



Rosés are great all around food wines.

## Try wine with the feast

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Thanksgiving marks the middle of fall and all the season's bounty and rings in the onset of winter. It's an exciting time of cool weather, sweaters and apples. It gives us an occasion to be grateful. And, of course, there's the food.

Why not some wine?

**Varichon & Clerc Brut, Savoie Region, France (\$11-\$13):** A non-vintage sparkling wine made in the "methode traditionnelle." The color is ring gold. There's a nice effervescence, and the aroma is like a crisp fall apple. The flavor is full of apple fruit, soft acidity, and some bread tones.

**2010 Selbach "incline" QBA Riesling, Mosel, Germany (\$11-\$13):** The best wine for any challenging food pairing is a QBA German Riesling from a good producer. It's the combination of tartness, low alcohol, and a tinge of residual grape sugar that makes it sing with any combo. T-day is tough on wine; if you pick

one to cover all the bases, pick this one.

**2010 Whispering Angel Rosé, France (\$16-\$20):**

Rosés are also a wonderful all-around food wine. They have more alcohol and some have more red wine-like stuffing, so they tend to be amazing with cured meats, turkey, ham, pork and chicken.

**2010 Bishop's Peak (from Talley Vineyards) Pinot Noir, San Luis Obispo County, Calif. (\$14-\$16):**

Pinot Noir is often called a great food red. This is not universally true these days; many "New World" style Pinots made now are very ripe, lush and high in alcohol. I recommend buying less expensive, simply made, unmolested Pinots and serving them chilled.

**2010 Vietti Moscato d'Asti, Piemonte, Italy (\$12-\$15) 375ml/half bottle:**

I cannot say enough good about this particular 5.5 percent alcohol giant. Moscato d'Astis in general are fun, exciting, easy and yummy. If you're looking to quaff, sip and slurp with abandon and never encounter a bad food pairing, this is the wine for you.

**Graham's "Six Grapes" Reserve Port, Porto, Portugal (\$12-\$15) 375ml/half bottle:**

While this doesn't go very well with turkey, it's a fabulous after-dinner drink for fall. The color is as dark as a moonless night. The aroma is dark berry fruit with baking spice and dried fruit.

