

Merry Christmas from California Wine Country!

In this episode of Wine Oh TV, Monique Soltani checks in with the who's who of wine country to see how they are celebrating the season.

They share everything from their favorite holiday traditions, to which bottles of wine they are breaking out on the big day from [Beaujolais Crus Gamay](#) to bubbles all the way!



Hear from [John Jordan](#), [Joel Peterson](#), [Jean-Charles Boisset](#) and many more and you'll certainly find yourself saying "I'll have what she (or he's) having" on Christmas Day. Here's What Wine Pros Are Drinking & Doing on Christmas Day Watch as we say Merry Christmas from Wine Country!

Here's What some of our favorite Napa Valley Wine Oh's are drinking on Christmas Day!

Michael Mondavi:2016 Animo Sauvignon Blanc \$65

Why? Because Rob secretly planted this 100% Sauvignon Blanc vineyards without telling his dad at their Oso vineyard from cuttings taken from the oldest surviving Sauvignon Blanc vineyard in North America. This small lot barrel fermented style is made testament to the old Fume Blancs that Michael and his father created at Robert Mondavi Winery.

Dina Mondavi: 2016 Emblem Chardonnay \$35

Marks the family's premier voyage into the other side of the Mayacamas, in the Petaluma Gap of the Sonoma Coast. Aromatics of freshly cut green apple, citrus and firm green pear provide the backbone of the wine's character. Flavors of crisp fruit, apples, red pears. Lemongrass and subtle vanilla warmth along with new French oak provides for soft textures.



Rob Mondavi Jr.: 2014 Emblem Cabernet Sauvignon \$35

The genesis of Emblem Napa Valley Cabernet Sauvignon is in the [Michael Mondavi Family Vineyards](#), nestled along the North-eastern hillsides of Napa Valley high above St Helena. The wine exudes aromas of freshly muddled boysenberries, warm vanilla bean and toasty cardamom. The palate is coated with rich tannins and dark fruits of plum and ripe dark brambly berries.

Janice Mondavi: 2016 CK Mondavi and Family Cabernet Sauvignon \$6.99

CK Mondavi and Family wines are family-owned and produced in the Napa Valley by the iconic C. Mondavi & Family. A large portion of the grapes in CK Mondavi and Family wines are grown on the family's 1,850 acres of vineyards, the family sources additional fruit from many key growers in California. The majority of these growers have been partners with C. Mondavi & Family for generations and work with the winery to ensure that all CK Mondavi and Family wines are consistent, vintage-to-vintage. The 2016 Cabernet Sauvignon displays deep red and black fruit flavors; it's rich with a medium to full bodied mouthfeel and ends with a velvety finish. It is a true crowd pleaser and a delicious, everyday wine and is the perfect pairing to a fantastic cheese and salumi plate this holiday season.

Caroline Stewart Guthrie: 2014 Stewart Cellars 'Tartan' Red Blend \$40

This is the first vintage of the Tartan red blend for Stewart Cellars. It is a lovely and complex Cabernet Sauvignon based blend that is jam packed with aromas of cherry, dark mint chocolate, and hints of cinnamon. Along with subtle hints of dried fig and spice on the palate, the Tartan red blend really is the perfect wine paired with your favorite Christmas meal. They will also be pouring the 2013 R FIVE Syrah by Kieran Robinson Wines. Being a small family wine brand themselves, Stewart Cellars makes it their mission to also support other family owned wineries, and this Syrah is a delicious and beautifully crafted addition to the Tartan blend to enjoy this holiday season.

Should you decide to Go with Gamay on Christmas Day here's some pairing advice from our friends at Beaujolais Crus

First, go for a Fleurie or Saint-Amour

Fleurie and Saint-Amour are two of the softest Beaujolais Crus, typically producing crisp, refreshing styles that make for a great aperitif wine, particularly for those guests who prefer red wine to a glass of Champagne. Because of their crisp acidity and tart fruit notes, these wines will also go beautifully with a wide variety of snacks, from **Goat Cheese Tartines to Mushroom Arancini!**



Once you get seated? Côte de Brouilly or Moulin-à-Vent

Côte de Brouilly and Moulin-à-Vent are wonderful first course wines because they have the weight and earthiness needed to stand up to the slightly heavier dishes served during the holiday season. Try enjoying them alongside a **Squash and Burrata Salad with Roasted Pepitas or Oven Roasted Sweet Potatoes with Pancetta and Rosemary.**

And then... Morgon or Juliéнас

Morgon is known for full-bodied wines with rich, cherry flavors, while Juliéнас is known for juicy wines with warm, earthy aromas. Depending on what you are serving, either could work well with your main course. Consider a Morgon for those guests enjoying **Roast Turkey with a dollop of fresh cranberry sauce, and Juliéнас for those indulging in an Herb-Roasted Lamb Shoulder.**



Monique Soltani

Monique Soltani is the Executive Producer and Host of Wine Oh TV. Wine Oh TV is the only weekly wine show on television. Watch Wine Oh TV with Monique Soltani Wednesdays at 8:30pm on Comcast (Ch. 104/819HD).