



EVENT » CHAMPAGNE AND DINNER

Calvert Woodley hosts a **Champagne dinner at the Four Seasons** on Dec. 5 featuring the wines of Bollinger. A representative of the famous Champagne house will be a special guest for the reception and three-course dinner. *\$175 per person. Make reservations at www.calvertwoodley.com.*

CINDY AND SCOTT GREENBERG

Vine Gal and Vine Guy

A FEW DIFFERENT WAYS TO GIVE THANKS

Which wines go best with turkey and all of the fixings? Cindy and Scott give their choices for pairing your drinks with your Thanksgiving smorgasbord ...

We love Thanksgiving. It's our favorite day to gather with family and friends, to celebrate with fabulous food and, well, maybe some, uh, wine.

Why so hesitant about committing to the obvious beverage of choice for America's biggest holiday? Because it seems that most Thanksgiving feasts relegate thoughtful wine selections to the "kid's table" when it is the perfect opportunity to give it a seat at the "adult table."

Maybe it's because there are so many different foods competing for space on your plate and palate; pairing a wine with a typical Thanksgiving meal is just too darn hard. Most people don't want to take the time to match all of those flavors with a single wine. Quite frankly, we don't blame you. That's why we recommend that you consider opening several different bottles of wines to enjoy throughout the evening by adopting a "tasting menu" approach.

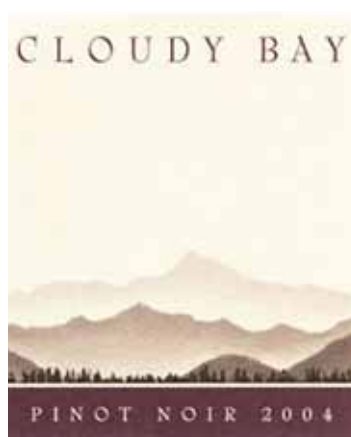
In order to help you navigate the wine pairing challenge, we have gathered an assortment of wine recommendations to enjoy, course by course, with this year's Thanksgiving dinner. But before we begin, we want to share with you our slightly different views on which country of origin to consider serving this Thanksgiving.

HE SAID

America is built on the foundations of many different countries and cultures coming together to build a nation of unique tastes. If you really want to embrace the heritage of Thanksgiving as an American holiday, I would encourage you to incorporate wines from around the world that can add an international dimension to your table, and put a global "thanks" into Thanksgiving. Retail prices are approximate.

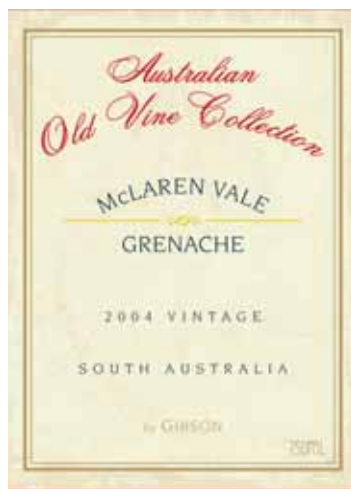
Casalnova Non-vintage Prosecco, Vento, Italy (\$15)

One sure way to get your evening off to a great start is to begin with this popular Italian sparkler. Made from the prosecco grape, this straw-gold white wine has a bouquet of honeysuckle and acacia and flavors of crisp apples, apricots and hints of honeyed oranges. The tight bubbles refresh and cleanse the palate, sip after sip, getting the tongue properly dressed for the feast to come.



2004 Cloudy Bay Pinot Noir, Marlborough, New Zealand (\$30; available at Schneider's of Capitol Hill)

Leave it to the Kiwis to make quality pinot noir that has great fruit and structure at an attractive price. The Cloudy Bay is a perfect example of that style, with rich flavors of red plums, black cherries and just a touch of cinnamon and leather on the fully developed finish. The combination of texture and taste would pair well with traditional sweet potato pie or the more adventurous Thanksgiving duck.



2004 Gibson Grenache Old Vine Collection, McLaren Vale, Australia (\$90; available at The Vineyard)

If you really want to step off the curb this Thanksgiving, try this example of a full-throttled old vine Grenache. This deep purple wine exhibits complex scents of black fruit, baked cherry, cassis and spice. Flavors of cola, cherry and sage play out on a graceful, multilayered pal-

ate that continues to please with wave after wave of flavor on the spectacularly long finish. If you're planning on having any kind of chocolate for dessert, this is the wine to end the evening with.

2006 Santa Rita Sauvignon Blanc Reserva, Casablanca Valley, Chile (\$11; available at Chevy Chase Wine & Spirits)

This wine is fermented at low temperatures and then allowed to settle on its lees (yeast and other natural sediment) before the sediment is removed. This process develops great concentration of fruit flavors and key acidity levels. All this leads to a classic nose of juicy grapefruit, fragrant orange blossoms and honeysuckle. These scents carry over onto the palate where they are beautifully integrated with ripe apricots on a dry, crisp (thanks to the acidity) finish. If you're having traditional oyster stuffing, this is a match made in ... Chile.

2005 Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett, Mosel Saar Ruwer, Germany (\$20)

This very well could be the perfect "Turkey Wine." It delivers loads of apple, vanilla pudding, citrus and wet-stone aromas that literally make your mouth water. But it's the beautifully seductive flavors of apple tart, pears and vanilla that will reward your patience. Hints of minerals sneak in on the delicate but sophisticated finish. It is a skillfully made wine that has the structure and balance to compliment the main attraction. Gobble, gobble, indeed.

2004 J. Moreau & Fils, demi-sec Chenin Blanc, Vouvray, France (\$11)

The French played a pivotal role in the American Revolution, so it's only fitting to start your first course off with this food-friendly white wine. Chenin Blanc is the wine grape of choice in Vouvray, an appellation located in the Loire Valley. The wines can range from dry to sweet, or as in the case of this wine, somewhere in between (demi-sec literally means "half dry"). The nose

of white figs and honeydew melon lead into wonderful flavors of fresh peach, melon and a touch of citrus, all held splendidly together by just a touch of sweetness. The rich but well-balanced finish would make this an excellent candidate to pair with pumpkin soup or bring it back for an encore performance with pumpkin pie at the end of dinner.

As an aside, you might want to consider the new Beaujolais Nouveau, a fruity red that goes well with turkey and all of the fixings. This young wine (only six weeks old) is released from France on the third Thursday of November, just in time for Thanksgiving. Made from the Gamay grape, it is a very fruity (think strawberries and red raspberries), light-bodied wine that is extremely easy to drink. Current releases were not available at press time, but you can bank on the remarkable consistency of Domaine Joseph Drouhin.

SHE SAID

I am an American girl with a penchant for domestic wines. That's not to say that I don't enjoy wines from farther afield — it's just that I like to keep my traditional Thanksgiving celebration, well, traditional. And given the superb quality of wines produced in the good old U.S. of A., American never tasted so good.

Here are my picks to keep your guests happy and your table red, white and sparkling. Retail prices are approximate.



Mumm Napa Cuvée "M" Non-vintage, Napa Valley, California (\$23; available at The Wine Specialist)

I agree that the best way to put a festive spin on the evening is to start with bubbles — and nothing says "bubbles" like Mumm's Cuvée M, with its beautiful stream of fine