



HOLIDAY WINE GUIDE 2025



❄️ FROM RAISE A GLASS WINE IN COLLABORATION WITH FLOR WINES ❄️

WELCOME TO YOUR HOLIDAY WINE GUIDE.

WHETHER YOU'RE HOSTING A FESTIVE GATHERING OR SEARCHING FOR THE PERFECT BOTTLE TO GIFT, THIS GUIDE HAS YOU COVERED. EVERYTHING IS ORGANIZED BY STYLE SO YOU CAN EASILY FIND WHAT FITS THE MOMENT—YOU CAN TAKE IT STRAIGHT TO YOUR LOCAL WINE SHOP AND USE THE RECOMMENDATIONS TO GUIDE YOUR SELECTION, OR EXPLORE THE HYPERLINKED BOTTLES CURATED IN PARTNERSHIP WITH PORTLAND'S OWN FLOR WINES. CHEERS TO A JOYFUL HOLIDAY SEASON FILLED WITH GOOD COMPANY AND GREAT WINE.

USE CODE RAISEAGLASS2025 FOR 15% OFF ALL FLOR BOTTLE RECS

START THE PARTY: BUBBLES
FOR EVERY BUDGET



NOTHING KICKS OFF A PARTY LIKE A LITTLE SPARKLE. THESE BUBBLES BRING THE FESTIVE ENERGY—WHETHER YOU WANT SOMETHING FUN AND AFFORDABLE OR WONDERFULLY BOUGIE FOR A SPECIAL TOAST.

CAVA

Cava is hands-down the best bang for your buck in the sparkling world. It's made using the traditional method—the exact same process as Champagne, with the second fermentation happening in the bottle—but comes at a much more accessible price point. Expect bright citrus, crisp orchard fruit, and fine, refreshing bubbles. Cava is the ultimate crowd-pleasing sparkling wine when you want quality without the Champagne price tag.

 **RAVENTOS I BLANC, BLANC DE BLANCS EXTRA BRUT 2023 \$25**

CRÉMANT

Crémant is sparkling wine made just like Champagne but from elsewhere in France. While it's produced all over the country, a few regions deliver especially Champagne-like quality... Crémant de Bourgogne, Crémant du Jura, Crémant de Loire, and Crémant d'Alsace all offer exceptional value and elegance. And to all but the most discerning palates, they are dead-ringers for Champagne!

 **DOMAINE LIGIER, CRÉMANT DU JURA NV \$28**

GROWER-PRODUCER CHAMPAGNE

For full luxury, grower-producer Champagne is the way to go. Unlike big houses that buy fruit from dozens of vineyards, these wines are made by families who farm the grapes themselves, resulting in more character and quality in every bottle. Styles vary beautifully: Blanc de Blancs is bright and citrusy with chalky, yeasty finesse; Blanc de Noirs brings deeper fruit and a richer, more brooding profile, and Vintage Champagne, from a single year, offers savory, developed flavors with tiny, refined bubbles.

 **CHAMPAGNE FRANCIS ORBAN, EXTRA BRUT NV \$54.00**



FRIENDLY FAVORITES: CROWD-
PLEASING WINES THAT
EVERYBODY LOVES

THESE ARE THE UNIVERSALLY ADORED, ZERO-STRESS WINES YOU CAN BRING ANYWHERE. EASY TO LOVE, EASY TO DRINK, AND GUARANTEED TO MAKE YOU THE HERO OF THE HOLIDAY TABLE.

UNIVERSALLY LOVED WHITES

These wines aren't too much of anything but just the right amount of everything—not overly aromatic, not too buttery, but with enough personality to charm every palate. Pinot Blanc is crisp and clean with gentle orchard-fruit notes that make it endlessly drinkable. Albariño brings refreshing citrus and salty seaside energy that feels bright without being sharp. Chenin Blanc offers delicious versatility with flavors ranging from fresh apple to honeyed pear. And Vermentino, with zesty citrus, herbal lift, and breezy freshness, brings a Mediterranean charm to any gathering.

