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The Complete Holiday Wine Guide

By Amy LaBelle, Winemaker at LaBelle Winery

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Make your holiday wine shopping and entertaining effortless. This companion guide expands on the **Quick Holiday Wine Guide**, offering deeper pairing insights for Thanksgiving, Christmas, New Year's Eve, and New Year's Day. You'll find wine styles, food pairings, and thoughtful gift ideas to help you celebrate beautifully with LaBelle wines.



Thanksgiving: Bright and Balanced

Thanksgiving meals are rich and comforting, so wines with freshness and acidity bring balance to the table. Sparkling wines also shine here, cleansing the palate and adding a celebratory touch.

Celebration Essentials (\$19–21)

Cranberry Wine –

Tart and bright; cuts through turkey and gravy.

Cranberry Riesling –

Blends cranberry's sharpness with Riesling's roundness; versatile across the table.

Granite State Red –

Medium-bodied with spice and fruit; echoes herbs in stuffing and roast poultry.

Seyval Blanc –

Crisp and citrusy; refreshing between creamy sides.

Spiced Winter Pear –

Warm with holiday spice; perfect with pumpkin pie or apple crisp.

Holiday Favorites (\$28–35)

Sparkling Cranberry –

Tart and effervescent; refreshes every bite.

Shimmer or Tempest –

Dry sparkling blends that carry the meal from start to finish.

Signature Sparkle & Reserves (\$65)

Brut Sparkling –

Dry and elegant; a food-friendly classic.

Demi-Sec Sparkling –

Gently sweet; complements brown sugar glazes.

Rosé Sparkling –

Floral and festive; beautiful from appetizers through dessert.



GIFT NOTE:

A trio of Cranberry Wine, Cranberry Riesling, and Granite State Red makes a thoughtful host gift.

BEYOND THE BOTTLE



Christmas: Structure and Elegance

Christmas dinners are often centered on roasts and rich sides. Wines with structure, depth, and spice shine here, while sparkling wines bring elegance from the first toast to dessert.

Celebration Essentials (\$19–21)

Chardonnay –

Unoaked and crisp; brightens cream-based dishes.

Riesling –

Off-dry and soft; complements salty ham or smoked meats.

Amherst Vineyard White –

Estate-grown, limited, and balanced with bright acidity.

Spiced Winter Pear –

Gently spiced; enhances holiday pies and cookies.

Holiday Favorites (\$28–35)

Cabernet Sauvignon –

Classic structure for prime rib or beef tenderloin.

Americus –

Dark fruit and pepper spice; ideal for lamb or roasts.

Malbec –

Plush and full-bodied; pairs beautifully with braised short ribs.

Red Alchemy –

Fruit-forward and woody; complements savory sides.

Amherst Vineyard Red –

Medium-bodied with black cherry and plum; perfectly balanced.

Signature Sparkle & Reserves (\$22–65)

Red Raspberry –

Lively and sweet; excellent with tarts or cheesecake.

Blue Alchemy –

Infused with apple brandy and vanilla; indulgent with chocolate or aged cheese.

Three Kings –

Fortified and warming; ideal for sipping by the fire.

Brut Sparkling –

Dry and refined; brightens the meal.

Demi-Sec Sparkling –

Light sweetness; complements salty or spiced dishes.

Rosé Sparkling –

Floral and festive; transitions easily across courses.



GIFT NOTE:

Pair Amherst Vineyard Red and White for a signature estate collection. Blue Alchemy also makes a luxurious dessert gift.

New Year's Eve: Celebrate with Sparkle



No holiday calls for bubbles quite like New Year's Eve. Sparkling wines refresh the palate, pair with nearly any food, and bring celebration from cocktail hour to midnight.

Celebration Essentials (\$19–21)

Riesling –

Balances spicy hors d'oeuvres and savory canapés.

Seyval Blanc –

Bright and citrusy; great with seafood and light bites.

Holiday Favorites (\$28–35)

Syrah –

Smooth and earthy; perfect with braised short ribs.

Sparkling Cranberry –

Fruit-forward and lively; fits every course.

Shimmer or Tempest –

Dry sparkling blends that cleanse the palate.

Signature Sparkle & Reserves (\$22–65)

Brut Sparkling –

Classic and crisp; the perfect midnight toast.

Demi-Sec Sparkling –

Slightly sweet; balances salty hors d'oeuvres.

Rosé Sparkling –

Floral and elegant; carries the night from start to finish.



GIFT NOTE:

A trio of Brut, Demi-Sec, and Rosé Sparkling is the ultimate New Year's Eve luxury gift set.



New Year's Day: Fresh Starts

After a night of celebration, New Year's Day calls for wines that refresh and revive. Lighter whites, aromatic varietals, and sparklings keep brunch bright and relaxed.

Celebration Essentials (\$19–21)

Dry Apple –

Crisp and clean; pairs with eggs, pastries, and lighter fare.

White Alchemy –

Bright and versatile; pairs with seafood quiche or smoked salmon.

Gewürztraminer –

Aromatic and lightly spicy; complements breakfast sausage or soft cheeses.

Moscato –

Semi-sweet and lively; ideal with cinnamon rolls or fruit pastries.

Holiday Favorites (\$28–35)

Sparkling Cranberry –

Tart and effervescent; perfect for brunch.

Shimmer or Tempest –

Sparkling blends that refresh the palate.

Signature Sparkle & Reserves (\$22–65)

Brut Sparkling –

Crisp dryness for savory breakfast dishes.

Demi-Sec Sparkling –

Gentle sweetness for smoked ham or quiche.

Rosé Sparkling –

Floral and balanced; transitions from savory to sweet.



GIFT NOTE:

A duo of White Alchemy and Moscato makes a light, cheerful set for welcoming the new year.

From Quick Picks to Meaningful Moments

These pairing notes are designed to help you plan, gift, and celebrate with confidence. For more wine education, sustainability stories, and behind-the-scenes insights, visit the Beyond the Bottle blog at labellewinery.com/blog.

BEYOND THE BOTTLE

LaBelle
WINERY

New Hampshire Wine. World-Class Quality.