

# Uncork the Right Wines for Thanksgiving Feast

Roger Berkowitz Tuesday, November 14, 2017



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If you're stressed over the perfect wine to serve with your turkey, relax! Because there really isn't one. Turkey adapts well to a wide range of white or red wine flavors and textures, although it's best to avoid white wines that are too light or reds that are high in tannin. You can't go wrong choosing a wine with prominent fruit flavors that pair well with traditional accompaniments like cranberry sauce, squash and yams.

Since Thanksgiving is one of the premiere wine occasions of the year, I asked Sandy Block, Master of Wine and head of our beverage program at Legal Sea Foods, for his recommendations:

If the group is large enough (at least six people), it's best to offer both a white and a red to suit a diversity of palates. My fail-safe choices are Riesling, Chardonnay, Pinot Noir and Zinfandel. Since Thanksgiving is all about home and family, a bottle from the US seems most suited to the occasion. Whether you're the host, or a guest bringing a bottle, these will all complement the bounty of flavors on the table:

## **EnRoute "Les Pommiers" Pinot Noir, Russian River Valley, 2014**

From the same neighborhood as the Chardonnay, EnRoute (made by the owners of Far Niente, so you know it has impeccable bloodlines) is a benchmark for sensual, cherry and vanilla scented Pinot Noir that flaunts its fruity personality and fills the palate with cinnamon, dark velvety red fruit and a hint of baking spice in the finish.