



Annie Reid and Kelly Robson
on wine, beer and spirits

Top bottles



For prime rib

Henry of Pelham Sibling Rivalry Red, Ontario, \$15

Niagara's Speck Brothers have worked magic with this intense blend of merlot, cabernet franc and cabernet sauvignon. Brilliant plum and cherry flavours end on a powerful, smooth note.

For pork

Banrock Station Unwooded Chardonnay, Australia, \$11

This bargain white boasts surprisingly tropical scents of papaya and ginger that unfold into pear and lime in the mouth.

For turkey

Illuminati Riparosso Montepulciano d'Abruzzo, Italy, \$17

The chocolatey flavours of this spicy red are generously layered with cherry, raspberry and anise.

For ham

Stoneleigh Marlborough Sauvignon Blanc, New Zealand, \$18

This medium-bodied white recalls the great outdoors, with brisk scents of wildflowers and honey and a complex passion-fruit flavour.

For creamy soup

Chimay Triple (White Cap) Trappist Ale, Belgium, \$4 (330 mL)

This rich ale has a butterscotch body, a finely bubbled head and bright, balanced flavours, all capped by an irresistible caramel-apricot scent.

For after dinner

Johnnie Walker Red Label, U.K., \$31

A blend of light and dark whiskies, this is a great introduction to the world of Scotch. Brown sugar and ginger scents give way to a smoky taste in the mouth — a perfect finish to a festive holiday meal.



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Get wine pairings for all your favourite meals with our Wine Chooser.