

Johnson ESTATE

NEW YORK'S OLDEST ESTATE WINERY



Christmas with Wines from Johnson Estate Winery

	Chardonnay	Riesling	Traminette	Sparkling Wines	Vidal Blanc	Dry Rosés	Pinot Noir	Founders' Red	Chambourcin	Ice Wines*	Mulled Wines*
Cheese/ Char. Board	●	●	●	●	●	●	●	●	●	○	○
Chicken Liver Paté	●	●	○	●	●	●	○	○	○	●	○
Turkey, Duck, or Goose	●	●	●	●	○	○	●	○	●	○	○
Smoked Ham	●	○	●	●	○	○	●	○	○	○	●
Prime Rib	○	○	○	○	○	○	○	●	●	○	○
Mashed Potatoes	●	●	●	●	●	○	○	○	○	○	○
Green beans	●	●	●	●	●	○	○	○	○	○	○
Roasted Root Vegetables	●	○	○	○	○	●	●	●	●	○	○
Gingerbread/ Spice Cake	○	○	○	○	○	○	○	○	○	●	●
Fruit Cake	○	○	●	○	○	○	○	○	○	●	●
Sugar Cookies	○	○	○	○	○	○	○	○	○	●	●

* **Ice Wines:** Vidal, Chambourcin, or Sparkling; **Mulled Wines:** Red or White Ipcoras

Holiday Wine Recipe

Mulled Cider: Red Ipocras & Apple Cider

Mix warm apple cider with equal amounts of Red Ipocras – serve warm in a glass mug. May serve with a stick of cinnamon and a slice of orange.

Merry Christmas!

We are happy that you are serving Johnson Estate's wines at your Christmas table and hope that you have found the recommendations on this card helpful. Johnson Estate produces over forty wines from 13 varieties of grapes which include the following groups:

American:

Concord, Niagara, and Ives

French Varieties from the 1800's:

Seyval Blanc, Vidal Blanc, Chambourcin,
Chancellor, & Maréchal Foch

European Classics:

Chardonnay, Riesling, and Pinot Noir