



Time for giving

THE MOST JOYOUS TIME OF THE YEAR IS HERE! With festive parties and dinners, intimate gatherings with family, and gift giving to friends and colleagues, you will find yourself choosing wine often throughout the season. I would love for you to think about pairing each bottle of wine with each person and occasion, versus bringing just any bottle of wine. Picking a bottle that is thoughtful, unique and appropriate for the scene will leave a lasting impression that is sure to please. So, cheers, happy holidays and enjoy the season!

— Cynthia A. Murray, *Bottle Shop of Spring Lake*

1 GÉNOT BOULANGER PULIGNY MONTRACHET 2009 BURGUNDY, \$59.99

Does your mother-in-law love chardonnay? Treat her to this sophisticated version from the Burgundy region, where chardonnay was “born.” Made by a high-quality family estate that is farming organically, this is clean, elegant and pure with ripe citrus, pear, vanilla and mineral flavors from the town of Puligny-Montrachet. Bring this bottle chilled to dinner with the in-laws, and you definitely will impress the table.

2 SILVER OAK CABERNET SAUVIGNON 2007 ALEXANDER VALLEY, \$69.99

Having a holiday celebration with your best friends? Break out this California heavyweight, which first was made in 1972. Silver Oak Alexander cab has plum, spice and vanilla aromas leading to rich flavors of mocha and dark berries. Full bodied and balanced with well-integrated tannins that cascade across the palate, this is a wine to share with your closest pals and to experience a real treat.

3 VIETTI BAROLO CASTIGLIONE 2007 PIEDMONT, \$59.99

The big question every year is, “What do we drink on Christmas Day?” Whether you are having leg of lamb, roasted pork or Grandma’s lasagna, Barolo is the perfect choice. Vietti is a fourth-generation family estate. Winemaker Luca Vietti worked at Opus One and Mouton Rothschild before returning home. This single vineyard offering is an absolute beauty with deep, ripe red and black fruits, licorice, violets and leather.

4 CHATEAU RAUZAN-GASSIES 2005 MARGAUX, \$59.99

In the world of wine, the name Margaux says luxury, which makes this the perfect gift to bring to the most lavish party of the season or to give to your discerning boss. Rauzan-Gassies has made Cabernet blends since the French Revolution and its vineyards border First Growth Chateau Margaux. A perfume of roses, cassis and licorice leads to a highly extracted yet balanced palate with ripe, sexy fruit.

5 LA SCOLCA GAVI DI GAVI BLACK 2009 PIEDMONT, \$49.99

Do you celebrate with the Seven Fishes on Christmas Eve? La Scolca Gavi di Gavi will wow everyone in the family at this traditional seafood feast. Look for white flowers, pure citrus, almonds and seashell in the nose followed by a crisp, mouth-watering palate and dry, classy finish. This is winemaker Chiara Soldati’s most prestigious wine, made from her family’s oldest Cortese vines, averaging 60 years.

Cynthia Murray is a second-generation wine merchant who has worked in the wine industry for more than 20 years in the New York, New Jersey and Mid-Atlantic markets. She has traveled to France, Italy, Spain, Greece, Argentina, Chile, California and Oregon for wine tasting and research. Visit www.bottleshop.com for more information about the wines recommended.