



Thanksgiving Wine Pairing Menu



WHITES

Wines Tasted at the Harvest Festival

2024 LE CAVE DE PAZAC VEUVE MATHILDE COSTIERES-DE-NIMES BLANC* \$17.99

Tasting Note: Fresh white flowers, white peach, golden apple

Food Pairing: Candied yams, chestnut stuffing, roasted turkey, good conversation

Why We Chose It: Rhone whites are having their moment in the sun. Gone are the days of oxidized swill and dubious farming practices - clean, bright, tangy wines have taken their place. The Veuve Mathilde Blanc is part of this new guard, redolent of white lilies and stone fruit, with viscosity and length that exceed its price point. This is your pre-meal glass that effortlessly transitions to the main event!

2024 HOLLORAN STAFFORD HILL SAUVIGNON BLANC \$24.99

Tasting Note: Ripe honeydew, tangerine, lemongrass

Food Pairing: Mashed potatoes, green bean casserole with frizzled onions, parmesan-artichoke dip, fried turkey

Why We Chose It: The Holloran wines are some of the most talked about in Oregon's Willamette Valley, and for good reason. Farming is biodynamic (think beyond organic with a mystical touch), winemaking is gentle, and site selection in the Eola-Amity sub-appellation is unrivaled. Aromatic, crisp, dry, mouthwatering, layered with exotic flavors, this wine is begging for unctuous/herbaceous dishes. This is Sauvignon Blanc for Sancerre lovers!

2022 DOMAINE GROS LADOIX LES ISSARDS BLANC* \$29.99

Tasting Note: Pie crust, yellow apple, buttered toast, hint of Burgundy funk (reduction)

Food Pairing: Cornbread stuffing, roasted yams with chorizo, rice pilaf, mac & cheese, smoked turkey

Why We Chose It: We taste a lot of wine (tough job) in search of the good stuff for you, our beloved customers.

Seldom are we stunned, and we mean "pick our jaw off the floor" type stuff. This Ladoix Blanc stunned us.

Smoky/toasty aroma, luxurious texture, and ripe tree fruit flavors. What's not to love?

REDS

2023 WILLAJORY WILLAMETTE VALLEY PINOT NOIR * \$17.99

Tasting Note: Ripe raspberry, black cherry, subtle vanilla

Food Pairing: Roasted vegetables, smoked salmon, rice pilaf, mushroom gravy

Why We Chose It: There's a profusion of Oregon Pinot Noir out there. A mosaic of producers, soil types, and Pinot Noir clones equates to significant diversity in style and price point. We happened upon the goldilocks of Oregon Pinot, Willajory. Loaded with red fruit flavors, delicate spice notes, and a silky texture, this wine is a joy to drink.

2021 VAONA PEGRANDI VALPOLICELLA RIPASSO \$27.99

Tasting Note: Dried roses, white pepper, strawberry coulis, balsamic

Food Pairing: Fried turkey, green bean and mushroom casserole, parker house rolls, cranberry sauce

Why We Chose It: Amarone is a delicious, albeit decadent, style of wine. Semi-dried grapes are used to bolster a wine's color, flavor, and structure, lending opulence and a velvety texture no other wine can match. But let's be honest - Amarone isn't a gastronomic wine. At the table, it's the protagonist. Enter Ripasso. In true Italian fashion, where waste is sinful, semi-dried grapes used for Amarone production are given new life, introduced to base Valpolicella wine which begins a second fermentation. This amps up the flavor and richness, yielding a beefy wine redolent of red fruits, dried flowers, and savory bass notes.

2023 BEDROCK SONOMA CABERNET SAUVIGNON* \$39.99

Tasting Note: Blackberry, lavender, cedar, mocha

Food Pairing: Dark meat turkey, honey-glazed ham, turkey gravy, sausage stuffing, sweet potatoes

Why We Chose It: Morgan Twain-Peterson, Bedrock's founder, is a Master of Wine. That means he's studied the wide world of beverage, is a superlative blind taster, and passed one of the world's most difficult exams. Does that make him a great winemaker? Yes, yes it does. Never jammy or overripe, Bedrock Sonoma Cab is perfumed, savory, richly fruited, and yet, medium-bodied and approachable. This is a balanced Cab that's sure to impress!