

Adriano Adami Prosecco “Vigneto Giardino”, Veneto, Italy

This single vineyard Prosecco was first produced in 1933, and has been recognized as one of Italy's top Prosecco wines year after year. The vineyard faces southwest and the oldest vines are 100 years old. Aromatically this wine has notes of candied lemon peel, peaches, and crunchy pears. On the palate the wine is bright with floral flavors, apricots, lemon zest, and fine bubbles with refreshing acidity. Beautiful as an aperitif and with light appetizers.

2018 Foris Pinot Blanc, Rogue Valley, Oregon

Subtle aromas of ripe fig, lemon grass, wet river stones and a hint of sandalwood mingle with scents of a fresh marine breeze and sourdough bread crust. Flavors of quince preserves and pineapple-rhubarb tart are medium weight on entry, tilting towards a lean, crisp finish. Perfect with fresh shellfish or simply with a baguette and your favorite cheese.

2017 Morgan "Highland" Chardonnay, Monterey, California

This focused, elegant Chardonnay's aromas feature pear, clove, green apple, and caramel. On the palate, aromas are complemented by a light touch of Meyer lemon, graham cracker, and nutmeg. Incredibly food-friendly, the 2017 Highland Chardonnay is a perfect match for cream-sauced pastas, roast pork, and seafood.

2019 Chasing Venus Sauvignon Blanc, Marlborough, New Zealand

The 2019 Chasing Venus has a lovely pale straw color with intoxicating aromas of citrus and passion fruit. Vibrant, mouthwatering flavors of grapefruit, pineapple and lime zest fill the palate. Nice minerality on the refreshingly long finish. This Sauvignon Blanc is great on its own, as an aperitif or paired with oysters, sushi, gazpacho or spicy Thai chicken noodles.

2018 d'Arenberg “Hermit Crab” White Blend, McLaren Vale, Australia

An incredibly fragrant nose full of sweet apricot and gingery spice. The palate is luscious and generous, but has great acid, which tightens the wine, adding freshness and a clean crisp finish. Slight pithy feel which builds on the spice notes. Try with spicy tuna and salmon sashimi, wild rice cranberry stuffed Cornish hens, and pork cutlets.

2019 Dreissigacker Organic Estate Riesling Trocken, Rheinhessen, Germany

Jochen Dreissigacker took over his family's estate in 2001 and began to steer the vineyards towards organic farming, which are now certified as such. This dry Riesling is delightfully refreshing with brisk acidity and notes of lush nectarines, tangerine juice and zest. One of the most versatile food wines you'll ever try, capable of pairing with the chaotic array of a Thanksgiving table.

2019 Domaine Sangliere Rosé, Cotes de Provence, France

Classic Mediterranean rosé that is crisp and thirst-quenching, with exotic citrus fruits, like pineapple and red grapefruit, and has a hint of sea salt. Try with all types of seafood, Asian cuisine, as well as tapas, spicy foods and, of course, Mediterranean cuisine. For a more casual meal, try with grilled chicken dishes, barbequed pork, and even grilled burgers.

2017 Ghostwriter Pinot Noir, Santa Cruz Mountains, California

Ghostwriter is a project built on old heritage vineyards of the Santa Cruz Mountains, in a light, perfume-y, acid-driven style. Winemaker, Kenny Likitprakong, who is fascinated by the many old, wild, and sometimes feral vineyards in the region, brings them back to health using organic techniques and then makes stunning Pinot Noir from them. This wine makes a great match with salmon or other fatty fish, roasted chicken and pasta dishes.

2019 Domaine Dupeuble Beaujolais, Burgundy, France

Deep in southern Beaujolais and perched above a narrow creek, the Domaine Dupeuble has been running continuously since 1512. The vineyards, planted primarily to the Gamay grape, face Southeast, South, and Southwest on granite-based soil. The wines of Dupeuble represent some of the best values in the region and are widely regarded for their very high quality. Light, fresh and eminently “guzzle-able” Dupeuble Beaujolais is the quintessential Thanksgiving table wine.

