

The Lusch List

UNIQUE WINE RECOMMENDATIONS & EXPERIENCES



GOBBLE THIS UP!

I think we all want to be able to celebrate the holidays this year maybe more than ever. However, I know my family will be restructuring our traditional gathering to ensure we are being socially responsible for our family and friends. That said, I wanted to recommend some wines that you might not normally buy or are “off the beaten path” for your holiday table. It’s time to have a little fun and change it up a bit this year!

This list supports a variety of local shops which need our support. Let them know The Lusch List sent you. And if you are a true Lusch Lister, you know the code for your special discounts at a few places on this list (wink wink).

Azienda Col De Salici Brut Rosé, NV, Veneto, Italy \$20 [Buon Vino](#)

This dry prosecco rose is a perfect way to kick off your day of grazing. It is fresh, crisp, and full of ripe cherry and berry flavors. It can carry over to the dinner table as well.

Cieto Chiarli Lambrusco di Sorbara Vecchia Modena 2018, Italy \$13

Jimmy's Food Store

Another versatile dry frizzante (lightly sparkling) option that has vibrant red berry fruit and tangy acidity. This Lambrusco is unbreakable and will pair with just about any dish you throw at it...seriously.

Domaine Bobinet Poil de Lievre Chenin Blanc, 2018, Saumur-Champigny, France \$29 Bar & Garden

Chenin Blanc strikes the perfect balance between sweet and savory which basically defines most traditional Thanksgiving fare. This wine is round and minerally with the acidity to cut through all the richness.

Lunaria by Orsogna Pecorino, 2019, Abruzzo, Italy \$19 Le Caveau

Wow...talk about layers of flavor in this organic and biodynamic white wine. It is fresh, intense, fruity, rich, crisp, and tart. Not to be confused with the cheese Pecorino, this wine might be better suited with your starters than at the dinner table. With its stone fruit, citrus, minerality, and high acidity, it's like a Pinot Grigio or Sauvignon Blanc on steroids.

Pedernales Viognier, 2017, High Plains, Texas \$17 Pogo's

Let's remember to support those in our own "backyard." Here is a delicious and great example of this varietal that grows well in Texas. A bright and fruity wine with ripe stone fruit, vanilla and spice notes which is sure to please your traditional Chardonnay drinkers.

Dila-O Rkatsiteli-Mtsvane 2019, Kakheti, Georgia (not the state) \$13 Bar & Garden

Orange wine, a.k.a amber wine, a.k.a. skin-contact wine, is all the rage, and this particular one is a great introduction to the style. Orange wine is made by leaving the grape skins and seeds in contact with the juice, anywhere from 4 days to 1 year, creating a deep, orange-hued finished product. It's white wine with the volume turned up! Food is required with this dried apricot and honeyed aromatic wine. The peach and baking spice will complement your sides and entrees alike. And please serve cool, not cold for full effect.

Gulp Hablo Vino Tino Red Blend, 2018, Spain (1L) \$15 Veritas

This is a super fun red blend from Spain (16 different grapes blended together). Fresh and "gulp-able" red fruit-driven that you just chill, pour, and enjoy! A great option for those who prefer reds or just a bridge between the white and the fuller-bodied red wines for dinner. Note the larger format which translates to more wine for everyone!

Marc Bredif Chinon, 2018, Loire Valley, France \$27 Le Caveau

Cabernet Franc is highly aromatic and has flavors similar to the fall season including currants, herbal notes, and savory spices. This is a bright and lively cherry and spice-driven example of the varietal which will also be a perfect pairing for all that butter!

Lioco Indica Red Table Wine 2018, Mendocino County, CA

\$23 [Pogo's](#)

I asked my seasoned sommelier friend for an interesting red for the table and she recommended this one...a Carignan blend. Incidentally, the idea for this winery was conceived in the back alley behind Spago, Beverly Hills...true story. The fresh-picked dark berry fruits and baking spices have power but enough finesse to balance what's on your table.

Li Veli Orion Primitivo, 2017, Puglia, Italy \$11 [Jimmy's Food Store](#)

Don't buy zinfandel this year; instead, try its "almost genetically identical twin." This value-driven dry red is ripe and fresh with jammy red fruit, spice notes, good acidity, and medium tannins. That dark meat will love it!

Tikal "Patriota" Malbec/Bonarda Blend, 2016, Mendoza, Argentina \$22

[Veritas](#)

This ripe berry and cherry driven wine has just the right amount of baking spice. Juicy and balanced yet rich and fleshy with noticeable tannins, this wine is suited for those who want just a little more oomph. This is also organic, biodynamic, and incredibly fun to drink!

Wishing you all a safe and healthy holiday surrounded by delicious wine!

Until next time!
Courtney
The Lusch List



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