



## A'Roma Therapy Wine Club

The start of the holidays, and the end of the year, is upon us. It's a perfect time to plan your special meals, paired with special wine. Family and friends can enjoy the **spirits** of the season! Make plans to attend our holiday wine tasting and sale the evening of November 30<sup>th</sup>. Watch your email for details. This month, we give thanks to grapes of all sizes & colors!

**BUY 2 A'ROMA ENTREES AND GET  
A BOTTLE OF WINE 50% OFF.\***

\*Applies to bottles regularly priced at \$40 or less.

Expires November 30, 2016

### November Wine Pairings

At Thanksgiving meal time, many wonder "what is the best wine to serve?"

Consider the side dishes rather than the turkey since they're the ones with the most flavor. What you want is a wine that goes equally well with Brussels sprouts, sausage stuffing, cranberry sauce, green beans, creamed onions, corn bread and all the other Thanksgiving must-haves.

This means a wine that not only has delicious flavor but also wonderful balance—neither too tannic nor too acidic, and not too alcoholic or too light. It needs the zip to cut through cream, the delicacy to enhance subtle seasonings, and the flavor to stand up to a host of other flavors—all qualities of the wines listed below. And, of course, they are all perfect matches for our feathered friend, the turkey.

Pinot Grigio • Riesling • Savignon Blanc  
Chardonnay • Pinot Noir



**Save the Date for our Holiday  
Wine Event! November 30**



*"Something from our wine list?"*

### Current Wine Trends

Have you heard of bourbon-barrel wine? This is a current trend of 2016, and will definitely be something you'll continue to see in 2017. You often hear about "aged wine" when someone determines if it's a good bottle of wine. Most aged wine sits in a barrel at some point, even if some white wines can do without. Sustainability is a concept that's trending, and "natural" wine isn't the only way to stay sustainable in the world of wine.

Barrels that once held bourbon or whiskey are being refurbished and used to age wine. The oak barrels are charred for aroma and flavor. Adventurous wine drinkers are recommended to try it, which means more people are learning about this type of wine. The popularity of bourbon-barrel wine is continuing to increase, and will definitely be a topic to talk about in 2017. So will you take a walk on the wild side and try this type of wine?

From: [www.winerist.com](http://www.winerist.com) blog



Winetoberfest revelers at A'Roma Ristorante in October.