

THANKSGIVING | WINE

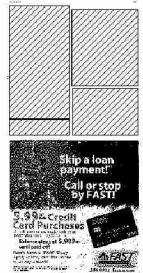


PERFECT PAIRINGS

Uncork success this holiday season with these tips

CARSON BODNAREK | Lee Enterprises

Thanksgiving is upon us, and so you may be bracing to make a big decision: Picking which wines to set on the table. As a general rule of thumb, I plan to have three bottles for every four people at dinner, plus several other bottles for before and after dinner. Always err on the side of having too much wine, rather than too little. Your guests will be forever grateful.



I also plan to have two whites for every red at the table. At Thanksgiving dinner, the majority of my guests will gravitate toward the white wine as the more refreshing option; however red wines, if carefully selected, can be equally delicious and should not be disregarded.

The rule of 30 minutes should always be observed for any gathering, as it will result in the optimal experience with each bottle of wine, and give your guests the best wine tasting experience. For red wine, open or decant the bottle 30 minutes before serving. For white wine, take the bottle out of the fridge or ice bucket 30 minutes before serving.

FIND THE BEST BOTTLES FOR YOUR MEAL

When making wine selections for Thanksgiving dinner, assess your menu and look for wines that can be flexible with each guest's plate. Below are some suggested pairings for your Thanksgiving spread:



Pinot Noir

WHAT IT TASTES LIKE: Bright red berry and flavors of vanilla mixed with subtle earthier elements

WHAT TO PAIR WITH: Dark meat cuts of turkey, ham and sausage stuffing

Some suggestions:

- 🍷 EIEIO Cuvee E Pinot Noir, Willamette Valley, Oregon
- 🍷🍷 Domaine Albert Morot, Bressandes Beaune 1er Cru, Côte de Beaune, France
- 🍷🍷🍷 Joseph Drouhin Chambolle-Musigny, Côte de Nuits, France



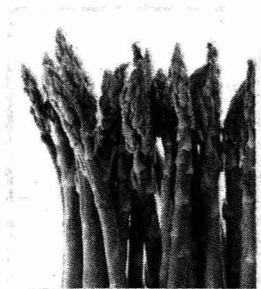
Zinfandel

WHAT IT TASTES LIKE: Strawberry and dark berry notes accentuated by tobacco and licorice elements

WHAT TO PAIR WITH: Rich fare. Sauces as in casseroles and scalloped potatoes, and with rich gravy on fattier bits of turkey meat that could benefit from a more structured bold red wine

Some suggestions:

- 🍷🍷 Seghesio Sonoma Zinfandel, Sonoma, California
- 🍷🍷 Cline Heritage Zinfandel, Sonoma, California
- 🍷🍷🍷 Ravenswood Old Hill, Sonoma Valley, California



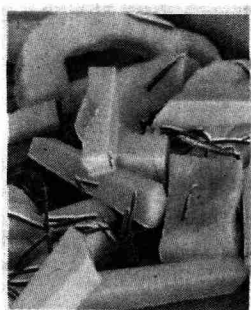
Unoaked Chardonnay

WHAT IT TASTES LIKE: Notes of apple and bright citrus

WHAT TO PAIR WITH: Herbaceous and savory roasted vegetables, green bean casserole and, of course, your turkey, complete with crispy skins intact

Some suggestions:

- 🍷 Kim Crawford Unoaked Chardonnay, Marlborough, New Zealand
- 🍷🍷 Mer Soleil Silver, Monterey County, California
- 🍷🍷🍷 J. Moreau & Fils Grand Cru, Chablis, France



Dry Riesling

WHAT IT TASTES LIKE: Fruity and complete with citrus, apricot and flavors of honey

WHAT TO PAIR WITH: This is a perfect accompaniment to turkey, cinnamon or spice-laced stuffing, and any naturally-sweet roasted or glazed vegetables like root vegetables and squash

Some suggestions:

- 🍷 Pacific Rim Dry Riesling, Yakima Valley, Washington
- 🍷🍷 Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett, Mosel, Germany
- 🍷🍷🍷 Domaine Weinbach Riesling, Alsace, France



Spicy Gewurztraminer

WHAT IT TASTES LIKE: Peppery with citrus and tropical fruit flavors

WHAT TO PAIR WITH: Pepper-seasoned dishes, stuffing, herb-roasted turkey and zippy cranberry sauce

Some suggestions:

- 🍷 Hopler Gewurztraminer, Burgenland, Austria
- 🍷🍷 Trimbach Gewurztraminer, Alsace, France
- 🍷🍷🍷 Domaine Weinbach Gewurztraminer Furstentum Grand Cru, Alsace, France

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