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# 10 Wines Our Editors Love to Bring to Dinner Parties

Whether the night calls for bubbles or a classic Chardonnay, we've got you covered.

By **Brian Freedman** | Updated on March 15, 2023



PHOTO: MATT TAYLOR-GROSS / FOOD STYLING BY LUCY SIMON / PROPS FROM HAY

Throwing a successful dinner party requires advance planning, a great group of people...and lots of wine. And while you can certainly find great individual wines that will sing alongside each specific dish, it's just as much fun to pop the corks from bottles that will shine with several courses –food-friendly whites and reds that will change and evolve throughout the meal, depending on what you're eating at any given moment. The wines

their own *and* pair brilliantly with a wide array of foods. And they won't break the bank, either, which means you can open up more than one with impunity.

## Best White Wines for Dinner Parties

### 2020 Paolo e Noemia d'Amico Chardonnay Calanchi



PHOTO: MATT TAYLOR-GROSS / FOOD STYLING BY LUCY SIMON / PROPS FROM HAY

Despite its familiarity, great [Chardonnay](#) still has the ability to surprise... especially when it's crafted with as much restraint as this one. It's grown in volcanic soils in Lazio, made entirely in stainless steel, and boasts clear, crisp notes of citrus, lemon blossoms, and a serious spine of minerality.

### 2020 Domaine Paul Blanck Pinot Blanc

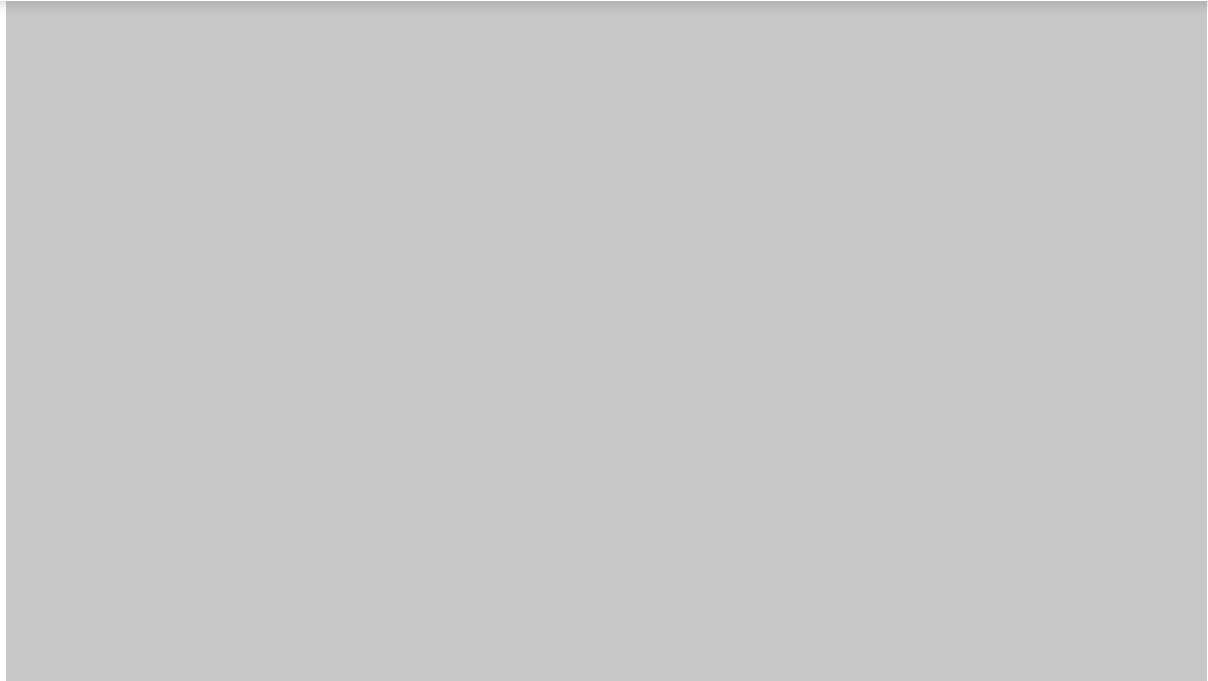


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This is an energetic, savory wine, spiced with suggestions of white cardamom and coriander seeds that lend layers of complexity to citrus pith and hard apricots. It's all built around a frame of minerality that promises vast food-friendliness.

