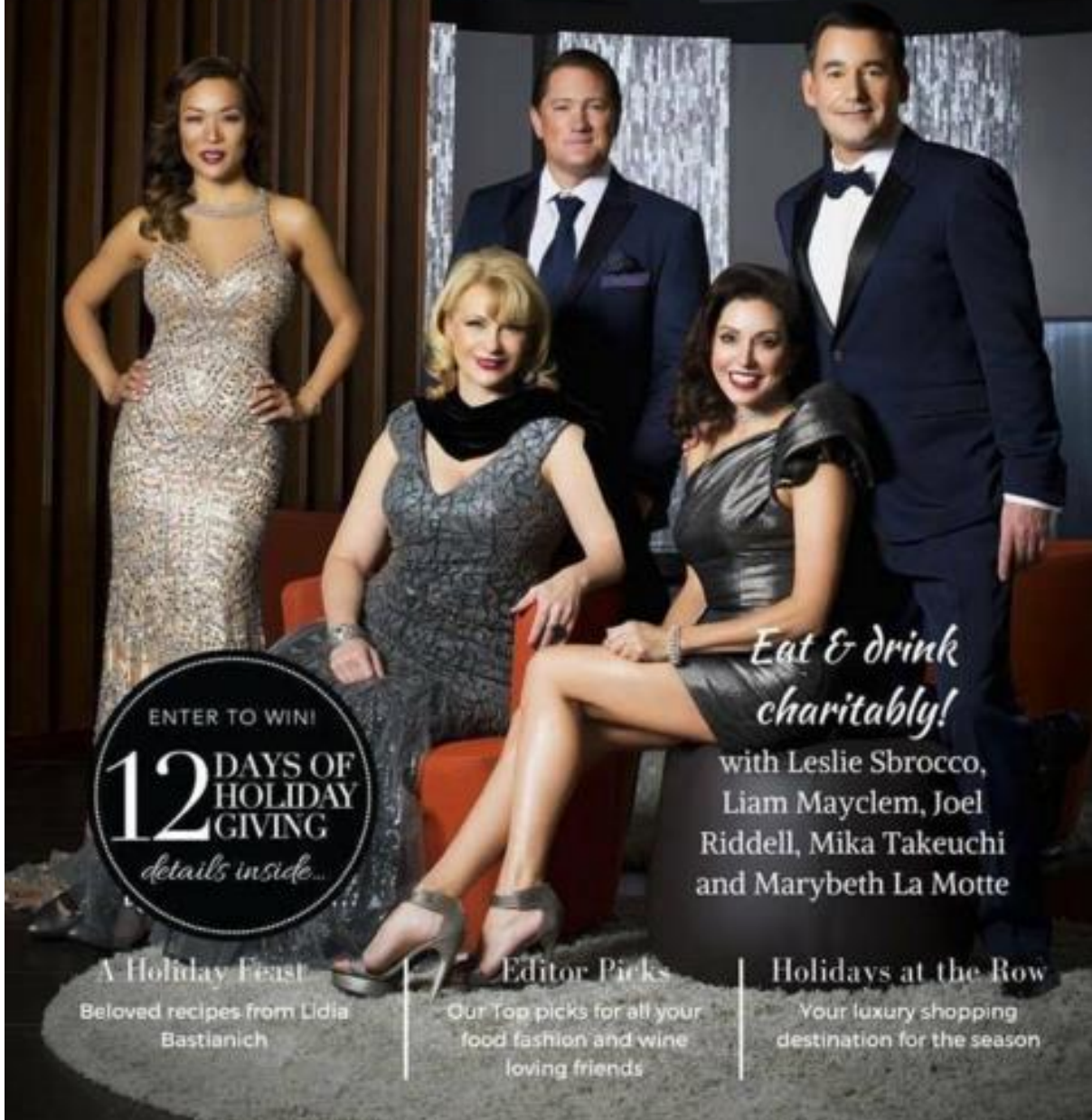


GV
MAGAZINE

HOLIDAY GIFT GUIDE

Issue No 18 • DECEMBER 2015 • Volume 2



ENTER TO WIN!
12 DAYS OF
HOLIDAY
GIVING
details inside...

*Eat & drink
charitably!*

with Leslie Sbrocco,
Liam Mayclem, Joel
Riddell, Mika Takeuchi
and Marybeth La Motte

A Holiday Feast
Beloved recipes from Lidia
Bastianich

Editor Picks
Our Top picks for all your
food fashion and wine
loving friends

Holidays at the Row
Your luxury shopping
destination for the season

Et Voila Vin!

Best Wines to add to your Holiday Feast!

The Holidays are always a time for festive gatherings and nothing brings out the spirit more than perfectly paired dishes with wines that really celebrate the flavors and aromas of this season. We've tasted and compiled a selection of our current favorite food-friendly wines which we found so well received in our own gatherings. Cheers to one less stressful thing to worry about during this busy time!

Editor's Pick 2012 Napa Valley Vinatieri Cabernet Sauvignon \$125

Pair with Braised Beef Short Ribs, Honey BBQ Lamb chops and Red Sauce pasta with Italian Meatballs, Grilled Steak with mushroom sauce



2013 Private Reserve Buena Vista Chardonnay 2013 \$50

Pair with smoked salmon hors d'oeuvres topped with caviar.



2013 Deloach Vineyards Maboroshi Vineyard Pinot Noir 2012 \$50

Pair with Christmas pork roast or Bacon and Smoked Paprika Deviled Eggs



2013 Elouan Oregon Pinot Noir \$27

Pair with Roasted Chicken with Balsamic glaze and figs or sausage stuffed mushrooms



2014 Sonoma Collection District 3 Chardonnay \$20

Pair with Shrimp or Crab Louis Salad, Bacon wrapped scallops or Tuna Pâté



2013 LVE: Legend Vineyard Exclusive Napa Valley Cabernet Sauvignon \$85

Pair with Roasted Duck with Apple, Sage & Onion Stuffing or grilled portobellos with balsamic glaze.



2014 Dolin Estate Rose of Pinot Noir-Central Malibu Coast \$22

Pair with Cranberry Orange Nut Cookies or Orange Pecan Pie.



2012 Grgich Hills Violetta, Late Harvest \$85

Pairs with Almond-apricot cookies or Caramel Apple cakes with Cinnamon cream cheese filling.



2010 Castello Di Amrosa IL PASSITO Reserve, Late Harvest Sauvignon Blanc, Semillon \$89

Pair with Fresh berries crostini with mascarpone & drizzled honey.



2013 JCB Passion Napa Valley Red Blend \$75

Pair with Holiday Prime Rib with Roasted fingerling potatoes with Sage & Bay leaves