 **LA CAÑA, ALBARIÑO RIAS BAIXAS 2023 \$27.00**

UNIVERSALLY LOVED REDS

For reds, look to juicy, food-friendly bottles that complement any dish without overwhelming tannin. Barbera is a holiday hero, with vibrant red fruit, low tannins, and lively acidity that keeps each sip refreshing. Gamay's juicy berry flavors, soft texture and joyful, easy-drinking quality make it the unofficial mascot of holiday tables. Grenache, with warm spices, gentle tannins, and generous fruit, is a cozy and festive without dominating the food. And Cabernet Franc, particularly France's lighter styles, offers black raspberries, violets, and just enough pepper to elevate heartier holiday dishes.

 **CANTINA DEL PINO, BARBERA D'ASTI 2024 \$25.00**

LET'S IMPRESS: ICONIC BOTTLES THAT ALWAYS WOW



WHEN YOU WANT TO ELEVATE THE MOMENT, THESE CLASSIC, RECOGNIZABLE WINES ALWAYS DELIVER. THEY SOUND IMPRESSIVE, TASTE INCREDIBLE, AND NEVER FAIL TO MAKE A STATEMENT.

NORTHERN ITALIAN REDS

Northern Italy is home to some of the most revered reds on the planet. Barolo and Barbaresco, both crafted from long-aging Nebbiolo, are known for their striking mix of delicate red fruit with smoky, tar-and-gravel aromatics. Barolo, the king, leans more structured and savory, while Barbaresco, the queen, is typically more lifted and floral. In Tuscany, Brunello di Montalcino offers a dark, intense expression of Sangiovese, with deep black cherry and warm spice. And for true opulence, Amarone della Valpolicella—one of the richest wines on earth—uses dried grapes to create the impression of sweetness while still finishing dry.

DIEGO CONTERNO, DEL COMUNE DI MONFORTE D'ALBA BAROLO 2021 \$62

FANCY FRENCH REDS

France is synonymous with iconic reds. Bordeaux, built on Cabernet Sauvignon blends, produces some of the world's most age-worthy wines and carries undeniable prestige. Burgundy showcases Pinot Noir at its most ethereal: earthy, savory, and highly complex. And Châteauneuf-du-Pape brings rustic warmth, layered spice, and bold, generous fruit. For domestic riffs with similar vibes, look to Oregon Pinot Noir or Napa Valley Cabernet Sauvignon, two regions that consistently hold their own.

GERARD RAPHET, 'LES CHAMPS CHENYS' GEVREY CHAMBERTIN 2023 \$85

WHITES THAT WOW

This category belongs to Chardonnay, the world's most shape-shifting white grape. The gold standard is White Burgundy, where it becomes flinty, mineral, and full of umami, especially in villages like Chassagne-Montrachet, Puligny-Montrachet, and Meursault. For similarly lean, high-acid styles, explore Oregon, where winemakers channel a Burgundian sensibility. Or if you prefer opulent Chardonnays with tropical fruit and butter, look to Napa Valley or Australia's Margaret River, both known for luxurious, full-bodied expressions of the grape.

BOYER MARTENOT, 'LES NARVAUX' MEURSAULT 2022 \$120

ADVENTUROUS DELIGHTS: FRESH FINDS FOR THE CURIOUS DRINKER

READY TO SHAKE THINGS UP? THESE OFF-THE-BEATEN-PATH BOTTLES BRING INTRIGUE, CHARACTER, AND A LITTLE HOLIDAY MAGIC FOR ANYONE EXCITED TO TRY SOMETHING NEW.

SKIN-CONTACT WHITES (AKA ORANGE WINES)

Orange wines are perfect for the curious drinker who wants to try something new. Made by fermenting white grapes on their skins, they develop a deep amber color, gentle tannin, and layers of oolong tea, citrus peel, fresh herbs, and stone fruit. They're wildly food friendly and always spark conversation around the table. Look for bottles from places with deep traditions in this style, like Slovenia, Friuli in Northeastern Italy, or the Republic of Georgia, where skin-contact winemaking began thousands of years ago.

