

Holiday Food & Wine Pairing Guide

Celebrate the season with three perfect pours



2022 Whispers of Lilly Chardonnay

Graceful and fruit-forward with notes of golden apple, pear, citrus, and a soft touch of vanilla and toasted almond.

Perfect Pairings:

- Roasted turkey with herb butter
- Creamy mashed potatoes or butternut squash soup
- Baked brie with honey and almonds
- Pear tart or shortbread cookies

Tip: Chill slightly below room temperature to highlight its creamy yet bright finish



2023 Luz De Guía Spanish Red Blend

Smooth and balanced with notes of ripe red berries, plum, and vanilla, accented by a hint of spice that adds warmth and depth.

Perfect Pairings:

- Holiday ham or roast pork with cranberry glaze
- Mushroom risotto or roasted root vegetables
- Manchego cheese and olives

Tip: Slightly chill before serving to bring out its lively fruit notes.



2021 Aure Passage Cabernet Sauvignon

Medium-bodied with aromas of boysenberry, violets, and leather, plus pomegranate and cherry on the palate.

Perfect Pairings:

- Prime rib or beef tenderloin
- Rosemary-roasted lamb
- Truffle mac & cheese or wild mushroom stuffing
- Dark chocolate or blackberry tart

Tip: Decant 20–30 minutes before serving to let the layers unfold beautifully