## 2020 Hacienda Lopez de Haro Rioja Blanco

Red [Rioja](#) may get most of the attention, but the white wines of the region are reliably versatile at the table and, often, very fairly priced. This one drips with honeycomb, beeswax, orange blossom, and citrus oil, with a grace note of almonds hovering through the finish.

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## Best Red Wines for Dinner Parties

### 2021 The Language of Yes En Passerillage

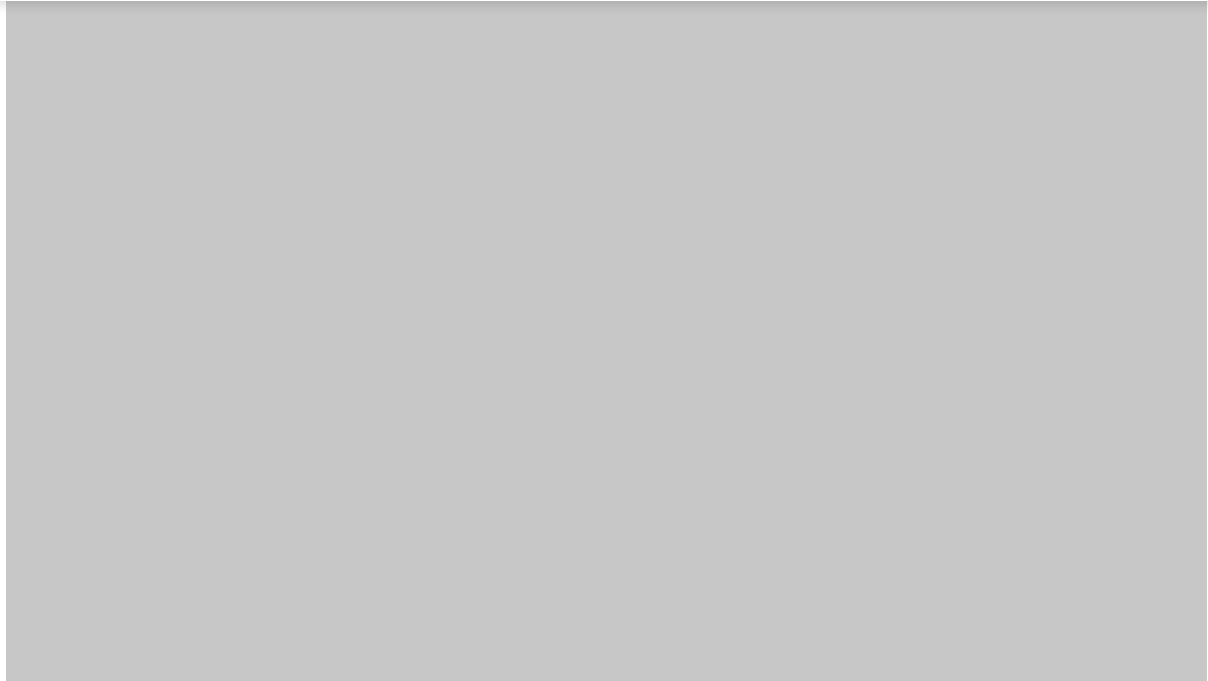


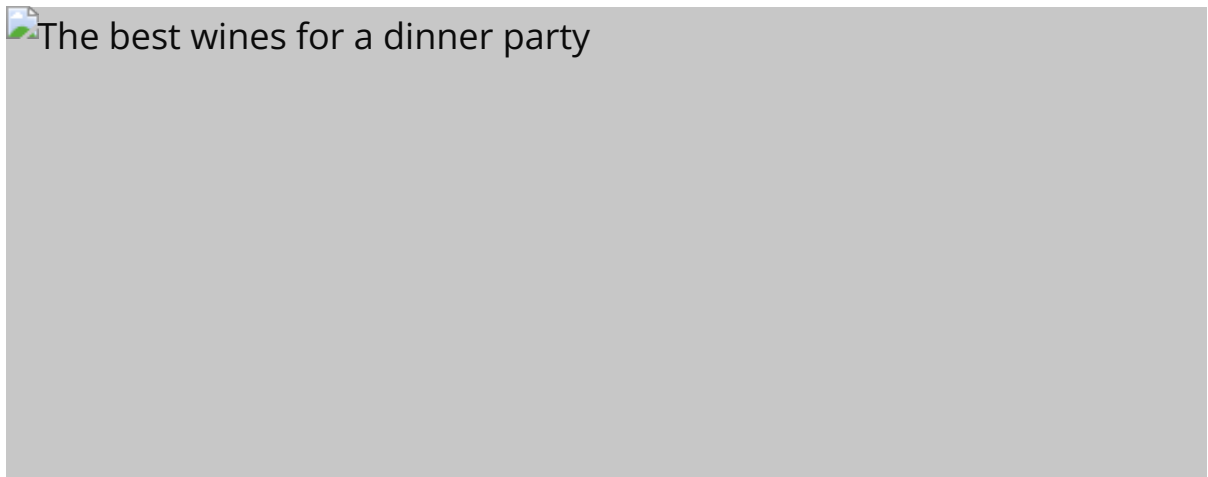
PHOTO: MATT TAYLOR-GROSS / FOOD STYLING BY LUCY SIMON / PROPS BY HAY

From the always-fascinating world of Randall Grahm (of Bonny Doon fame), this terrific, unusual, and deeply successful wine is crafted from 79% Cinsault that was dried for 21 days after being harvested, and 21% [Syrah](#). After the Cinsault was dried, the two varieties were co-fermented. The result is an unforgettable wine with both lifted notes of flowers and well-defined red raspberries, a touch of wild strawberries, and cherries. These are joined by a bass-note hum of savory peppercorn, cherry pit, and leather. It rewards both pondering and pairing with food.

## 2019 Bodegas Borsao Tres Picos Garnacha



The best wines for a dinner party



## 2016 Lang & Reed North Coast Cabernet Franc



The best wines for a dinner party

PHOTO: MATT TAYLOR-GROSS / FOOD STYLING BY LUCY SIMON / PROPS BY HAY

Lang & Reed is one of the go-to producers for fans of California [Cabernet Franc](#). You're more likely to find the 2020 or 2021 at your local store, and they're well worth picking up. But if you happen to see a bottle of 2016, buy it immediately: It's layered with tobacco, herbs, well-steeped tea, and brambly berries, and the [tannins](#), while providing excellent structure, are growing dusty in the best way possible.

