

# VANCOUVER IS AWESOME

## Our wine expert paired wines with Christmas ornaments... Enjoy!

*Written by Jordan Carrier, Vintage Room Consultant at Everything Wine – River District*

By **Jordan Carrier** - December 7, 2017

*Decorating a Christmas tree doesn't usually burn enough calories to justify the amount of sugar we consume while doing it, but that hasn't ever stopped us.*

"Oh jeez that toy soldier just did NOT wanna go on that branch, time for a rest and recharge" said no one ever, we just eat chocolates and candy canes until the tree is coated with shiny bits, where upon we open the next box of chocolates to give us the energy to sit on the couch and look at the tree.

And naturally, nothing makes that tree look better than drinking wine, especially at the end, where the leftover ornaments in the box become horseshoes as you toss them at the tree to see if they stick. I've even seen some attempts at pairing table wines with the candies: lies lies lies.

Your wine can't be less sweet than your food – it'll taste like perm solution. Chocolates and candies pair with sweet wines like Port and Icewine – of course you're free to drink those the whole night if you want to twitch yourself to sleep.

But you know what? Wine has to happen, so if we can't pair with the snacks, let's pair some wine with the ornaments themselves:

**The Pre-School Mystery Fuzz Blob on a String:** You've forgotten what this felt thing was supposed to be and so has the kid who made it (the teacher put the string on for sure), is that an ear or is it a tree? Oh, it's the Eiffel Tower? Perfect. Let's pair the blob with a blend of Grenache and Syrah, try the **Reserve de Bonpas Cotes du Rhône** (\$17.99). It's also deep and mysterious, smooth and friendly, and from France, just like the tower!