



WTso.COM  
Wines 'Til Sold Out

# 2021 Holiday Collection & Recipe Pairings



THIS 2021 EDITION  
CONTAINS RECIPES  
SENT IN BY YOU. SEE  
HOW WE PAIRED THEM!



## RECIPE BOOK & PAIRINGS

The holiday season can be overwhelming, to say the least. Trying to find the perfect wine pairing for a large assortment of dishes can be stressful — but it doesn't have to be! We're here to ease all of that by sharing our best food pairing tips with your favorite recipes.

We've gathered recipes from real WTSO customers that have been enjoyed among your own families. Now, we're sharing what the holidays look like around the country in hopes of bringing us all a little closer together.

Thank you to everyone who made our first "virtual potluck" a success with some featured recipes in this e-cookbook. This year's winner is **Merv F.** with his traditional Roast Beef & Yorkshire Pudding! Join us in congratulating him and turn the page for the full recipe.

**Continue reading to see what pairings from our 2021 Holiday Collection work best at your table this year.**



Submitted by Merv F

## Roast Beef & Yorkshire Pudding

### INGREDIENTS:

3lbs top grade rump roast  
1 cup & 3 tbsp flour, divided  
1/8 tsp salt  
2 eggs  
1 cup milk  
1 tsp cooking oil  
2 cups water

### ROAST:

Preheat oven to 425° and season roast to taste. Dry roast in heavy roasting pan fat side up at 425° for 20 minutes to sear then 325° until thickest part is about 125 degrees measured with a meat thermometer. Let rest while fixing gravy and Yorkshire. Slice thin against the grain to serve.

### YORKSHIRE:

Mix 1 cup flour, 1/8 tsp salt, 2 eggs and 1 cup milk into smooth batter. Then cover and refrigerate until ready to bake. Use muffin tins with about 1 tsp of cooking oil in each then preheat in 425° oven for about 5-10 minutes. Immediately fill each tin about 2/3 full with batter. Place back into oven at 425° for about 20 minutes. Do not open oven door while baking.

### GRAVY:

Heat the roaster over medium high heat and deglaze (scrapping bottom with a wide serving fork) with red wine a little at a time. Remove all but a couple tablespoons of grease from the roast. Sprinkle about 3 tablespoons of flour to the resulting liquid stirring constantly until a smooth paste is formed (keep going so no flour lumps are present). Now add water, about a cup at a time to dissolve the paste. Continue to cook adding more water as necessary to get a consistency you will enjoy. The gravy will thicken as it continues to cook. Season with a little salt and pepper to taste. Keep warm over low heat.

## HOW TO PAIR YOUR ROAST BEEF & YORKSHIRE PUDDING

Roast beef pairs best with tannic red wines like Cabernet Sauvignon. For fattier cuts of beef, you'll want more tannins in the wine, and for this recipe you'll want a fatty cut to collect drippings for the Yorkshire pudding. This wine pairing works well because the tannins act as an astringent against the fattiness from the inside of our mouth. Think of it as a palate cleanser in a way that balances out the food and wine at the same time.



### Napa Valley Cabernet Sauvignon 2018 "Terroir" by Italics Winegrowers



The 2018 Terroir Cabernet Sauvignon from Italics Winegrowers reflects keen attention to temperature - at harvest, in the fermenting vats, and during maturation in their chilly subterranean caves. These efforts produce striking blue and black fruit flavors woven through a seamlessly smooth texture with cocoa and leather-scented aromatics. It's the perfect time to grab several bottles of this artfully-constructed Napa red!

**\$21.99**

**ADD TO CART**

# Cauliflower Mushroom Casserole & Pinot Noir

submitted by Don L.

