

Luxurious Red Wines For Those Intimate Holiday Dinners

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Many of us will be memorializing the upcoming holidays with great food and wine. As much as we love the traditional food associated with Thanksgiving, it's Christmas that begs for something special to share with just a spouse or a few people who are closest to us. Maybe it's just Christmas Eve, New Year's Eve, or New Year's Day, but we try to reserve one day for an intimate dinner with spouses or close friends. It's a time to bring out the special plates, table cloths and candles to make this really special.



This is a holiday that for us calls for red meat – prime rib or rack of lamb that are not often on our plates most of the year. These cuts aren't cheap but because of their size they are meant to be shared. Their fatty content pairs nicely with cabernet sauvignon, and merlot blends of red Bordeaux grapes.

We dig into our cellars for wines that we have aged for decades. Not everyone has a cellar of mature wines, but there are plenty of current releases just as noteworthy. Only with red meat can the tannins on these big wines be tamed. We know these wines are expensive, but maybe once a year we can break the bank for holiday luxury.

Here are several luxurious red wines to share that moment:

Baldacci Fraternity Red Wine Napa Valley 2019 (\$70). Cabernet sauvignon makes up 46 percent of this blend with the balance coming from merlot, syrah and cabernet franc grapes. With this breadth, the wine is fittingly broad-shouldered with blue fruit and olive aromas, strawberry and pomegranate flavors, and long in the finish. The tannins are big here, so decant or age.