

HAPPY THANKSGIVING HAPPY THANKSGIVING



Suggested Drops For Thanksgiving!

Sauvignon Blanc With its aromas and flavors of citrus, tropical fruit and zippy acidity plus herbal notes, Sauvignon Blanc pairs with everything from butternut-squash soup to green salad to turkey and herb-stuffing. Even notoriously tough-to-pair brussels sprouts will sing with Sauvignon Blanc.



2009 Ponga Sauvignon Blanc

This fragrant wine exhibits flavors of white peach, lime and grapefruit. Mineral and floral nuances accent the finish.

Riesling Tropical fruit, citrus, green-apple, and mineral notes of Riesling work with any Thanksgiving fare.



2006 Silverwing Riesling

A vibrant bouquet of apple, citrus fruits & honeydew melon leads to a palate of predominantly lemon and lime with a touch of honeydew melon, showing good balance and length.

Gewürztraminer Has a spicy character that sets it up for cranberry or chutney.



2007 Lawson's Dry Hills Gewurztraminer

"Incredible concentration of rose petal, anise, licorice and oriental spice flavours. A wine with an awesome pedigree, it comes up smelling of roses every year. Long with restrained lushness. A proven winner in the cellar." (95 points – Bob Campbell MW)

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Viognier A good choice, with supple, ripe fruit flavors that fit right in with sweet potatoes, cranberry sauce, and the sweet onion flavors of most stuffings.



2008 West Cape Howe Viognier

"A fragrant bouquet of apricot and orange blossom; pleasing mouth-feel from a generous mid-palate followed by cleansing acidity on the finish." (90 points - James Halliday)

Rose With such an array of different food on the table at Thanksgiving, Rose is a superb choice. Also great for leftover turkey in a sandwich, oozing with cranberry sauce!



2008 Loose End Grenache Rose

Attractive, lifted aromas of sweet confectionery and strawberry. The delicate palate is lively & bright, finishing crisp & clean.

Sparkling Red For the panoply of flavors at a typical Thanksgiving spread, sparkling reds are a no-brainer. They are both fun and festive, and the extra flavor and body of this bubbly provides a great match to the Thanksgiving turkey and cranberry dinner.



NV Loose End Sparkling MSM

Dark chocolate and spice aromas. The palate is lively and fruit driven, with a lovely creamy mouth-feel. Flavors of ripe plum, berries & sweet vanilla finish with fine, drying tannins & lingering fruit flavor.

Pinot Noir This red wine is a traditional favorite for Thanksgiving. It is easy going enough to complement just about any flavor you can throw at it!



2008 Maude Pinot Noir

The 2008 Maude Pinot Noir is sourced from five premium sub-regions of Central Otago, each contributing uniquely to the wine. A brooding beast with aromas of violets and wild thyme. A succulent palate that has layers of flavor with velvety but structural tannins.