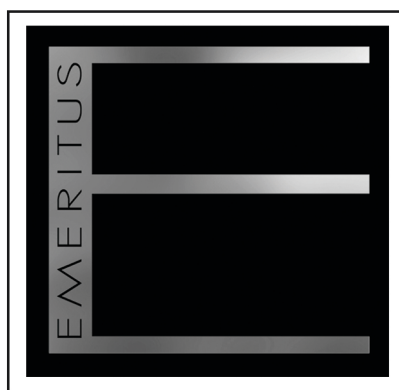


12 Good Thanksgiving Day Wines



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Thanksgiving can be a high pressure event with all of the food prep, guest preferences, wine selections and seating arrangements, but it doesn't have to be! While turkey tends to take the spotlight, it's really the savory sides that demand the perfect pairings from a wine on Thanksgiving Day. The white and dark meat of the roasted bird are pretty easy to please when it comes to finding the right wine; however, the herb-filled stuffing, cranberry sauce or relish, and roasted veggies can put the pairing pressure on for finding the right wine. We'll try to pare down the preparations by offering up a delicious starting point for our top Thanksgiving wine picks and pairings - at a range of price points running from a budget friendly \$9 to a special occasion \$80.



Emeritus

Hallberg Ranch Pinot Noir 2011 (CA) \$42

This elegant Pinot Noir from Sonoma's Russian River Valley comes from dry farmed vineyards, showcasing a well-concentrated nose bursting with ripe red berries and spice-laced notes. Expect ripe raspberry fruit to dance with subtle dried herb nuances, gaining depth and finesse towards the fine-grained finish. Dazzling balance allows complete integration of fruit, acidity, and supple structure on the palate profile. Perfect for pairing with the earthy undertones of mushroom-themed sides, roasted poultry and choice cheese options (consider goat, Brie, Gruyere).