

PARTNERS IN WINE

Bring the most wonderful wines of the year home for the holidays and pair them with innovative Riedel stemware.

THE HOLIDAYS ARE a little different this year, but that doesn't mean they're any less special. It's not just about big parties and ugly sweaters, it's about sharing moments — and what better way to celebrate than unwrapping a bottle of wine? Like the holidays, wine brings people together, especially the good stuff. This season, treat yourself and anyone who made the Nice List to luxury wines like the renowned Robert Mondavi Napa Valley Cabernet Sauvignon, the elegant Le Clos Jordanne Le Grand Clos Chardonnay and the always intriguing Ruffino Modus. Each wine shines in its own unique way, but the one thing they all have in common is quality craftsmanship and exceptional taste for that perfect wine moment. To take the experience up a notch, we've leveraged the advice of stemware maker Riedel to ensure your vino

gets the right vessel. Riedel uses innovative design to produce stemware that highlights the expression of specific varietals and styles of wine. Riedel has created shapes that enhance a wine's aroma, texture and taste, so you can get the full experience straight to your senses. Full-bodied white wines like the oak-aged Le Clos Chardonnay are better in a Riedel glass with a larger bowl because the wider mouth emphasizes its creamy texture, whereas an elongated bowl allows the tannins in the Robert Mondavi Cabernet more time to soften before they reach your palate. These wines are exceptional however you have them, but pairing them with the right Riedel glass is like finally putting the lights on your tree — it's just magic.

To learn more, visit principlefinewines.ca; riedel.ca



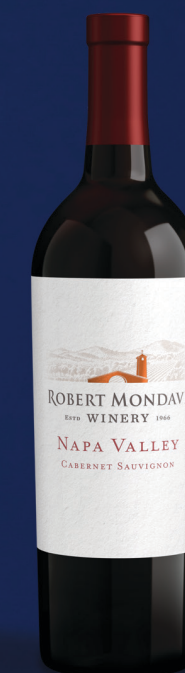
LE GRAND CLOS CHARDONNAY

This bold white is the ideal gift for the culinary connoisseur in your life, the kind of person who calls themselves a "foodie" and appreciates how an intense yet elegant wine can bring their kitchen creations to the next level. This oak-matured Chardonnay pairs well with a Riedel glass with a larger open-mouthed bowl that can express the wine's complex aromas.



RUFFINO MODUS TOSCANA

For the thrill seeker who dares to do things differently, pair this Sangiovese, Merlot and Cabernet Sauvignon blend with a Riedel Syrah glass. The slightly tapered opening of the glass concentrates mouth-filling fruit and lets a long, rich finish settle on your palate. Go for stemless because the Modus drinker doesn't follow tradition but appreciates excellence.



ROBERT MONDAVI CABERNET SAUVIGNON

This classic Napa Valley Cabernet Sauvignon is perfect for the traditionalist on your list. Its rich tannins and blackberry fruit notes are best served in a Riedel glass that has an elongated bowl, which lets more oxygen into the wine and highlights its clove and vanilla spice aromas. A Riedel glass with a wide rim allows for a more balanced taste.