

FOOD & DRINK / WINE

NOVEMBER 16, 2022

12 Outstanding Wines to Serve at Your Thanksgiving Feast

The bottles you'll want to pair with your turkey, sides and even pie.

By MIKE DESIMONE AND JEFF JENSSEN

Thanks to the many people at the table and wide variety of foods and flavors served, Thanksgiving is a difficult holiday to perfectly pair wine. We like to start off with bubbles and end on a sweet note, but during appetizers and the main event it can be best to place a couple of different whites and reds on the table and let everyone drink the ones that most appeal to their palate. Turkey, vegetables and all the carbs on the table go well with white wines and low tannin reds.

The best wines for Thanksgiving vary. Chardonnay, whether new or old world, is always a good choice, but it's also fun to think a little out of the box with a Verdejo or dry Riesling. Pinot Noir, either from its home in Burgundy or California, is a good match with turkey a wide variety of sides, and Gamay from Beaujolais is also a winner with roasted fowl. After a couple years of smaller gatherings this Thanksgiving is going to feel more special than ever, and your wine choices should reflect the sense of celebration.

Baldacci Family Vineyards 2019 Honey B Vineyard Pinot Noir Carneros California



If you like your Pinot Noirs big, confident and fruit forward, this is the wine for you. It has aromas of Mission fig, red plum, strawberry and freshly picked red cherry. It is explosive in the mouth with ripe red and black fruit flavors and plush texture. The tannins are supple but provide a solid backbone to this bold wine.

BUY NOW: \$65