



# Grapevine

December 2020

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## Wine and Spirits Baskets for Gifts This Holiday Season

December has come back around, and we're ready to help you navigate gift-giving with a variety of holiday wines and spirits baskets, large or small, themed or customized.

**Rudolph's Reds** is always a hit, and this year's edition is no exception. It consists of **Grounded Cabernet Sauvignon by Josh Phelps** and **Cimal Tempranillo**. The **2018 Grounded** is 90% Cabernet Sauvignon, bolstered by 10% Merlot, aged in oak. It has notes of cherries and berries with polished tannins. **90 WE Cimal's 2017 Tempranillo** from LaMancha, Spain is made from hand-harvested grapes fermented with indigenous yeasts. Aged six months in French and American oak, it then spends another six months in bottle before release. It is rich with leather on the nose and flavors of red fruits and mocha. **90 JS** \$25.99

Prosecco is a gorgeous addition to any occasion, and our **Mrs. Claus Prosecco basket** will help you to make anyone on your shopping list feel a little brighter this holiday season. Quality Prosecco is made from the Glera grape and comes from Italy, ideally somewhere across the Veneto and Friuli Venezia Giulia regions. The DOC or



DOCG designations on the label — the latter indicating the limestone-rich area between the towns of Conegliano and Valdobbiadene — are also worthy considerations. Stay tuned for the specifics of the **Mrs. Claus Prosecco** basket. \$29.99

For fans of **Wine Spectator's** annual 'Top 100' list, we'll be happy to make you a custom basket with wines from our 2020 selection, including a December issue of *Wine Spectator's Top 100*, a special gift, indeed. You choose how many and which wines, and we'll make a beautiful gift for your wine lover. (A little advance notice will allow us to make the basket of your dreams.)

Or simply choose a selection of your favorite

wines. Add glasses and corkscrews, and you'll have a great gift. Talk to our staff for suggestions. We love talking wine.

And for Bourbon aficionados, we have two suggestions: Consider our **9-year Elijah Craig Bourbon**, hand-selected by our staff from 10 samples for its smoothness and richness. Have us wrap a bottle or two for someone on your list, or take a bottle home for yourself and sip an **Elijah Craig Old Fashioned**. To a shaker with ice, add 2 ounces of Bourbon and a dash of bitters; strain into a tumbler with ice and garnish with an orange peel. Also for Bourbon lovers...On December 21st and 22nd, from 3 to 6 pm, we'll have an engraving and tasting of **Woodford**

**Reserve, Gentleman Jack and Jack Daniel's Single Barrel**. To either Bourbon basket, add a signed copy of *The Bourbon Country Cookbook* by Tim Laird, Chief entertaining Officer for Brown Forman, a major producer of fine wines and spirits including, Jack Daniels and Woodford Reserve.

While this may not be a typical holiday season, we can help to make giving gifts to the special people on your list a lot simpler. Check out our pre-made baskets or talk to us about a custom basket. We also offer free delivery within a 5-mile range of the store. *À votre santé!* ♦

**Incredible Savings  
15% off all Wine —  
Every Bottle,  
Every Day!**

*Did you know...Each year, Wine Spectator commences the incremental big reveal of their **Top 100** wines. This year, the top 10 will be released over the course of the second week of this month; following that, the full list of their **Top 100** wines for 2020 will be released on the 14th.*

## December Events & Customer Service for Shopping Ease

Don't miss our special Bourbon tasting and engraving on **December 21st and 22nd, from 3 to 6 pm.** We'll feature Woodford Reserve, Gentleman Jack and Jack Daniel's Single Barrel. These make excellent gifts for those on your list and for yourself.

