



Wine Recommendations for Christmas Hams & Beef Tenderloin December 6, 2023



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Traditionally, Pinot Noir and Syrah are go-to wines to pair with a smoked or baked ham. Both can have bold flavor and earthy tones that mix well with the smoky, salty flavor of the ham. However, with certain sweet glazes, sides, or accoutrements, oaked Chardonnays and aromatic grape varieties like Riesling, Viognier, and Gewurztraminer are also a good choice for your holiday dinner table. *Prices reflect average online retail pricing.*

To Pair with Honey Bourbon Glazed Ham

Oregon pinot noirs have the fruit of California wines and the savory vibes of the old world – making them a standout for a Christmas ham. We chose this wine for its deep fruits to match the sweetness of the honey, and its plush mouthfeel, as tannins and salt do not mix.

- 2021 Colene Clemens Vineyards “Dopp Creek,” **Pinot Noir** – Chehalem Mountains, Oregon (\$30)

Other great pairings:

- White Wines: Gewürztraminer and Riesling (dry or semi-sweet) from Germany; Marsanne, Roussanne, and Viognier from Rhone Valley, France
- Red Wines: Shiraz from Australia, and oaky, fruity Zinfandel from California – bolder the better

To Pair with Grilled Pineapple Rum Ham

The caramel and vanilla from the oak barrels pair perfectly with the rum flavors, while the warm California sunshine allowed this wine to have huge, tropical notes to match the pineapple, and plays against the salty ham.

- 2019 Laird “Cold Creek Ranch,” **Chardonnay** – Carneros, California (oaked and luscious) (\$26)

Other great pairings:

- White Wines: Chenin Blanc from France or South Africa; Gewürztraminer and Riesling (dry or semi-sweet) from Germany; Marsanne, Roussanne, and Viognier from Rhone Valley, France
- Red Wines: Petite Sirah from California or Shiraz from Australia.

To Pair with Smoked & Seared Beef Tenderloin with Garlic & Herbs

Full-bodied **Shiraz** and **Malbec** will also take a good whack of garlic in their stride.

- 2022 Small Victories Wine Co., **Shiraz** – Eden Valley, Australia (\$28)

Sommelier Denise’s Holiday Wine Recommendations

- 2020 Cleto Chiarli “Centenario,” **Lambrusco** (semi-sweet) - Emilia-Romagna, Italy (\$20)
 - Lambrusco, dry or semi-sweet, is red in color, fruit-forward, and perfect pairing for a broad array of Holiday foods, charcuterie, and stands alone as a great aperitif.
- 2021 Willems-Willems “Auf der Lauer,” **Riesling** – Mosel, Germany (off-dry) (\$25)
 - This semi-sweet wine is loaded with fresh white peaches, minerality, and quenching acidity. Group friendly and perfect for the big dinner or most fruity desserts.
- 2021 Filadoro “Fiano di Avellino,” **Fiano** – Campania, Italy (\$25)
 - Perfect people pleasing white wine: medium body, subtle notes stone fruit and warm citrus, quenching finish. This wine goes with an array of mains and sides – or sipping while you cook!
- 2021 Terres Dorées by Jean-Paul Brun “L’Ancien,” **Roussanne** – Beaujolais, France (\$27)
 - Roussanne is a wonderful chardonnay alternative. Lush fruit-forward wines with ripe apple, subtle tropical notes, and a lingering texture. This white can stand up to big flavors.
- 2021 Jean Sambardier “La Chapelle,” **Gamay** – Beaujolais Villages, Burgundy, France (\$28)
 - You can’t have a holiday meal without a Beaujo! Drinks like a pinot noir + plum and lilac.