## INGREDIENTS

- 1 head cauliflower, cut into florets
- 5 oz mushroom & herb couscous
- 4 oz sliced mushrooms
- 8 oz pearl onions
- 8 oz frozen peas, thawed
- 8 oz frozen corn, thawed
- 8 oz canned artichoke hearts, drained
- 12 oz pre-cooked meat crumbles, thawed
- 15 oz classic Alfredo sauce
- 1 cup feta cheese
- 1 cup mozzarella cheese



Sea Sun Pinot Noir 2019 by Caymus

\$19.99



## DIRECTIONS

1. Preheat oven to 350°.
2. In a large bowl, add 2-3 tablespoons of water and cauliflower. Steam cauliflower in the microwave for 3-4 or until tender.
3. Prepare couscous according to packaging.
4. Combine all vegetables, meat, and sauce in a 9" x 13" baking dish. Top with cheese and couscous.
5. Back for 20-25 minutes.

# VALUES UNDER \$20



\$17.99

Corte Medicea Cletus  
Rosso Toscano 2019

ADD TO CART

\$15.99

Château Hostens-  
Picant Grangeneuve  
Gran Vin de Bordeaux  
Blanc 2018



ADD TO CART



\$15.99

Los Haroldos Estate  
Blend Mendoza  
Argentina 2020

ADD TO CART

# Flatbread Pizza & Chianti

Spread dough evenly so that your pan is full with pizza dough (we prefer Trader Joe's). Spread your sauce and then add your preferred toppings, like mozzarella cheese! Bake for 10 - 15 minutes at 325° or until crust has begun to brown. Remove from oven and add preferred garnishes.



## SUGGESTIONS FOR TOPPINGS

*\*customize your pizza with your own toppings or try some submitted by Sam M.*

**Sam M.'s Favorite:** arugula, prosciutto, + mascarpone

**Veggie:** onion, bell peppers, black olives, + mushrooms

**Hawaiian:** pineapple + ham

**Margherita:** cherry tomatoes, basil, + olive oil

**White Sauce:** olive oil, garlic, + spinach



# \$16.99

93 Pt. Famiglia  
Castellani Chianti  
Classico Riserva  
DOCG 2016

ADD TO CART

## What can I pair with pizza?

There's a saying that "what grows together, goes together," and the same can be said about pizza and Italian wine. This specific highly-rated Chianti has fine-grained tannins makes it excellent for our favorite weeknight dinner. Its flavors are complex and elegant with juicy red fruits and an herbal undertone.



**\$19.99**

Pouilly-Fuissé White  
Burgundy Domaine  
Sangouard-Guyot Ancestral 2020

**ADD TO CART**

## Creamed Onions & White Burgundy

submitted by Lori R.



### INGREDIENTS

- 2 lb. white pearl onions
- 1 1/4 tsp salt
- 1/4 tsp pepper
- 2 tbs olive oil
- 3 tbs unsalted butter
- 1 tbs all-purpose flour
- 1 cup heavy cream, half-and-half or milk
- 1/4 tsp nutmeg
- 1 1/2 cups bread crumbs

**DIRECTIONS:** Preheat oven to 350°. Toss onions with salt, pepper, & olive oil then roast for 30 minutes or until browned & fragrant. Melt 1 tbsp butter in a saucepan over moderately low heat, then add flour & cook, stirring, 1 minute. Add cream or milk in a stream, whisking, & bring to a simmer. Simmer sauce, stirring often, 2-3 minutes. Stir in pepper, nutmeg, & remaining 1/4 teaspoon salt & pour sauce over onions. Melt remaining 2 tablespoons butter in a nonstick skillet over moderately low heat, then add bread crumbs and cook, stirring, until golden. Place onions in a greased glass baking pan. Sprinkle toasted crumbs evenly over onions & bake until sauce is bubbling, about 30 minutes.





