham, turkey or pork loin will all work. Also great with many types of cheese.

5) Novelty Hill Cabernet Sauvignon 2009, Washington State - This is one of my favorite cabs from the Pacific Northwest for the price. Mike Januik was the winemaker for Chateau Ste. Michelle for over a decade and now only makes Novelty Hill wines and his own Januik label. The grapes are sourced from some great vineyards in Washington State which contributes to its impeccable balance and structure. It's also very food friendly because of it's acidity and its not too tannic. Very approachable and juicy. Aromas of black cherry, mint and spice fill the air. Mouth watering flavors of plum, blackberry and cherry coat the palate with superb balance and a super long finish. Rated 90 + Seven Consecutive Vintages 2003-2009. 91 pts for the 2009 in Wine Spectator. Lots of cab for the price.

Happy Thanksgiving!
Jeff Anderson
sommelier

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