

Dandurand.



SANTA MARGHERITA Prosecco Superiore DOCG Brut

An Italian sparkling wine with lively elegance and fruity & floral fragrances.



Valdobbiadene DOCG, Italy

Retail: **\$22.99**

Sale: **\$20.99(until Jan 6)**



This sparkling wine has fine bubbles winding through its bright straw yellow color and greenish reflections. Its aroma will remind you of peaches and sweet flowers, and its flavor includes fruity hints of golden apples, pineapple and pear. The finish is dry with hints of tingly minerality.

Serving Suggestions: Perfect as an apéritif, it is ideal with seafood or cheese appetizers. Its mellow versatility also brings flavorful sparkle to a small plate brunch, a full turkey dinner or your favorite rich dessert.

VILLA MARIA Private Bin Sauvignon Blanc

This wine encompasses everything fresh and vibrant about Marlborough Sauvignon Blanc.



Marlborough, New Zealand

Retail: **\$20.99**

Sale: **\$18.99(until Jan 6)**



This wine is sourced from two distinct regions within Marlborough. The cooler Awatere Valley produces aromatics and flavours such as lemongrass, jalapeno and fresh herbs as well as natural fresh acidity. The warmer Wairau Valley produce a pungent Sauvignon Blanc with ripe citrus and tropical fruit flavours.

Serving Suggestions: Perfect pairing with Asian or Thai inspired dishes; strong cheeses such as goat or feta; salads and vegetables (asparagus, grilled peppers, fennel); shellfish prepared with garlic, butter & lemon.

STE. MICHELLE Columbia Crest H3 Cabernet Sauvignon

Washington wines like the H3 deliver an amazing quality to price ratio.



Columbia Valley, Washington State

Retail: **\$24.99**

Sale: **\$22.99(until Jan 6)**



With it's 40 year history, it is recognized as one of the premium producers and pioneers in the Columbia Valley. This bold Cabernet opens with flavors of black cherries and blackberries with a touch of currants and vanilla, complemented by earth and mineral notes. Deep berry flavors lead to a soft tannin cocoa finish.

Serving Suggestions: Pair with red meat, especially served rare. Seasonings that flatter cabernet are garlic, rosemary, mint and porcini (dried mushrooms). Dishes cooked in red wine and burgers are also successful.

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Tips for your holiday parties – whether you're the host or guest

Great Hosting – Don't Run Out of Food or Wine

Always have a couple extra bottles of wine on hand in case of drop-ins. A 750 ml bottle of wine is approximately 25 oz, the suggested serving size for wine is 5 oz, which means each bottle has 5 glasses of wine.

guests X # estimated glasses per guest ÷ 5 = # bottles needed

Pre-dinner Reception (2 hours): on average 2 glasses per person

Dinner: on average 3 glasses of wine throughout the meal

Best Serving Temperatures for Wine

Reds: 16 – 20 °C (in the heat of the summer give your reds a quick 20 minute chill in the fridge)

Whites: 7 – 10 °C (aim for 7 °C for crisp, light whites and 10 °C for fuller, fruitier wines like Chardonnay)

Sparkling: 4 – 8 °C (keep your sparkling in a bucket of ice water to keep it chilled)

Hosting a Holiday Brunch Buffet

Although there are many variables, by selecting a dry sparkling wine and/or crisp white wine you can cover most of the salads, cheese & egg dishes so popular for brunch. Suggestions: smoked salmon with bagel & cream cheese, arugula & endive salad, seafood risotto, gruyere souffle, asparagus & goat cheese quiche

Add a Sparkling Wine

Sparkling wine is a perfect pairing for a multitude of foods, PLUS it adds a celebratory feel to any gathering or meal. Sparkling wines stands up to rich, fatty foods (shellfish, butter, cream), high acid ingredients (vinegars, tomatoes) and adds depth to fruity savory, meaty, gamey flavors.

Great Guesting – always bring a bottle of wine!

Grab a nice carry bag as part of the hostess gift. If you're bringing a sparkling or white, chill it. Etiquette doesn't demand the host serve what you bring, but if they choose to it will be ready to go.