



Quick Holiday Wine Guide

By Amy LaBelle, Winemaker at LaBelle Winery

Simplify your wine shopping with quick pairings for four classic celebrations:

Thanksgiving, Christmas, New Years Eve, and New Years Day.



Wine selection can feel overwhelming during the holidays - especially when you're juggling menus, guests, and traditions. These quick "speed guides" follow traditional New England menus and highlight the perfect LaBelle wines for each course.



Thanksgiving

Greeting Wine

Brut Sparkling | Sparkling Cranberry

Appetizers

(cheese board, shrimp cocktail, light starters)

Seyval Blanc | Riesling

First Course

(butternut squash soup, harvest salad)

Chardonnay | White Alchemy

Entree

(roast turkey with stuffing and gravy)

Cranberry | Red Alchemy | Amherst Vineyard Red

Dessert

(pumpkin pie, apple crisp, pecan pie)

Spiced Winter Pear | Cranberry Riesling | Red Raspberry



Christmas

Greeting Wine

Rosé Sparkling | Sparkling Cranberry

Appetizers

(shrimp cocktail, cheese platters, light bites)

Seyval Blanc | Riesling

First Course

(lobster bisque, salad, root vegetable soup)

Chardonnay | Amherst Vineyard White

Entree

(prime rib, roast turkey, holiday ham)

Cabernet Sauvignon | Malbec | Amherst Vineyard Red

Dessert

(cheesecake, holiday cookies, chocolate, fruit tarts)

Spiced Winter Pear | Cranberry Riesling | Red Raspberry



New Years Eve

Greeting Wine

Brut Sparkling | Rosé Sparkling

Appetizers

(oysters, shrimp cocktail, charcuterie)

Seyval Blanc | Riesling

First Course

(seafood bisque, winter salad with citrus)

Chardonnay | White Alchemy

Entree

(braised short ribs, beef tenderloin, holiday roast)

Syrah | Petit Verdot | Americus

Dessert

(chocolate truffles, chocolate cake, festive pastries)

Blue Alchemy | Three Kings | Red Raspberry

Midnight Toast

Brut Sparkling | Rosé Sparkling | Demi-Sec Sparkling



New Year's Day

Greeting Wine

(brunch toast)

Rosé Sparkling | Sparkling Cranberry

Appetizers

(bagels with smoked salmon, cheese and fruit plates)

White Alchemy | Moscato

First Course

(quiche, frittata, savory tart)

Gewürztraminer | Dry Apple

Entree

(ham, breakfast casseroles, roasted poultry)

Cabernet Sauvignon | Red Alchemy | Amherst Vineyard Red

Dessert

(cinnamon rolls, coffee cake, fruit pastries)

Spiced Winter Pear | Blueberry | Red Raspberry

This guide is designed for quick shopping - like a ready-made holiday wine list.

For full pairing insights and stories behind our wines, visit Beyond the Bottle blog at labelwinery.com/blog