- Large Selection of your favorite Spirits gift sets
- Gift cards
- Free gift bags for most bottles
- Curb side service
- Free delivery until January 2nd (within 5 miles of store)

### Sheila's Holiday Bruschetta Cheese Ball

#### Cheese Ball

- 1 5 oz log Boursin herb and garlic cheese
- 1 8 oz pkg cream cheese, room temperature
- 1/4 cup sour cream
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 2 Roma tomatoes, peeled, cored, deseeded and chopped
- 1/2 cup oil packed sun-dried tomatoes, chopped and blotted dry
- 1/2 cup basil leaves, chopped
- 1 Tbsp balsamic vinegar
- 1/4 tsp garlic powder
- 1/4 tsp crushed red pepper flakes
- 1/4 tsp salt
- 1/8 tsp cracked peppercorns

#### Panko Sun-Dried Tomato Coating

- 3/4 cup panko breadcrumbs
- 1 Tbsp butter
- 3 Tbsp sun-dried tomatoes, diced, rinsed, dried
- 3 Tbsp basil leaves, chopped

#### Garnish

- 1 Roma tomato, chopped and blotted dry
- 1 Tbsp fresh basil, chiffonade
- Toasted baguette slices for serving



Combine all of the cheese ball ingredients in a large bowl and mix with a spatula until well mixed. Spoon mixture onto a large piece of plastic wrap, cover tightly, and shape into a ball. Chill in the refrigerator for 2 hours or up to 24 hours.

While the cheese mixture is chilling, melt butter in a medium-ish skillet over medium heat. When bubbling, add panko, stirring constantly until panko is golden. Cool, then stir in sun-dried tomatoes and basil. When ready to serve, remove cheese ball from refrigerator, roll in toasted panko mixture until evenly coated. Garnish with fresh tomatoes and fresh basil. Serve with toasted baguette slices.

### Mimosa Margaritas

- 2 cups orange juice
- 1/2 cup tequila
- 1/4 cup freshly squeezed lime juice
- Lime wedge, for rimming glasses
- Coarse salt, for rimming glasses
- 1 bottle Prosecco
- Orange and lime slices for serving

In a pitcher, combine orange juice, tequila and lime juice and stir to combine. Rub glass rims with lime wedge and dip in salt.

Pour in orange juice mixture and top off with Prosecco. Add sliced oranges and limes to glasses and serve.



## December 2020 Staff Wine Picks

**Sheila: 2018 Hanzell Sebella Chardonnay** (Sonoma) **\$22.99** (reg \$26.99) **91 WE** After undergoing a long, cool fermentation in stainless steel tanks, the wine is aged six months in neutral French oak barrels, resulting in floral aromas and bright apple and lemon flavors. It is rich and weighty with a minerally finish. *\*Coquille Ste. Jacques*

**Ian: 2017 Tenuta Santa Maria di Gaetano Bertani Valpolicella Ripasso** (Verona) **\$29.99** (reg \$34.99) **90 WE** Made from Corvina, Corvinone and Rondinella, the wine sees cool fermentation for one month before a second fermentation over the spent Amarone skins, followed by 24 months' oak aging and further bottle aging. *\*Pappardelle and porcini*

**Brian: 2016 Luciano Arduini Amarone Della Valpolicella** (Veneto) **\$29.99** (reg \$34.99) **93 WS** Made according to the classic *appassimento* method, Corvina, Corvinone, Rondinella and Molinara grapes are dried to 40% less juice yield, then pressed, fermented and aged, resulting in a rich, concentrated wine with raisiny flavors. *\*Roast pork tenderloin and potatoes*

**Bill: 2016 Klinker Brick Old Vine Zinfandel** (Lodi) **\$16.19** (reg \$18.99) **90 WE** Made with grapes from 55-120-year-old vines, they are fermented in oak, cold-soaked and macerated, then the wine is aged in American oak barrels for 15 months. It has delicious notes of berries, orange zest and milk chocolate, with a smooth, long finish. *\*Braised short ribs*

**Ben: 2018 Château Pascaud Bordeaux Supérieur** (Fronsac) **\$10.99** (reg \$12.99) **#61 WE Top 100** Largely Merlot, this sustainably produced wine is blended with 10% Cabernet Franc, aged in tank and one-third in neutral oak. The stellar result is a bold wine with ripe black fruit and perfectly balanced acidity. *\*Skillet chicken thighs with mustard sauce*

**John M: 2016 Tenuta di Nozzole Chianti Classico Riserva DOCG** (Tuscany) **\$17.99** (reg \$20.99) **94 JS** Made from 100% Sangiovese, grapes are de-stemmed, crushed and fermented, skins on. It has irresistible cherry and earthy aromas with vibrant acidity and polished tannins. *\*Sheila's Holiday Bruschetta Cheese ball, see above*