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CELEBRATED PAIRINGS

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Gehricke Wines 2016 Cabernet Sauvignon, Knights Valley

"A fragrant nose of pepper, spice, and blackberry jumps from the glass, inviting a first sip that is rich and complex – the perfect balance of fruit and spice. This bold wine is ideal for the red wine lover who favors a classic herb-roasted turkey with Italian sausage stuffing and a side of au gratin potatoes. It is an equally good pairing with candied yams, truffled mashed potatoes and Brussels sprouts with Balsamic vinegar."

Food: Cabernets pair well with a nice fillet mignon. The buttery texture, tenderness, and absence of fat stands up to the high tannins found in Cabernet Sauvignon, making the two a great pair. The meat's bold flavor matches the big, fruity flavor of the wine.

GEHRICKE / KNIGHTS VALLEY CABERNET SAUVIGNON