



turkey time, get the wine

Posted on November 27, 2019 by GRAPEFRIEND

Thanksgiving is a smorgasbord of events. Cooking. Company. And confusion, if you don't know what wine to pour. My one rule: drink American, for obvious reasons. OK, let's get started and take this course by course.

cocktail hour

Since our rule is drink American, let's be clear that bubbles won't be Champagne. Champagne has to come from the region of Champagne, and if we're sticking to wines made in the US then it's called sparkling wine. My go-to is **Domaine Carneros**, which is founded by the Taittinger family that makes excellent Champagne. The **Brut** is well priced at \$36, but I also really love the **Blanc de Noirs** (made from all Pinot Noir) and the **Rosé** which is \$42. For special occasions, I bust out **Le Rêve**, which is much pricier at \$115 but the bubbles are really elegant and fine and everyone always extra-loves it.

