

### An International Selection of Wines for Thanksgiving



My wife and I both come from families where Thanksgiving is a big deal. Preparation begins almost a week ahead and yet the rush to get everything on the table in time for dinner always reaches a chaotic crescendo just as everyone is sitting down. But we love it because it is an opportunity to gather with family and friends, and celebrate with fabulous food and an assortment of wonderful wines.

Each year, we like to pick a wine theme for Thanksgiving and have some fun with it. And while the themes may change annually, the challenge of pairing wines with a traditional Thanksgiving meal still remains the same. With all of the competing flavors and textures battling it out for space on the palate, selecting the right wines can be a little bit like navigating a culinary maze without a recipe. Add to that the task of pairing wines to suit different guests' tastes and preferences (while staying within budget) and the undertaking seems nearly impossible.

Not to worry. In order to help navigate the wine pairing challenge, we each offer our assortment of wines for this year's Thanksgiving theme; An International Assortment.

Of course, the best way to put all of your friends and family in a festive mood is to begin with bubbles. And nothing says "bubbles" like the **Non-vintage Segura Viudas Brut**, an artisanal Cava from the renowned Ferrer family of Spain. The beautiful stream of fine bubbles gently lifts aromas of ripe peaches, pear fruit and hints of yeasty notes to the surface. But the party continues on the palate where flavors of green apples mingle with hints of buttered crust. It's all built on a creamy frame that emphasizes the long, clean finish. It's a great wine to start the evening at an affordable price. **\$11**

Gamay is an exceptionally versatile grape, and Caroline de Roussy de Sales shows just how "pairable" with Thanksgiving fixings it can be with her **2012 Brouilly Chateau de La Chaize**. This light red beauty from the Beaujolais region of France is bodied and elegant, sporting savory aromas of pomegranate and red currants on the nose. Bright flavors of red raspberry, bright cherry and clove tea shine through on the well-balanced frame and features a touch of tart cherry on the refreshing finish. **\$20**

No Thanksgiving table would be complete without a wine that America calls its own; Zinfandel. The **2012 SAVED Red Wine** from California, is a distinctly American wine made from an eclectic blend of Zinfandel, Grenache, Cabernet Sauvignon and Shiraz, sourced primarily from Napa, Sonoma and Paso Robles. This big red wine elevates the Thanksgiving meal with rich flavors of dark cherries, black plums and black pepper. The substantial finish is smooth and lush, with a rush of spicy oak and ripe red berries at the end. It will definitely stand up to a variety of flavorful dishes, including cranberries and sausage stuffing. **\$20**

One of my favorite pairings with Turkey is a nice fruity Riesling from the Mosel region of Germany. The **2012 Willi Haag Brauneberger Juffer Spatlese** offers up flavors of ripe peach and tropical fruit and has a bit of sweetness that "perks up" the sometimes plain flavor of turkey. Notes of candied ginger and glazed apricot are supported by good acidity on the finish and helps with paring up with sides like cranberry and sweet potatoes. **\$27**