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## What We Are Drinking on Thanksgiving

By [Vintage Staff](#) on November 15, 2012



What some of the Vintage Staff are doing for the Big Bird Day!!!

**Vintage Mao** – My husband and I have an intimate Thanksgiving together every year. We forgo the turkey and just enjoy a home cooked meal to our liking which will most likely include some seafood sashimi and grilled meat.

To start out with, Bubbles are always the best way to start any festive occasion so we'll start with something like **De Faveri Rose**, a great fun, beautiful pink colored, sparkler from the Veneto. Some other options might be:

**2000 Ferrari Giulio**, Trentino, 100% Chardonnay, Traditional method serious sparkler really stands out, but I might also consider **Delamotte**, **Jerome Prevost** or **Cedric Bouchard**.

The meal starts with the seafood and such, so we'll go with one of the best Italian whites from a woman winemaker on the Amalfi Coast of Campania, **Marisa Cuomo Fiorduva**. This is the ultimate seafood wine considering where it is from but is also as rich and full as a great white Burgundy so perfect with turkey. Other choices: **2010 Massolino Chardonnay**, a pure Chardonnay from Serralunga d'Alba or **2009 Gagnard-Delagrange Chassagne-Montrachet La Boudriotte**

When we move on with the savory meat dish, a serious red should follow considering the occasion and there is no more serious red than Barolo, a wine from the area around Alba in the Piedmont region. Franco Massolino crafts some of the most refined and elegant expressions in the area and the **2007 Massolino Barolo Margheria** is simply a great one, the kind of wine due to its refined elegance that would pair equally well with turkey, red meat or pork. Other choices:

2007 Movia Pinot Nero (from Slovenia!!!) meaty, earthy yet round mouth feel, 100% Pinot Noir, **2007 Vietti Barbaresco Masseria**, Piemonte or **2006 Poggio di Sotto Brunello di Montalcino**, super-refined and drinking beautifully!!

After all that food and wine something light and refreshing would be nice with dessert or cheese so Moscato seems perfect. We just got in a fantastic example, the **2011 Maculan Dindarelo**, sweet Moscato based dessert wine from the Veneto. Other choices:

**2011 Saracco Moscato d'Asti**, Piemonte, lightly sweet sparkler, so refreshing and **2005 Badia a Coltibuono Vin Santo del Chianti Classico**, Tuscany, a classic Tuscan dessert wine.

I'm getting full now just thinking about all this eating and drinking. Happy Thanksgiving!

**Vintage Cyrus** – Thanksgiving is a very special time of year, but not special enough to make the trip back home to Hawaii. Usually the time is now spent with friends. I used to wake up with aromas of a Thanksgiving feast; now, I wake up and go straight to the wine fridge and ponder what would best start off my day. I am a strong believer that bubbles whisper what words cannot speak and some grower-producer Champagnes having been speaking to me as of late. **2005 Emmanuel Brochet Le Mont Benoit** may tickle the taste buds, after all there is a thumbprint of guarantee right on the label. **Ulysse Collin Blanc de Blanc Les Roises** will be following up beautifully. A few bottles of **Delamotte Blanc de Blanc** will be chilled for those who straggle in late.

The family presence, or lack there of, puts a hole in my heart during these particular times and I like to fill that hole with a little Burgundy. After all, I do work at THE Vintage Wine Merchants. To satisfy all the guests at the table, a few bottles of red and white will be on the table to compliment the savory Thanksgiving theme. For the white, nothing too fancy, just some *mineral driven* **Domaine Leflaive Macon Verze** and maybe a **Te Koko Cloudy Bay**. And just because I like to reach for the stars, for the red, I was thinking something pretty like **Robert Groffier Chambolle-Musigny Les Sentiers 1er Cru**. A bottle of **2006 Poggio di Sotto Brunello di Montalcino**, decanted for hours of course, may wash down the bacon-stuffing well. I never usually have much room for dessert, but a bottle of **Donnhoff Auslese** may suffice. By this time, the palate has been pampered almost to the point of exhaustion. To recalibrate the palate, some **NV Laurent Perrier** will be chilled down and consumed with leftovers while football is enjoyed throughout the rest of the day.

**Vintage Brent** – This Thanksgiving is going to be a little different for me. It will start the same way it has for the past couple of years with our Champagne toast here at the store from 10:00 – 3:00. We are open for roughly 4- 5 hours so everyone can stop in and pick up their last minute

bottle for dinner and share a glass of bubbles with us while they shop. It really is a good time and a great way to kick off the day.

Things on the home front will be quite different this year. We have family guest coming from out of town to be with us for dinner. They are all into wines and look to me for recommendations regularly so I will be playing wine host for the evening. I will start the evening with Champagne , **Pol Roger or Delamotte Brut**, served with fromage blanc topped with mixed berries and honey. We will then move to the **D'esclans Whipering Angel Rose** paired with pork rillettes and pork pate.

We are not turkey fans so no bird at our house. It is all about the pig for us. A family pork recipe will be the main dish paired some traditional Thanksgiving sides. I will be serving the **Evening Land "Bloom Vineyard" Pinot Noir** and an **older vintage Brunello** from my cellar to start the meal. As the evening progresses, the wine of choice will most definitely be **Mollyberry Zinfandel**.

Dessert is always the most fun part of the evening. This year I am serving the **Badia Vin Santo** and the **Rieussec Suaternes**. Both are spectacular wines that will pair with just about any form of dessert. If things continue beyond that, I will have no choice but to dig into the Port stash and officially put everyone to sleep.

**Vintage Harry** – As always, I will be celebrating Thanksgiving with local friends as I don't travel to see the fam. Since I don't cook, I show up loaded with wine and I am always inclined to start the evening off with Champagnes (duh!!). So Mr. Bubble will show up to dinner with a bottle or two of low dose natural wine movement Champagne like **Marie Courtin Resonance** or **Jerome Prevost Rose** as well as some **2002 Delamotte Blanc de Blancs** and maybe a **NV Pol Roger**. I've got a few bottles of **Bollinger VV La Francaise** that I'm itching to open – waiting for the right year, will this be the year? (Tell the hostess there better be Bacon and shaved White AND Black truffles in that turkey and we'll talk about the Bolly!!!)

Lots of my friends don't have a lot of experience drinking Cote 'd Beaune Grand Cru Chardonnays – so I like to share a little special something, something. The massive amounts of rich foods on the table always seem to make Batard Montrachet a sure fire hit. I'm a pretty big fan of **Gagnard Delagrang Batard Montrachet** and, unfortunately for our customers, more bottles of this wine make it to my cellar than to the shelf. The 2008 is pretty powerful stuff so I'll probably light off a bottle this year. By this time, I'm pretty sauced and looking forward to the Bird. I usually leave the dinner wine to the hostess, but if it were me, **2007 Sylvain Cathiard Vosne Romanee** is drinking spot on right now. I might also share a few bottles of this **2007 Spence Howell Mountain Cabernet Sauvignon** for my friends as I may have taken them too far down the French side by now. Dessert? Just roll me out the door by now. Load me up on some Cold Stone Creamery Cake Batter ice cream on a fresh baked apple pie and I'm done, done, done.