

## The 11 Best Wines for Your Holiday Feast, From Napa Cab to Burgundy Grand Cru

No matter what you're serving, we've got the right bottle for you.

By MIKE DESIMONE AND JEFF JENSSEN 🍷

Sharing a meal with family and friends is one of the joys of the holiday season, and few things let them know how much you really care like opening some special bottles when they are gathered around your table. We always like to start the festivities with bubbles—in this case rosé Champagne—and it's great to have a good Chardonnay on hand for seafood and lighter dishes, but when the main event comes around, we know most of our guests are carnivores looking for some bold holiday reds.

Lower tannin choices such as Pinot Noir and Shiraz are nice pairings with turkey, ham or roast pork, but if you are preparing heartier fare such as prime rib, beef Wellington or even tomahawk steaks on the grill, the crowd is going to be clamoring for Cabernet Sauvignon. We've added a few of those into the mix, including choices from Napa and New Zealand. And of course, it is always wonderful to wrap things up on a sweet note. Whether you are a fan of team chocolate or team cheese, vintage Port is a terrific option, but if you like to think outside of the box a passito-style sweet red from the Veneto will help showcase your unique style.

### Accendo Cellars 2019 Cabernet Sauvignon Napa Valley



Accendo Cellars

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An intoxicating bouquet of pencil lead, rose petal and wild anise draw you in to this rich ruby colored Cabernet Sauvignon. In the mouth it is very balanced with bold, bright fruit flavors and a great backbone of minerality. The tannins are pleasantly grippy now but will soften as time goes on. Drink now through the next 15 years.

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