

JULIE'S THANKSGIVING WINE SUGGESTIONS

A curated selection of festive wines to compliment the many flavors and preferences around the table. Be generous and curious. Why not try them all!

	VARIETAL/ NAME	WHY IT WORKS	BEST WITH	PRICE
1	PROSECCO <i>Zardetto, Italy</i>	Crisp bubbles cleanse the palate, subtle fruit complements savory starters. It goes with everything!	Serving Idea: In a large Burgundy glass, pour over ice, add St Germain to taste, add fresh cranberries and rosemary garnish.	\$22
2	OFF DRY RIESLING <i>Clean Slate, Mosel, Germany</i>	High acidity + a touch of sweetness balances spice, tart cranberry, and all the many side options. 10%	Baked ham, Roasted turkey, Cranberry sauce, carrots, spiced yams. Always a versatile wine!!	\$22
3	CA CHARDONNAY <i>Domaine Eden, Santa Cruz</i>	High acidity, buttery texture and oak match richness 14%	Turkey with gravy, salmon, mashed potatoes, stuffing	\$38
4	ITALIAN LAMBRUSCO	Underrated yet a classic pairing! Effervescence and berry notes cut richness. Dark Ruby color and foamy!. 11%	Serve chilled (46-55) with glazed ham, cranberry compote, root vegetables. <i>Great Hostess Gift!</i>	\$28
5	BEAUJOLAIS VILLAGES/ (Gamay) <i>Alexandre Burgaud, France</i>	My personal favorite. Light bodied, medium acidity, low tannins- a nice balance with all the variety. 13%	Serve slightly chilled Turkey, Ham, Salmon	\$28
6	CA PINOT NOIR <i>Chamisal, San Luis Obispo, Edna Valley</i>	Silky tannins, red fruit, and earthy tones compliment Thanksgiving's savory -sweet balance. 13.8%. One of the original founders in Edna Valley	The Turkey, mushroom stuffing, roasted squash	\$48
7	CA ZINFANDEL <i>Seghesio, Home Ranch Vineyard Alexander Valley, Sonoma</i>	Jammy, spicy and bold at 15.5%.!! Great for robust flavors and dark meat. Established 1895	Ham, sausage stuffing, sweet potatoes, gravy	\$68