## 2020 Feudo Montoni Terre di Elio Nerello Mascalese

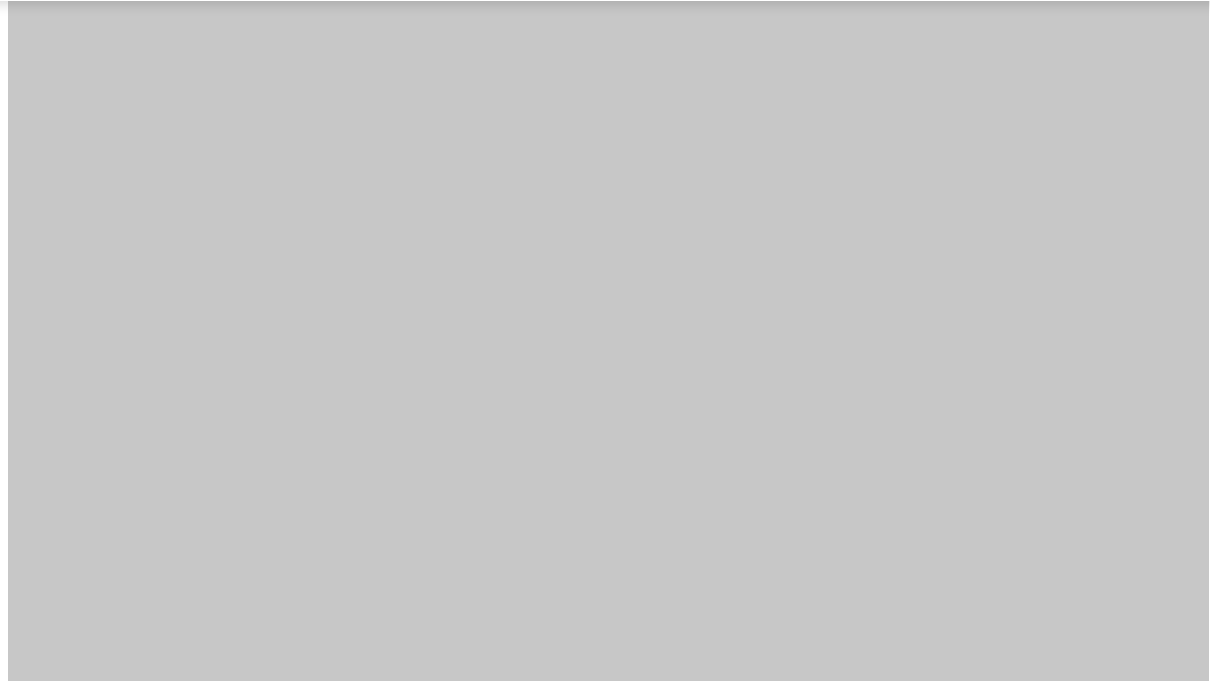


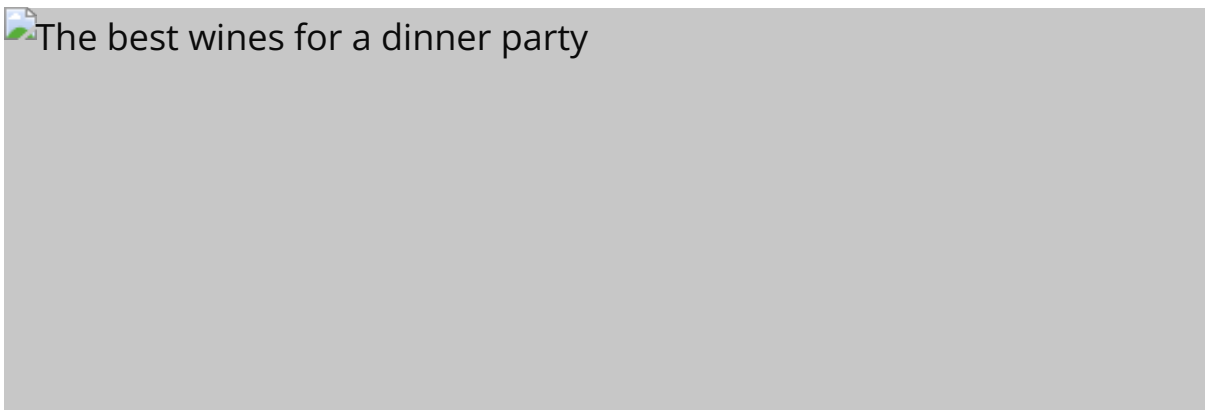
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This organic gem embodies everything that makes Nerello Mascalese such a beloved variety among sommeliers and wine pros right now, and among a growing number of consumers, too. It's coiled with energy, brilliantly detailed, and shimmers with red berries, pomegranate, and candied flowers, all carried on a savory, mineral frame.

## Best Sparkling, Rosé, and Dessert Wines for Dinner Parties

### 2018 Domaine Carneros Vintage Brut Cuvée

 The best wines for a dinner party





High-impact and, given its quality, easy on the wallet.

