

HOLIDAY
WINE & SPIRITS**BONTERRA ORGANIC VINEYARDS**

Bonterra grows its wine organically and sustainably, treating the land with deep respect. The result: pure, flavorful wines, like Bonterra Cabernet Sauvignon, with aromas of bright cherry, currant and raspberry, and notes of toasted oak and vanilla. Bonterra Chardonnay, which uses a combination of oak and stainless steel to emphasize the crisp freshness of organic fruit, is refreshing on the palate, drawing you into a vibrant tartness and lemon zest.

HOLIDAY OPEN HOUSE

THROW OPEN THE DOORS and throw together a delicious feast with an organic "farm to table" focus that lets you spotlight the season's bounty.

- ◆ **Think local.** Winter is when root veggies and winter squash are in abundance. So support your local growers and scoop up their harvest for hearty dishes.
- ◆ **Go organic.** Put organic whole foods and ingredients on your menu. From starters to main dishes to wines crafted from organic grapes, your dinner will be a standout for flavor and freshness.
- ◆ **Gift thoughtfully.** Give guests a take-away that lets them savor a bit of nature in winter, like an evergreen sapling or note cards wrapped with a sprig of holly.

**Pure Balance**

Lia Huber, chef for Bonterra wines, offers these pairings for a harmonious open house.

Slow-Cooked Winter Squash with Spiced Pepitas Serve with Bonterra Chardonnay. Something about the creaminess of the squash with the bright, lush flavors of the Chardonnay sings to me.

Sliced Skirt Steak with Sweet Potato Hash Serve with Bonterra Cabernet Sauvignon. I think of Bonterra Cabernet as a bottle I want to open with a casual steak, and this deconstructed hash fits the bill perfectly.

For more recipes and more pairing suggestions, go to bonterra.com.

Enter now for a chance to win holiday goodies for entertaining and indulging this season at foodnetmag.com.*

*For rules see the back cover of this Guide to Holiday Wine & Spirits.

Bonterra
ORGANIC VINEYARDS