

WILLAKENZIE ESTATE HOST'S COLLECTION
THE PERFECT HOLIDAY DINNER TRIO



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HOLIDAY DINNER PAIRINGS

CLOS MARCO CHARDONNAY

- Serve this Chardonnay as an aperitif with Asiago cheese and Marcona almonds.

- Make the Clos Marco a main event paired with grilled chicken alfredo or seared halibut and a side of roasted winter squash.

GAMAY NOIR

- Begin the meal with a selection of charcuterie and hard cheeses paired with the Gamay Noir.

- Gamay Noir served with roasted turkey and potatoes au gratin makes the main course memorable.

EMERY PINOT NOIR

- The star of this trio, Emery, is best paired with braised lamb, roasted root vegetables and mashed potatoes, or filet mignon paired with sautéed mushrooms.

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