

Mandi Robertson: Top 10 trendy wines to take your holiday staff party

By Mandi Robertson, ASP/DipWSET Dec 12, 2023 Updated 13 hrs ago



Holiday staff parties are coming faster than perhaps we're ready for, and I for one cannot WAIT to crack open some bottles for my colleagues. It gives me an opportunity to talk about some wines I am super passionate about, and I always make sure they can be enjoyed by everyone — crowd-pleasing and delicious wines. With the top recommendations for holiday parties, you can do the same! Just grab a few bottles at your local shop, pay attention to the tasting notes below and you'll quickly be the wine expert at your next holiday party. Cheers!



Raventos I Blanc De Nit Conca del Riu Anoia 2021

SAQ: 12097954, \$51.25 — Admittedly, another stunning sparkling wine that is close to my heart — a wine that will impress everyone this holiday season — it has a wonderful depth of flavour with notes of crunchy red berry fruit, strawberries, peach and apricot with beautiful peonies. The palate is persistent, fresh, and has this incredible saline streak throughout — just so gastronomic and crushable. This is a serious wine yet bright, beautiful and wonderfully delicious. Highly recommend.

Brilla! Prosecco Extra Dry

SAQ: 14216291, \$19.40 — Wow your friends with the presentation of this stunning, sparkly bottle, but wait until they taste the delicious wine! This is a dry, fruity and bright Prosecco with sophisticated bubbles that are persistent and with wonderful texture. Notes of perfumed pear, apples, citrus and pretty white flowers. A graceful and soft finish focusing hints of minerality. A beautiful and impressive wine for the holidays.

Château Patache D'Aux 2016

SAQ: 11538226, \$29.95 — It's not often you will find a delicious Bordeaux that is ready to drink, and with a wonderful maturity of fruit. The winery held back the wine for us and has just released this stunning 2016 vintage. Sleek, appealing, luxurious ... a fine Bordeaux that has a lingering push of blackberries, black cherries, and crushed stone minerality with Mediterranean herbs. An excellent profile and weight with polished tannins and exceptional freshness. It has a joyful juiciness while holding so much elegance and sophistication. What a lovely Bordeaux from this top producer.

Langa Classic Calatayud 2020

SAQ: 13113581, \$19.75 — Langa Classic a wine from one of the oldest wineries in Spain, with over 100 years of winemaking history and today its run by Juan and Cesar Langa Gonzalez who are 5th generation owners. This delicious wine is 100 per cent Garnacha with vineyards that are anywhere between 70-100 years old. Grapes were carefully hand harvested and after fermentation spent about 12 months in American and French Oak barrels, and then a further six months in bottle before release. This is such a wonderful red wine for winter — full bodied with rich flavours of blackberries, plum, dark chocolate, vanilla and tobacco — and carries a wonderful freshness, plump mouthfeel, and velvety tannins with a very long finish. Perfect for the holidays and makes an amazing hosting gift for dinner parties.

Portlandia Pinot Noir 2021

SAQ: 14274774, \$34.75 — A serious and very fine example of a Pinot Noir coming from Oregon. Cherries, strawberries, raspberries, and ripe blueberries are expressed. A juicy plumpness on the palate with chewy tannins and a line of chalky, graphite minerality throughout. Complexity and length go on and on with a freshness that allows for wonderful drinkability. A great example of how a wine can be powerful and elegant at the same time. Delicious.



Cupcake Vineyard Chardonnay Central Coast

SAQ: 11372791, \$16.30 — This is for all my Cali wine lovers! A fresh, buttery, citrusy Chardonnay and that is ideal for anyone who loves their California wines. Notes of citrus, yellow pear and apricot, vanilla and cream with a nice silky texture on the palate. There are bits of yogurt and salted cream on the juicy and bright finish. This so aromatic, fun, and delicious. Makes a great gift for the holidays.

Anselmo Mendes Muros Antigos Alvarhino 2022

SAQ: 11612555, \$22.80 — What a delicious wine. A fabulous example of Alvarhino from legend Anselmo Mendes. Notes of fresh pineapple, white peach, and citrus that leads way to a very precise, flinty, and saline and bright palate. This has a nice balance of fruit and freshness with a long, floral finish. Vibrant, lively, mineral, and simply outstanding.

Altesino Toscana Bianco 2022

SAQ: 15247436, \$25.15 — Altesino has an outstanding reputation, and rightly so. Everything they make — no matter what tier — is high quality and consistently delicious. This is the first time I have tasted a Bianco from Altesino and I'm not disappointed. A nice blend of Chardonnay, Vermentino, and Viognier, this is a complex and elegant Bianco with notes of crunchy peach, yellow plum, lemon curd, and apples with a lovely textured and refreshing palate. It has a subtle saltiness on the finish adding complexity and depth. This would be brilliant with oysters.

Weingut Jurtschitsch Grüve 2022

SAQ: 13679884, \$26.90 — This wine has been and will always be one of my favorite Grüner veltiner wines at the SAQ. Every year the label changes and is a true reflection of what is inside the bottle – fun, funky, fresh and bursting with so much personality. Lots of crunchy green apple notes, and pear. It's very lemony with a salty and fresh palate – a long finish on citrus and white pepper. So much Zing! Love it!

Domaine Cazes Le Canon du Maréchal

SAQ: 10894811, \$18.70 — This is a blend of Muscat and Viognier, both white grape varieties that are incredibly aromatic and expressive. It has this wonderful perfumed fruit that everyone will adore! Notes of candied pear, peach, lovely citrus, white floral notes, it's very much on yellow fruit, yellow plum, with a floral and saline finish. Totally crushable wine! Very important to note, this wine is organic and vegan friendly, too!

Certified sommelier and educator, Mandi Robertson started her wine career in Melbourne, Australia. Now in Montreal, she hosts virtual wine events and is a wine consultant for public and private clients. She's also the wine contributor for Global News Montreal, and CJAD800. For any questions, inquiries or to find out more, visit www.awalkonthewineside.ca or follow her on Instagram and Facebook @mandiwineside