## 2020 Donnafugata BenRy  Passito di Pantelleria




 The best wines for a dinner party

PHOTO: MATT TAYLOR-GROSS / FOOD STYLING BY LUCY SIMON / PROPS BY HAY

After a great meal with friends or family, there's no better way to wrap up the festivities than with a sweet wine alongside cheese or dessert. The Donnafugata BenRy  is a perfect option, crafted from Zibibbo di Pantelleria (it's also known as Muscat of Alexandria) that was dried before being pressed and fermented. The result is honeyed, floral, concentrated, and unforgettable.



## The best wines for a dinner party

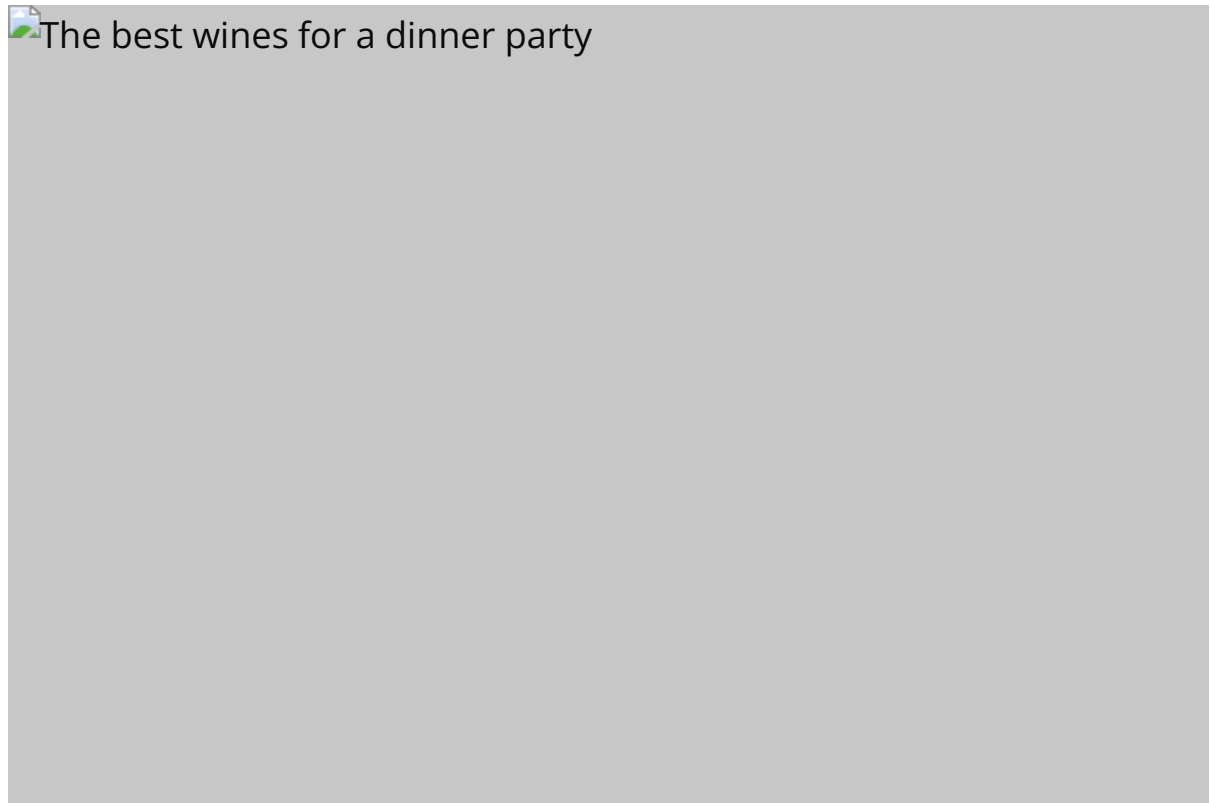


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A great rosé is seriously food-friendly, helping to frame a wide range of foods. This one, from a conscientiously farmed vineyard in the Galilee, is not just appropriate for a range of dietary needs—it's both kosher and vegan—but also delicious, bursting with red berries, oranges, and dried oregano. Its brightness will cut through creamy sauces, yet it will also work just as well with lighter fish and chicken.

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