

Fall is in the air! Cool nights have returned with the sights of pumpkins and colors of fall. This time of year is my favorite time to bake and cook in my kitchen. Thanksgiving is my family's special holiday and I have selected these four wines with the traditional dishes in mind. All are crafted by small, family owned producers and limited in production. Food is essential with good wine so remember to see my notes on recipes and food pairings that will link back to my blog. Cheers!

## 2022 la Marea Albariño, Kristy Vineyard, Monterey County

**About:** The La Marea line of wines is winemaker Ian Brand's homage to the best of Spain. Ian Brand is one of several key winemakers who have dedicated their careers to bringing out the best in wines from the Monterey area. Named "Winemaker of the Year" by the San Francisco Chronicle in 2018.

**Winemaker Notes:** The traditionally Spanish white grape Albariño has been the Galician "it" wine for decades. Its savory salinity and cool and juicy flavors make it a favorite of seafood lovers around the world. The cooling maritime influence that pours over Spain's western flank works much the same way here. The result is a wine with crisp minerality, hints of citrus, and bright fruit.



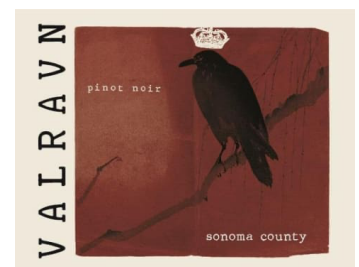
**Grapes:** 100% Albariño

**Pairs Well With:** Salsa Verde Shrimp Pozole – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2021 Valravn Pinot Noir, Sonoma County

**About:** Valravn wines is a new project created by visionary Baron Ziegler (Marine Layer Wines, Banshee Vineyards). Baron's ability to find some of Sonoma's best sites make this wine so special. Valravn Pinot Noir is primarily Sonoma Coast fruit, much of which is declassified barrels from his Marine Layer program. Grapes from the Sonoma Coast AVA account for half the blend, with the balance Russian River (40%) and Sonoma Mountain (10%).



**Winemaker Notes:** A juicy, complex wine with rich raspberry compote, clove, and cedar spice scents. The Sonoma Coast parcels show the typical crunchy red fruits, while the Russian River fruit gives the briary bramble, all accented with spice from the whole cluster components. An unctuous palate weight balances flavors of framboise and wild berries.

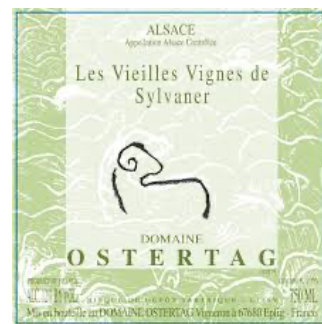
**Grapes:** 100% Pinot Noir

**Pairs Well With:** Roast Turkey with Garlic, Herbs and Fennel – visit [headsburgtable.com/recipes](https://headsburgtable.com/recipes)

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## 2021 Domaine Ostertag Sylvaner “Vieilles Vignes” Alsace, France

**About:** Owner André Ostertag is a revolutionary winemaker. He is a pioneer, certainly, but also an ardent environmentalist. After training in Burgundy, André returned to the family domaine in Alsace with renewed zeal: he lowered yields considerably and introduced viticultural and vinification techniques from other regions to his own home ground.



**Winemaker Notes:** One of my favorite go-to wines for a delicious, versatile, dry white, in that category between everyday and special occasion. This wine is biodynamic, which you could say goes several steps beyond organic in terms of being in tune with nature. Beautiful aroma, silky mouthfeel, fresh with old-vine weight, interesting, and downright delicious.

**Grapes:** 100% Sylvaner

**Pairs Well With:** Farro Salad wut Roasted Delicate Squash, Red Onion and Pomegranate – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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## 2018 Diamantis Xinomavro, Magoutes Vineyard, Greece

**About:** Magoutes Vineyard sits in the rugged, mountainous north-western hinterland of Macedonia. A place of stark beauty and cool climate which, unlike most of Greece, sees no sea-softening maritime influences from either the Aegean or Ionian by virtue of its high, inland isolation. Originally called the Diamantis Winery, Magoutes Vineyards was established at the beginning of the 20th Century. Owner Dimitrios Diamantis’s grandfather was one of the region’s finest grape growers. He hand-grafted the family’s domaine vineyard (today, it’s a century old) with the region’s oldest vines of Xinomavro.



**Winemaker Notes:** As one of the few continental-climate, mountainous growing areas of Greece, Macedonia produces notable, high-quality red wines. Xinomavro is its star variety, capable of making a spicy and age-worthy red. Rich and complex with aromas of red and black fruits, accompanied by characteristic tomato and olive fragrances as the wine matures, followed by flavors of plum, cherry, raspberry, fig, tapenade, earth and spice.

**Grapes:** 100% Xinomavro

**Pairs Well With:** Leg of Lamb with Dried Cherry, Mustard and Herb Crust – visit [healdsburgtable.com/recipes](https://healdsburgtable.com/recipes)

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