

WINE

Drink whatever you like this holiday

By Michael Austin
Chicago Tribune

I knew wine was special long before I ever had my first sip of it.

The stuff had to be special because when I was a kid, it was always served in a carafe — never in its own bottle — and on Thanksgiving, a carafe or two stood among rarely seen china bowls and silver platters on a white tablecloth.

How things have changed. Now, all these years later, my family displays wine bottles on our Thanksgiving table like they're trophies. You won't see any commercial packaging, even on our table of appetizers, but you'll see wine bottles in many shapes and sizes scattered about as if they're part of an adult Easter egg hunt. We want to see those labels — not to "ooh" and "ahh" at, but to pull information from — especially if we like the wine. Wine is no longer anonymous for us and hasn't been for a long time.

Isn't it a relief to know, despite all of our wine-pairing precision, that on Thanksgiving, pretty much anything goes? There is simply too much flavor and texture to put your wine choices in a box.

Bring the fruit and acidity,

do away with harsh tannins and high alcohol, and whatever you pick will do just fine. Have some dessert wines on hand, and don't skimp on the sparkling wine. It's a celebration. Remember that after the feast (at least according to my experience) there will be lots of random drinking followed by rudderless snacking. Have a good variety of wine on hand for that. Pick American

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wines on this American holiday, but also save space for some international selections.

Here are some suggestions that might work this year.

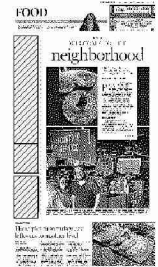
Start with some bubbles — on Thanksgiving and as often as you can in your life — perhaps with a biscuity and lime-kissed 2014 Argyle Vintage Brut (\$28) from Oregon's Willamette Valley, the chalky and lemony Champagne Vol-lereaux Blanc de Blancs Brut (\$60), the frothy cherry-strawberry 2014 **Frank Family Vineyards** Brut Rosé (\$55) from Carneros, or the bright and berry-full Gerard Bertrand Thomas Jefferson Cuvee Rosé Cremant de Limoux (\$16) from France. They're all appropriate from the first glass of the day to the last.

For white wines, you could try the 2016 Chateau La Freynelle Blanc (\$14) from Bordeaux, a blend of sauvignon blanc, semillon, and muscadelle with gooseberry and melon notes, or the 2016 Che-halem Three Vineyard Pinot Gris (\$20) with its Oregonian spiced-apple,

cinnamon and honey notes. If you want bright pear, stone fruit and zingy acidity, go with the 2016 Eroica Riesling (\$20), a joint project by Washington state's Chateau Ste. Michelle and Germany's Dr. Loosen.

Pink wine is always welcome on Thanksgiving, so try the 2017 J. Lohr Gesture Grenache Rosé (\$22), which is brimming with peachy crispness, or go straight to the 2017 Bonterra Young Red (\$16) for its bright cherry and floral notes, courtesy of California's Mendocino County. As for reds, the cool-climate 2016 Veramonte Pinot Noir (\$11) from Chile is full of red licorice and raspberry, while California's 2016 Imagery Pinot Noir (\$20) sends up black cherry and silky vanilla. For a bigger red, try the 2016 Vietti Tre Vigne Barbera D'Asti (\$26), which is full of ripe blackberry, tangy cherry, and spice.

If the official dessert wine of Thanksgiving is not a tawny port, it ought to be. Nuttier and less fruity than a ruby port, or even a young vintage port, tawny port matches well with the autumnal flavors of Thanksgiving sweets. Try the fig-and-caramel goodness of a Taylor Fladgate Reserve Tawny Port (\$60/1L). If that seems pricey for a few sips each of dessert wine, consider that the special, antique-style bottle contains a third more wine than a standard bottle, and if you don't finish it on Thanksgiving, it'll last for weeks in the fridge.





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