NABOSO, 'DOMA' WHITE SLOVAKIA 2022 \$45

EASTERN EUROPE

Eastern Europe is a treasure trove for adventurous wine lovers, offering expressive, distinctive bottles that feel both ancient and new. Hungary's Furmint (the grape used in sweet Tokaji) shines as a dry wine with electric acidity and taught, mineral depth. Georgia's iconic red Saperavi is bold, deeply colored, and famously tannic—a fantastic choice for anyone who loves a muscular, old-world reds. For something lighter and more aromatic, look to Croatian Pošip or Slovenian Rebula, which blend Mediterranean brightness with alpine freshness.

CHATEAU MERE, SAPERAVI 2019 \$29

ISLAND & COASTAL WINES

Island wines—and those from hot, ocean-kissed climates—offer some of the most vibrant and expressive bottles in the world. The Canary Islands produce intensely mineral wines grown on volcanic slopes, often smoky, savory, and beautifully textural. Mexico's Valle de Guadalupe delivers sun-soaked reds and structured, coastal-influenced whites with a distinctive Baja energy. And from Greece, Santorini offers bone-dry, mineral-driven Assyrtiko that tastes like citrus, sea spray, and crushed rock.

AORI, MUSCAT OF SPINA 2023 \$36

SIP YOUR SWEETS: FESTIVE
DESSERT WINES FOR THE
HOLIDAY SEASON



'TIS THE SEASON FOR INDULGENCE, AND THESE DESSERT-FRIENDLY WINES ARE
LIKE HOLIDAY TREATS IN A GLASS. PERFECT FOR PAIRING WITH SWEETS—OR
SERVING AS THE DESSERT ITSELF.

LATE HARVEST WHITES

Late-harvest whites are the ultimate holiday indulgence. The grapes are left on the vine longer than usual, allowing their sugars to concentrate and, in some cases, for Botrytis (the “noble rot”) to develop, which shrivels the grapes and intensifies sweetness. Classic examples include Sauternes and Loupiac from France, Auslese Riesling from Germany, and Moelleux Styles of Chenin Blanc from the Loire Valley. These wines offer luxurious notes of honey, apricot, candied citrus, and warm spice... ideal for pairing with desserts or serving as dessert itself.

 CAMIN LARREDYA, 'AU CAPCEU' JURANCON (MOELLEUX) 2023 \$58

FORTIFIED WINES

Fortified wines are a timeless way to end a holiday meal, offering richness, depth, and a cozy winter warmth. Ruby Port brings flavors of blackberry compote, cocoa, and clove; while Madeira offers caramelized citrus, toffee, and roasted hazelnut with surprisingly refreshing acidity. For something lighter and more aromatic, Pineau des Charentes blends fresh grape juice with Cognac for a floral, honeyed aperitif. And from Southern France, Banyuls delivers sumptuous flavors of dark chocolate, espresso and black cherry... essentially, a liquid dessert!

 KOPKE, COLHEITA 2010 PORT \$48



ABOUT RAISE A GLASS

RAISE A GLASS WINE IS AN EDUCATIONAL AND STORYTELLING PLATFORM CREATED BY KELSEY GLASSER, A PORTLAND-BASED SOMMELIER, RESTAURATEUR, AND WINE EDUCATOR. AFTER NEARLY TWO DECADES IN HOSPITALITY, KELSEY BUILT THIS PLATFORM TO MAKE WINE MORE ACCESSIBLE AND JOYFUL FOR EVERYONE—FROM THE CASUALLY CURIOUS TO THE DEEPLY OBSESSED. THROUGH APPROACHABLE COURSES, TASTINGS, TRAVEL GUIDES, AND HONEST RECOMMENDATIONS, THE PLATFORM AIMS TO DEMYSTIFY WINE AND EMPOWER DRINKERS TO TRUST THEIR OWN PALATE.

 START YOUR WINE ADVENTURE!



HER WAY IS A PODCAST—SOON TO BE A DOCUMENTARY TV SERIES—HOSTED BY KELSEY GLASSER THAT SHINES A LIGHT ON THE WOMEN SHAPING THE WORLD OF WINE.

 LISTEN TO STORIES OF CREATIVITY, RESILIENCE
FROM THE BADASS WOMEN OF WINE!

