

HOLIDAY WINES

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EMILE CHEYSSON CREMANT DE BOURGOGNE BRUT (Burgundy, France)

Chardonnay & Pinot Noir - \$20 – Medium body, fresh, acidic, toasty, citrus & green apple - Pairs well with cheese, pastries, potato chips, seafood, light meats, etc. – Great value Champagne – can age 5 years

DE CHANCENY CREMANT DE LOIRE (Loire Valley, France)

Chenin Blanc - \$15 - Chenin Blanc - \$15 – medium body, high acidity, honey, floral, mineral, ripe stone fruit, biscuit – Pairs well with seafood, salads, desserts, poultry, veggies, etc. – Champagne/high end Prosecco with a twist – can age 5 years

GRUET BRUT (New Mexico)

Chardonnay - \$19 – Full body, brioche, yeast, citrus, mineral, yellow apple – Pairs well with hors d'oeuvres, roasted white meats, mild cheeses, grilled fish, chips & nuts – California sparkling wine alternative – drink young

DOMAINE JEAN AUBRON MUSCADET 2022 (Loire Valley, France)

Melon de Bourgogne - \$18 – light body, high acidity, light aromatics, creamy texture, citrus, pear, green apple, minerals – Pairs well with oysters, mussels, French fries, roasted vegetables, etc. – Aperitif wine

CASAMARO RUEDA VERDEJO 2023 (Rueda, Spain)

Verdejo - \$15 – light body, acidic, lime, peach, fennel, bitter finish – Pairs well with tacos, roast chicken, salads, hard cheeses, etc. – often blended/compared to Sauvignon Blanc – Drink young

GUNDLACH BUNDSCHU DRY GEWURZTRAMINER 2022 (Sonoma, CA)

Gewurztraminer - \$23 – medium body, medium acid, very aromatic, oily texture, floral, peach, lychee, stone fruit – Pairs well with salads and Asian cuisine – similar to Viognier and Muscat – Drink young

MARY TAYLOR SELECTIONS SICILIA GRILLO 2023 (Sicily)

Grillo - \$16 – medium body, high acidity, aromatic, lemon, melon, earth, jasmine – Pairs well with goat cheese, lemon chicken, light pastas, seafood, etc. – compared to Gavi and Pinot Grigio – Drink young

DOMAINE DE GOUREDON VENTOUX 2022 (Rhône Valley, France)

GSM Blend - \$18 – Medium body, soft tannin, medium acidity, cherry, plum, blackberry, earth, smoke, meat, savory spice – pairs well with turkey, roasted dark meats, stews, game, roasted potatoes – higher quality Cotes du Rhône – Can age up to 5 years

LIOCO INDICA RED TABLE WINE 2022 (Mendocino, CA)

Carignan Blend - \$25 – light body, high acidity, aromatic, red fruit driven, plum, blackberry, herbs, granite – Pairs well with BBQ ribs, strip steak, roasted duck, lamb – Similar to Beaujolais Cru or Southern Rhone Cru – drink young

VINOS DEL VIENTO “AVENTURA” CAMPO DE BORJA 2022 (Manchuela, Spain)

Garnacha, Syrah, & Graciano - \$13 – Full body, medium acidity, black fruit dominant, blackberry, blueberry, black pepper, lavender – Pairs well with grilled vegetables, roasted lamb, pork tenderloin, braised meats – Cotes du Rhone alternative – can age up to 5 years

MARCHESI DI BAROLO “RUIVEI” BARBERA D’ALBA 2021 (Piedmont, Italy)

Barbera & Nebbiolo- \$24 – medium body, high acid, dark fruits, fresh blackberry, plum, strawberry preserve, dried herbs, hint of vanilla & toast – Pairs well with charcuterie, hard cheeses, roast duck, hearty stews – Can age up to 5 years

COSTERS DEL PRIORAT “PISSARRES” 2019 (Priorat, Spain)

Garnacha & Carignan - \$35 – full body, high acidity, rich, fresh blackberry, dried cherry, cola, licorice, tobacco, stony minerality – Pairs well with grilled meats, hard cheeses, lamb & pork – Chateauneuf-du-Pape alternative- Can age 10+ years