

## ENTERTAINING

# THANKSGIVING SIPS



## Riesling, Beaujolais star on the table

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Picking out wines for Thanksgiving can be a hard task. You have to try to please everyone's palates and match the food without winding up penniless after a trip to the wine store. While it's a good rule to drink what you like, there are a few considerations when contemplating your Thanksgiving sips.

First, you don't want to serve a super tannic red. Cabernet sauvignon, for example, pairs terribly with turkey — it creates a metallic taste in your mouth.

Another thing is to pick a few wines that everyone will like, so try to stay away from polarizing wines like but-tery chardonnay and heavy reds — people either like them or they don't.

My two favorite wines for Thanks-

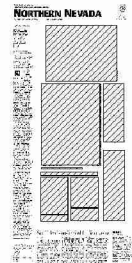
giving are Beaujolais and riesling. Beaujolais is fruity and delicious without being overly complex, and riesling, which ranges from dry to very sweet, is a versatile, low-alcohol wine, perfect for sipping all day.

Here are some picks for your Thanksgiving table, available locally:

### **Louis Bouillot crémant de Bourgogne blanc de blancs**

Because only sparkling wine from the Champagne region in France can be called Champagne, other sparklers like crémant from other regions in France are a great value. Crémant de Bourgogne is from Burgundy, home of some of the world's most renowned pinot noirs and chardonnays. It's a blanc de blancs, so it's made only from chardonnay grapes.

**Price:** About \$17.99



**Alcohol:** 12 percent

**Tasting notes:** Yeasty on the nose with notes of brioche, almonds and apple pie. Round and rich on the palate with a whisper of acidity, and the bubbles dance across your tongue.

**See SIPS, Page 3C**  
 Continued from Page 1C

## J brut rosé

I am a big fan of J's sparkling wines, although not as much a fan of the winery's still wines. But this is the perfect wine for celebrating, and rosé sparklers tend to be a bit richer than their counterparts. This is a fun cocktail wine, or pour for toasting.

**Price:** About \$26.99

**Alcohol:** 12.5 percent

**Tasting notes:** With a pale pink hue, the J has aromas of strawberry, peaches and freshly baked bread. It's effervescent with the fruit on the front of the palate. Refreshing acidity with a moderate finish.

## 2007 Joh. Jos. Prum Wehlener Sonnenuhr kabinett riesling

Riesling, along with Beaujolais, is my favorite Thanksgiving wine. It will match with the sweet and savory items, won't overwhelm your bird and, best of all, is lower in alcohol than many wines so you can drink a few glasses of it without overindulging. This riesling is off-dry, but the sugar is balanced with acidity.

**Price:** About \$29.99

**Alcohol:** 9 percent

**Tasting notes:** On the nose, the minerality jumps out at you, followed by notes of gasoline and pear. It's off-dry

with juicy acidity and tame fruit on the palate.

## 2011 Barons de Rothschild white Bordeaux

This white wine from the first-growth Bordeaux house of Lafite, is a blend of 60 percent semillon and 40 percent sauvignon blanc. I like Bordeaux blends because the blend is like a marriage — semillon brings luscious richness and sauvignon blanc adds racy acidity.

**Price:** About \$14.99

**Alcohol:** 12 percent

**Tasting notes:** Crisp and clean on the nose with hints of freshly hung laundry, lemon, lime and rocky river bed. On the palate, it's minerally and elegant with subtle fruit notes of pear, refreshing acidity and a lingering finish.

## 2011 Calera viognier

Viognier traditionally comes from France's Northern Rhône and can have the most intoxicating aroma compared with many other varietals. The Calera viognier has those aromatics with a balanced but luscious texture.

**Price:** About \$14.99

**Alcohol:** 13.6 percent

**Tasting notes:** Aromas of white flowers, summer peaches, honeysuckle and apricots. On the palate, there's a whisper of acidity, followed by round fruit flavors.

## 2011 Domaine du Vieil Aven Tavel rosé

Tavel is a famous French rosé appellation, and this wine is made from 50 percent gre-

nache, 15 percent mourvèdre, 13 percent clairette, 12 percent picpoul and 10 percent syrah. I like rosé pretty much year-round. It's a red-wine drinker's rosé, full-bodied and round with plenty of acidity for balance.

**Price:** About \$12.99

**Alcohol:** 13.5 percent

**Tasting notes:** Bright pink to reddish color — like cherry Kool-Aid — with bright notes of strawberry, watermelon, red cherry and cotton candy. Dry, it has crisp red fruit flavors on the palate.

## 2011 Domaine Dupeuble Père et Fils Beaujolais

No story on wines for Thanksgiving would be complete without mentioning Beaujolais, from France. There are many different types, including Beaujolais nouveau, which is the current year's vintage released just before Thanksgiving. The wine is typically fresh and fruity without much tannin, the perfect accompaniment for turkey.

**Price:** About \$14.70

**Alcohol:** 12.5 percent

**Tasting notes:** On the nose, baking spices, black plum, black cherry and white pepper give way to fruit on the palate and mild acidity.

## 2006 Papapietro Perry Elsbree Vineyard pinot noir

I first visited Sonoma County's Papapietro Perry in 2006, and then again a couple weeks ago. The wines were just as I'd remembered: elegant and super complex pinot