

WINE COUNTRY®



BEST CALIFORNIA WINES TO PAIR WITH YOUR HOLIDAY MEALS

| BY HANA-LEE SEDGWICK NOVEMBER 2022

As they say, 'tis the season to eat, drink, and be merry, and between all the parties, dinners, and events in the coming weeks, this phrase will pretty much be the theme of our lives until after the ball drops into the new year.

So, with Christmas, Hanukkah, Kwanzaa, and New Year's Eve celebrations around the corner, we know there's a lot to consider when it comes to choosing what to eat and drink during your festive gatherings. To help guide you, we're sharing some of the best California wines to pair with all the flavors adorning your table this season.

KIMSEY Grenache

Grenache from California can vary in flavor profile, from savory and herbal to more bright red fruit dominant, but it differentiates itself from other medium-bodied reds by its spice character—think black pepper, anise, and clove. A natural pairing for lamb and sausage, whether braised, smoked, or roasted, Grenache is also a great choice for meats and veggies featuring exotic spices.

