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# Pairing for the Thanksgiving Table

## THANKSGIVING Dinner:

- Wide, diverse range of flavors: salty, sweet, tangy, earthy
- High intensity flavors and very rich dishes
- Mood is festive, relaxed, fun

## GENERAL Relevant Pairing Tips:

- Bubbles cleanse and refresh the palate
- Acidity in a wine contrasts richness
- High alcohol can fatigue the palate as well as overpower nuances in a dish
- Pair “like” components: intensity, complexity, texture, weight, fruit or earth
  - Example: delicate, fresh, clean flavors deserve a delicate, fresh, clean wine
  - Example: bold, rich, complex dishes deserve a bold, rich, complex wine
  - Thanksgiving dishes are rich but not exactly bold or delicately nuanced
- Consider the occasion and mood

## Tasting Components:

- Apple and endive salad, walnut purée, pumpernickel
- Butternut squash soup, pepitas
- Herb-roasted turkey, Brussels sprouts and kale, roasted fingerling potatoes
- Caramel apple graham cracker cakes

### 1) Szigeti Grüner Veltliner Brut NV – Gols, Austria

- Sparkling wine is extremely versatile
- Bubbles and higher acidity cut through fat, oil or richness
- Bubbles are festive and fun!
- This is made from Grüner Veltliner, which has notes of green herbs and white pepper
- Szigeti run by two brothers whose main focus is on traditional method sparkling wines



## **2) Red Newt Cellars Semi-Dry Riesling '11 – Finger Lakes, New York**

- Riesling has naturally high acidity, which cleanses the palate and contrasts richness
- A touch of sweetness balances the wine's acid and contrasts with salty dishes
- Vibrant aromatics of Riesling aren't overpowered by all the aromas/flavors on the plate
- Eating "local" (American cuisine) and drinking "local" from the Finger Lakes
- Red Newt is owned by Dave Whiting and located on the eastern side of Seneca Lake

## **3) Sandhi Chardonnay '11 – Santa Barbara, California**

- Chardonnay has the weight and body to stand up to richer dishes
- Santa Barbara is in southern California, but its proximity to the coast makes for a cooler climate, which helps grapes maintain acidity, so the wine refreshes the palate
- Made by sommelier Rajat Parr (Michael Mina group), Charles Banks (former Screaming Eagle owner) and winemaker Sashi Moorman
- Style is focused on "balance": lower alcohol, more acidity, less oak influence

## **4) Château Cambon '10 – Beaujolais, France**

- Beaujolais is a sub-region of Burgundy where they make red wines from Gamay grape
- Gamay is light in body and bright with good acidity
- Floral and bold red berry flavors match intensity of dishes
- Lower alcohol and lower tannins keep palate from getting fatigued
- Cambon makes this from older vines, biodynamic farming, gentle winemaking

## **5) Scarpetta Barbera del Monferrato '10 – Piedmont, Italy**

- Barbera is a red grape from Piedmont; Monferrato is its hometown
- Barbera is medium in body with high acidity so it can hold up to and simultaneously cut through rich dishes
- Low tannins contribute to a softer mouth-feel that doesn't compete with dishes
- Made by Master Sommelier Bobby Stuckey and chef Lachlan Mackinnon-Patterson with Fabrizio Iuli, a Piemontese winemaker; designed to pair with food

## **6) Kingston Family Lucero Syrah '09 – Casablanca, Chile**

- Casablanca has a cooler climate due to proximity to the coast, which helps preserve the acidity in this to help keep palate refreshed
- Sweeter spice, herbal and peppery notes complement richer, bolder flavors
- Lower alcohol for a "new world" Syrah, so it doesn't overwhelm the palate
- Lucero family had done cattle ranching in area from around 1906 until 1998, when they planted Pinot Noir and Syrah here

