

Holiday Wine Pairings Guide 2024

by First Alternative Co-op's Beer & Wine Buyers, Kristana and Joel



Dibon Brut Nature Cava

Reg \$11.99

Pairing Suggestions: Mimosa, charcuterie, linguine with clam sauce, salty blanched almonds, briny olives, and oysters on the half shell.



Territorial Pinot Gris

Sale \$14.99, Reg \$21.99

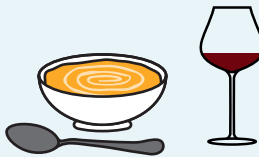
Pairing Suggestions: Fowl and poultry dishes, classic Thanksgiving sides, cranberry walnut salad, citrus glazed baked salmon, mushroom risotto, and gnocchi with parmesan cheese.



La Croix Belle Rosé

Reg \$9.99

Pairing Suggestions: Charcuterie boards, pigs in a blanket, clam dip, bagels and lox, margherita pizza, roasted vegetables, goat cheese, and quiche.



Keeler "Heart" Pinot Noir

Reg \$24.99

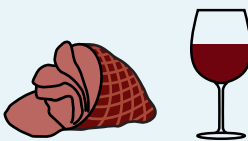
Pairing Suggestions: Fowl and poultry dishes, grilled salmon, winter squash soups, hazelnuts with roasted root vegetables, elk, gameland birds, and any classic Thanksgiving sides.



Lunaria Montepulciano d'Abruzzo

Reg \$17.99

Pairing Suggestions: Pot roast, lasagne, marinara with meatballs, hamburgers, pepperoni pizza, roasted acorn squash, lamb kebab, blackberry crumble, and chocolate.



Grace + Vine Heliotrope Red Blend

Reg \$23.99

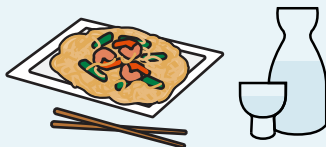
Pairing Suggestions: Glazed ham, hearty meats and cheeses, dark chocolate bars with cocoa nibs or chiles.



Sun Break Red Vermouth

Reg \$27.99

Pairing & Serving Suggestions: Enjoy on its own, chilled, or on ice as an aperitif wine or in a cocktail such as a Manhattan. Great with a wedge or twist of orange and/or with soda water. The adventurous diner may pair it with savory stews!



Manotsuru "Demon Slayer" Daingingo Sake

Reg \$14.99

Pairing Suggestions: Sharp cheese, creamy mozzarella, Pad Thai, drunken noodles, shrimp salad, pasta with olive oil, and tinned clams. Pairs well with a wide range of food. You'll find most sake to be a versatile drink that can replace white wine.