

COMPLIMENTARY

# FLAVOURS

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Holiday | ISSUE

## IT'S A WRAP

Delight your guests' eyes and palates with these dishes cooked in parchment paper

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PM# 40069240  
SAVERIO SCHIRALLI AGENCIES  
CJ KATZ  
642 THE QUEENSWAY  
TORONTO ON M8Y 1K5

**Sumac Ridge Steller's Jay Brut** | \$23-\$25

Made by one of British Columbia's most established wineries, this is a fine example of a dry sparkling wine. The bubbles are reminiscent of authentic Champagne while the flavours in the wine convey distinct Okanagan fruit characteristics such as peach, apricot and ripe apple. Delicious on its own or alongside mixed canapés, this sparkler is equally at home in front of a fire or sipped in a hot tub.

**Gnarly Head Old Vine Zinfandel** | \$17-\$20

Lodi, California is one of the world's most celebrated vineyard areas for making delicious, concentrated Zinfandel. The Gnarly Head takes luscious Zin to a whole new level, using grapes grown on old vines. Ripe and fruit-forward, this is a warming red wine with a soft plush finish, perfect for when you feel like a big glass of red.

**Vina Chocalan Syrah** | \$15-\$17

Chile's Maipo Valley is home to this juicy value-priced Syrah. Ripe with fresh flavours of plums, cherries and soft vanilla, this is a lively red that is best consumed in its youth. The bottle's twist-off cap adds to its accessibility as does the wine's versatility, pairing well with such favourites as pizza and burgers or simply delicious and thirst-quenching on its own.

## THIS WINTER, COZY UP BY THE FIRE WITH ONE OF THESE FABULOUS FIREPLACE WINES

**Peter Lehmann Layers Red** | \$17-\$19

A somewhat unlikely brotherhood of grapes combine in Australia's reputed Barossa Valley to make this wonderfully approachable and well-balanced red wine. Shiraz, Mourvèdre, Tempranillo, Grenache and Cargnan blend together to create this fruit-forward wine full of plum and chocolate with a hint of spice. Natural drinkability makes this a perfect red for BYO parties.

**Taylor Fladgate 10yr old Tawny** | \$35-\$40

Aged in oak barrels on the banks of Portugal's Douro River, this enticing fortified wine is one of Taylor Fladgate's undeniably great values. Warm caramel aromas partner with dried fruit and walnut flavours inviting sips that if so desired, pair well with dark chocolate, figs, dates and roasted nuts. At 20 per cent alcohol, a little goes a long way—suggested serving is a two-ounce glass, ideally slightly chilled.

While fireplace wines do tend to be new-world wines with old-world wines being better known for their food-friendliness, there are a few examples that should not go unnoticed as imbibing soloists. Amarone is the most pronounced version of these flavourful old-world examples made in Italy's Veneto region and is a distinctly concentrated red wine featuring raisined nuances with all sorts of dark spices and chocolate notes, just perfect for enjoyment on its own.

Of course, no fireside session would be complete without a glass of ever-celebrated port, a fortified wine from Portugal that comes in a wide range of colours, ages and prices. Whether a lighter-style Tawny port with its chestnut nuances and caramel tones or a Vintage Ruby port full of bright purple complexity and balance, these wines are possibly the ultimate fireplace wines as they are higher in alcohol and warm the imbiber from the first whiff of the glass.

Taste and preference will guide you to your favourites, but the one constant about all of these wines is that they taste simply great when you drink them by the fire. No food required. **fm**

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