

adventure is always in fashion



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## Toast Thanksgiving with Sophisticated Sips from Around the Globe



Let's be honest, Americans don't just love Thanksgiving because of the forced, albeit lovely and welcome, focus on gratitude. Turkey Day gives us carte blanche to indulge in fatty, saucy, sweet, gravy laden and carbo-filled foods that we work our hardest to avoid throughout the year.

My family is pretty resistant (intrepret as downright hostile) to any shocking new additions to the Thanksgiving meal but I always like to have something interesting to sip. With so many different flavors and textures, pairing the Thanksgiving feast with wine is no easy task, but fret not my darlings. Thanks to my friends at [Frederick Wildman & Sons](#) (importers & wine merchants), I have information on five great wines that pair perfectly with that big juicy bird and all the fixings.



### [Grooner Gruner Veltliner 2010](#)

**Austria**

**\$13**

Grooner 2010, from Austria's Kremstal region, is a crisp white wine that matches well with appetizers, fresh salads, and other small bites. The 2009 Grooner was rated one of Austria's best values by *Wine Spectator*.



### [Trapiche Broquel Bonarda 2009](#)

**Argentina**

**\$15**

You can never go wrong with a selection from Trapiche, the world's leading producer of wines from Argentina, so why risk pairing your turkey with an inferior vino. Broquel means "shield" and is Trapiche's premium brand. The Bonarda grape has origins in the Piedmonte region of Northern Italy but it has been widely planted in Argentina. Expect blueberry and ripe cherry aromas, luscious sweet flavors, and plenty of thanks for bringing such an awesome wine to dinner.

[Michel Torino Malbec Rose 2011](#)

**Argentina**  
**\$13**



For something a little less traditional, you could pair the main course with this sassy dry rosé from the northernmost vineyards of Cafayate, Argentina. Made from 100% Malbec, this wine really captures the season with aromas of roses, honey, and crushed cherries and flavors of spice and rosemary.



**[Santi Moscato Montedoro 2010](#)**

**Italy**  
**\$12**

The ripe fruit and spicy notes of this softly sweet Santi Moscato Montedoro make it an ideal match for apple pie. Made from 100% Moscato grapes, this lovely libation is from the acclaimed wine region of Veneto.

**[Churchill's 10 Year Old Tawny Port](#)**

**Portugal**  
**\$33**

I'm a big fan of port and Churchill's is simply sublime - they are the only port producer to begin with wines produced from grapes grown in Grade A vineyards. Port wine is a fortified wine, meaning that the wine is enhanced with a grape spirit. THIS is the beverage to pair with peca



n, pumpkin, and my fave, sweet potato pie. But this flavorful wine is perfect to sip all by itself - it is an elegant way to end a special meal. Wine legend [Robert M. Parker, Jr.](#) said, "unquestionably the finest Tawny I've tasted in years. What makes it profound is its complex fragrance of roasted nuts and sweet fruit. There is impeccable definition and richness, a velvety texture and a long lusty finish. It is all a Tawny should be."