

A Bottle for Every Moment

Elevate your holiday meals by serving a different wine with each course.

By Ray Isle

THE HOLIDAYS ARE THE TIME FOR FESTIVE MEALS, whether it's with family or friends, and what's a holiday dinner without at least some feeling of fanciness? One easy way to give a lift to the sense of specialness at any gathering is to pour different wines as you go along. Start by serving guests a light aperitif or some bubbles as they arrive, switch to a bright white for the start of the meal, and then move to a substantial red for the main, whether that's a tenderloin, a turkey, or, à la Dr. Seuss, a Whoville-style roast beast. For dessert, wrap things up with something sweet and sippable.

Here's an array of great bottles to open-and note, even if you don't choose to do a multicourse meal, all of them make excellent gifts, or are perfect simply for those weeknights away from the holiday hullabaloo. Even the Grinch would be impressed.

BUBBLES TO BEGIN

NV DR. FISCHER STEINBOCK ALCOHOL-FREE SPARKLING RIESLING (\$18)

This bottle goes a long way toward making the case that Riesling is one of the best varieties for nonalcoholic wines: it's citrusy and alive and full of Riesling character.

2017 JUVÉ & CAMPS **RESERVA DE LA FAMILIA BRUT NATURE GRAN RESERVA (\$23)**

Cava remains one of the great deals in sparkling wine, particularly from top family-owned wineries like Juvé & Camps. This bottling from organic grapes is citrusy and crisply dry.

NV CA' DEL BOSCO CUVÉE PRESTIGE EDIZIONE 45 BRUT (\$42)

Founder Maurizio Zanella has been key to the rise of Franciacorta as one of the great sparkling wines of the world, both by lobbying for heightened quality and by making wines like this supple, lemony cuvée.

2022 VILLA SANDI PROSECCO ROSÉ MILLESIMATO (\$22)

Who says rosé is just for summer? Pink bubbles are a great start to the holiday, and this berrybright Prosecco does the trick. It's made from Glera, the traditional grape of Prosecco, plus Pinot Noir.

2018 DOMAINE CARNEROS ESTATE BRUT CUVÉE (\$38)

California's Domaine Carneros got its start in 1987, when the Champagne Taittinger family bought land in the Carneros region. This pearscented sparkling wine is a great holiday party pour.

NV CHAMPAGNE AYALA BRUT NATURE (\$81)

Most Champagnes have a bit of sugar added to tame the wine's intense acidity; brut nature Champagnes do not. They're a high-wire act, but in the right hands, the approach leads to thrillingly precise expressions like this one.

