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[Thirteen imported Thanksgiving wines for under \\$30](#)

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Let's be honest, the primary reason most of us love this national holiday is not only is it a great time to reflect on the amazing things in our lives (friends, family and health) but also a feast of the senses and palate.

I believe the biggest issue most people make when it comes to “which wine do I pair with Thanksgiving” is that they usually only pick one wine. While there are those who'd argue a great wine like a dry riesling could carry everything on the table, that's not exactly the point. I firmly believe that the best way to properly experience all that is great about the Thanksgiving dinner table is to have several kinds of wines available.

Bear in mind that as you read through this – it's only a guide and – as is always the case with wine – never an absolute. As always, embrace your own palate before anyone else's.

2007 Hecht & Banner Languedoc – France: \$13



Nose: Peppered jerky, blackberry, bramble, black pepper, black raspberry and cherry.

Taste: This isn't at all a new-world fruit bomb of Rhone. It's a lighter fair with good acids, structure tanning and a sense of laid-back attitude that is hard to find in the new world.

Pairs well with: Brined and deep-fried turkey, heavily seasoned gravy, cranberry sauce and jalapeno cornbread.

Lamberti – Rose Spumante Veneto VSAQ (Non-vintage):
\$13



Nose:Notes of light cherry, strawberry, vanilla and peach.

Taste: This is gem of a bottle of pink bubbly that exhibits soft notes of cherry, strawberry patch, apple-pie filling and subtle baking spices. Good grip on the mid-palate that leads into a very subtle finish that doesn't linger too long but plays very well with food.

Pairs well with: Turkey breast, cranberry sauce, green bean casserole.

2010 Grooner Gruner Veltliner – \$10



Nose: Green apples, tropical fruits like kiwi, pineapple and river rock.

Taste: Mineral-driven stone fruits coming through along with that refreshing granny smith action as well. Clean finish that hangs out for a bit and then leaves your palate ready for more.

Pairs well with: Starter dishes like salads, olives and green bean casserole.

2010 Santi Moscato Montedoro – Italy: \$10



Nose: Ripe aroma's of pear, peaches, pineapple, honeydew and apple pie filling.

Taste: Sweet tooth fans of wine will love this wine – good amount of melon, bubble gum and tropical action as well.

Pairs well with: Fruit salad and pretty much any kind of sweeter, fruit-driven dessert.

2010 Melini Chianit Borghi d'Elsa – Italy: \$9



Nose: White pepper, roses, cherries, cigar, charred chocolate, coal and strawberry.

Taste: Beautiful layers of cocoa, cherries, strawberry and tobacco leaf with a very good “grip-tape-like” action across the mid palate from the well incorporated acids, Finishes extremely well with stellar notes of tobacco, charcoal, shoe polish and more cherry.

Pairs well with: Pasta, turkey and cranberry sauce, stuffing, gravy, lamb, goose and prime rib.

2009 Trapiche Borquel Malbec – Argentina: \$15



Nose: Dark cherry and raspberry with a splash of blueberry, peppercorn, pencil lead, a hint of fish sauce, vanilla and spice.

Taste: Vanilla-toasted berries that have been spiced up with black pepper, pencil lead, and cherry cola. Nice fruit on the front palate with a pretty solid feel across the mid palate where the vanilla note really kicks into gear. The finish is pretty good and lingers well.

Pairs well with: Pan-roasted dressing, brown gravy, goose, game and even prime rib.

2009 Olivier Leflaive Bourgogne Blanc ‘Les Setilles’ – France: \$15



Nose: Flower petals, coral, limestone, chalk, hibiscus, pear and pineapple.

Taste: Good mineral-driven tropical fruit up front with a nice mid palate that envelops the palate with a very nice feel to it. Nice lingering finish of toasted hazelnuts, and apples.

Pairs well with: Salads, oysters, clams, sage-herbed stuffing and oven-roasted turkey.

2009 Hugel Riesling – France: \$22



Nose: White peach, jasmine tea, blood orange, river rock, pear and melon.

Taste: On the palate, i get the beautiful notes of the nose coming through along with green apples, river rock, moss and spice. This is a classic Alsace Riesling that offers a nice, dry, food-friendly finish.

Pairs well with: Turkey, ham, game, stuffing, cheeses, cranberry sauce, sweet potatoes and squash.

2009 Hugel Gewurztraminer – France: \$20



Nose: Stellar notes of spiced melon, classic Alsace minerality, roses, orange zest, pear and a splash of fruit cocktail.

Taste: I've always enjoyed Hugel whites and this is another one that doesn't disappoint. Its spicy-floral action combines with a mineral-based stone fruit character for a very tasty wine.

Pairs well with: Deep-fried turkey, brown gravy, spiced cranberry sauce, sweet potatoes, pumpkin pie and stuffing.

2009 Michel Torino Tannat Reserva – Argentina: \$15



Nose: Aromas of blackberry, black plums, spice, dark chocolate and blueberry coming through. A very rich and inviting nose.

Taste: This a serious red that has huge tannins and a flood of flavors of blackberry, black plum jam, peppercorns and then gets rounded out with flavors of chocolate and vanilla. Good “grip” on the mid palate from the tannins and acids that lead into a lingering finish.

Pairs well with: Duck, beef, wild game, spiced turkey with cranberry sauce.

2008 Domaine Faiveley Bourgogne Rouge – France: \$13



Nose: Red fruit – cherry, raspberry and a smidgen of strawberry – with a backend of licorice, earth and forest floor.

Taste: A well structured wine with good acids, tannin and body – very “thin” in a Burgundy kind of way which means it plays 2nd-fiddle to the food and that’s a good thing at Thanksgiving.

Pairs well with: Ham, turkey, duck, lamb, gravy and stuffing.

2010 Michel Torino » Malbec Rosé – Argentina: \$13



Nose: Watermelon, citrus-air freshener, strawberry, roses, apple blossom, and some nice tropical notes.

Taste: Excellent fruit on the front-end with a tidal wave of watermelon, green grapes, apple blossom and strawberry. Well-rounded mid palate that keeps a good, dry structure to it and leads into a finish that lingers notes of citrus-laden apples.

Pairs well with: Turkey, stuffing, mashed potatoes w/ gravy and fresh cranberry sauce.

Churchill's 10-yr Tawny Port: \$30



Nose: Toasted nuts, fruitcake, dried apricots, caramel and toffee.

Taste: Luscious combination of chestnuts, dried fruits and caramel. This is a wine that that begs for dessert or even a nice cigar.

Pairs well with: Pumpkin pie, fruit-cake, creme brulee and chocolate desert or even cheesecake.