2016 Grand Retour Cotes du Rhone “Plan de Dieu”, Rhone Valley, France

This classic Rhone blend of Grenache, Syrah and Mourvedre shows voluptuous texture, black-plum, with notes of blackberries, leather, herbs and hints of mint.. It's a plump and soul-satisfying, displaying great complexity to the finish. Perfect for those hearty foods--hamburgers, BBQ, beef stew, and pork chops.

2018 Selvapiana Chianti Rufina, Tuscany, Italy

Selvapiana was founded by the Giuntini family in 1827, and is managed today by Silvia and Federico Giuntini Masseti. Their traditional Chianti is a predominantly composed of the Sangiovese grape and shows the perfect intersection of bright red fruit and savory earthiness. Pairs wonderfully with simple pastas and pizzas as well elaborate meat dishes such as ossobuco, leg of lamb, and roasted duck.

2018 Bodegas Frontonio Garnacha “Microcosmico”, Valdejalon, Spain

This modern Garnacha is produced with grapes from old vines grown on slopes with slate soils at 650 to 700 meters in altitude. It has real depth and complexity, displaying notes of tart red berries and wild herbs, while keeping great balance in the palate. An excellent companion to poultry or pork, salmon, trout and barbecue.

2018 Vaglio Malbec “Aggie”, Mendoza, Argentina

This is 100% Malbec from a single vineyard in the Uco Valley of Mendoza. The wine shows notes of butterscotch, chocolate, and baked blueberry pie sprinkled with powdered sugar. A round and creamy mid-palate laced with hazel nuts round out this lighter style, mineral-driven Malbec. Pair with burgers, steaks and any kind of potato.

2017 Hedges “CMS” Cabernet Sauvignon, Columbia Valley, WA

So much fruit in this wine, ranging from fresh blackberry and raspberry to mixed berry jam. The mix of intense fruit, dark cocoa, vanilla, dried herbs and tobacco make for classic Washington state Cabernet. A pleasant experience weather its sipping with friends or paired with a serious meal.

2016 Honig Cabernet Sauvignon, Napa Valley, California

The 2016 Honig is an excellent example of top-tier Napa Valley Cabernet Sauvignon. It shows blueberry and dark-chocolate aromas that follow through to a full body, round and juicy tannins and a hazelnut aftertaste. It has the potential to age for several years but is already very attractive now. An excellent companion to NY Strip or roasted pork loin.

2018 Bedrock Old Vine Zinfandel, North Coast, California

This blend of 85% Zinfandel is filled out with Mataro, Grenache, Alicante Bouschet, Carignan, Petite Sirah and scant amounts of the many other varieties that can be found in California’s historic vineyards. This wine will provide great drinking pleasure now, but will develop nicely for a number of years. Zinfandel is always terrific with dark turkey meat and other lighter meats including quail, pork, bacon, ham and veal.

NV Cocchi Brachetto d'Acqui, Piedmont, Italy

The most distinctive of sweet sparkling wines, Brachetto d'Acqui has had a steady presence in northwest Italy's Piedmont region. It offers a blast of red fruits on the nose - raspberries, strawberries and cherries followed by a vibrant, fruity, sweet palate. It is the perfect party wine that goes naturally well with fresh fruits, pastries and elaborate desserts. At 7% alcohol, it can be enjoyed as an aperitif or as a soft landing to an evening of heavy intake.

NV Emilio Lustau East India Solera Sherry, Jerez, Spain

Lustau's East India Sherry is an appealing deep tawny brown, and offers a complex, mature nose of burnt sugar, spices, raisins, chocolate, walnuts and orange peel. It is sweet and full-bodied, with a smooth consistency, but good balancing acidity. Try this with vanilla ice cream, pecan pie, bread puddings, New York cheese cake and practically all manner of rich desserts.