## RED WINE CROWDPLEASERS

**\$19.99**

Bonanza Cabernet  
Sauvignon Lot 3 by  
Caymus



**ADD TO CART**

**\$21.99**

Stratford Cellars 2016  
Napa Valley  
Cabernet Sauvignon



**ADD TO CART**

**\$18.99**

Domaine De Bel-Air  
AOP Morgon  
Les Charmes Red 2019



**ADD TO CART**

**\$79.99**

98 Pt. Fonseca Vintage  
Porto 2017



**ADD TO CART**

**\$27.99**

Brigitte Delmotte Blanc  
de Blancs Brut NV



**ADD TO CART**



**SWEET & SPARKLING**

# Incredible Italian



\$27.99

93 Pt. Donna Olga Brunello di Montalcino 2016

ADD TO CART



\$19.99

93 Pt. Canti Estate Barolo DOCG 2016

ADD TO CART

# Domestic Darlings



\$19.99

Pellegrini Chardonnay Unoaked Russian River Valley 2018

ADD TO CART



\$21.99

Van Duzer Beize Pinot Noir Eola-Amity Hills 2017

ADD TO CART



\$21.99

Peake Ranch Winery Santa Rita Hills Pinot Noir 2016

ADD TO CART

# Fantastic French



\$26.99

92 Pt. Châteauneuf du Pape 2018 Château Simian Le Traversier

ADD TO CART



\$19.99

Sancerre Sauvignon Blanc Marius César 'Silicem Terra' 2019

ADD TO CART



\$26.99

97 Pt. Champagne Premier Cru Blanc de Noirs Brut NV André Chemin Tradition

ADD TO CART

# What to look forward to this holiday season!



## Friendsgiving Referral Bonus

For a limited time only, get increased benefits for sharing the love of wine deals with your friends and family. Get \$30 whenever you give \$30 by referring a new WTSO member, so go ahead and invite everyone to the table!

## Black Friday Coravin® Special

A surprise extra savings on our already-discounted Coravin prices! If you've never used a Coravin, it's a wine tool that allows you to drink any wine, in any amount, without pulling the cork. This all-inclusive pack has the Coravin system, 2 capsules, a screw cap, and an aerator for one low price, exclusively at WTSO for a limited time only.

## Cyber Monday Magnum Marathon

November 29th, 2021 is our BIGGEST sale of the year (pun intended)! Get big bottles for even bigger savings.

## Premium Napa Cabernet Event

On December 6th, 2021 we will feature a specially curated assortment on our Premium Selection page. The featured varietal is an all-time favorite and needs little introduction: Napa Valley Cabernet Sauvignon. We've done the research to bring you la crème de la crème of what the famous American wine valley has to offer.





**Domaine Carneros Brut  
Rosé NV, \$34.99**

## Premium Gift Sets



**The Prisoner Napa Valley  
Cabernet Sauvignon 2019, \$49.99**



**Wine Tour Gift Set:  
Old World vs. New World  
\$49.99**

## Premium Gift Sets

**Caymus Napa Valley Cabernet  
Sauvignon 2019, \$79.99**



**Executive Half Bottle Tasting:  
Cabernet & Champagne, \$39.99**





# Corporate & Client Gifting Made Easy



## High-Quality Wine

Add wines from our curated Holiday Collection to your wine gift list or request a custom selection.



## Upload Your Gift List

Upload your recipients addresses, and we'll populate all the details for everyone.



## Fast & Free Shipping

Checkout as you normally would and expect the same great services from WTSO without worrying.



# Wines 'Til Sold Out



## About Us

Our mission is to create a first-class wine experience accessible to wine enthusiasts across the United States. At WTSO, we build strong, lasting relationships throughout the industry to source a great variety of high-quality wines at the best prices up to 70% off. With our vast network of experts, we work to provide detailed knowledge and to foster an engaged community. Explore the world of wine with us, knowing every bottle is backed by a **100% satisfaction guarantee.**

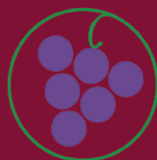
Find something for everyone on your list - WTSO has shopping methods designed for every kind of wine lover!





WTSO  
HOLIDAY  
CATALOG  
2021

SHOP NOW



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