

## Wines for the Thanksgiving Table

Written by Jacqueline Coleman, BT Contributor  
November 2018

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### Red, white, and you: Agreeable wine for \$15 or less

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h, the holiday season is upon us. Before you know it, there will be twinkling lights in every home, and blow-up Santas dotting your neighborhood lawns. But first we must get through November.

Some people look forward to Thanksgiving as the time to enjoy an abundance of food, family, and football; while others cringe at the thought of attending yet another mandatory meal with distant relatives who rarely even send birthday wishes from year to year.

There's no doubt that wherever you fall on the spectrum of loving to loathing Thanksgiving, there's always a special layer of stress that comes along with hosting the big annual meal. As host, you're likely responsible for everything from the table decorations and seating to ensuring that your guests are enjoying their evening with the right kinds of wine.

Fear not, Thanksgiving hosts. Here at Vino, we have you covered with a list of some old-time favorite bottles, as well as some unexpected varieties that will give your holiday guests something else to talk about around the supper table besides President Trump's tweets. Sit back and relax, and only freak out over the turkey. Here are some affordable and enjoyable red

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and white wines for your Thanksgiving dinner.

Start your evening with an elegant and crisp Chenin Blanc from Loire. The **2016 Famille Bougrier V Chenin Blanc**

was a favorite wine of this bunch. A light but aromatic floral nose gives way to lingering citrus on the palate. Perfect for an aperitif or with some undressed poultry, V surprises with excellent acidity for food pairing. This lighter white wine also comes in a beautiful gold-accented bottle, which can add to the sophistication of a formal table.

For white wine from Italy, look for the **2017 Fannia Falanghina Del Molise by Campi Valerio**, only at ABC Fine Wine & Spirits. This Falanghina is on the lighter side, with notes of tropical fruit, limoncello, and even a bit of spicy vanilla on the nose, and robust citrus fruit flavors that dance on the back of the tongue for a persistent finish. Fannia is an excellent wine for a South Florida seafood feast or with some light cheese and cured meats.

Chardonnay drinkers, I haven't forgotten you. The **2016 Bread and Butter Chardonnay** is what I would call a classic California Chard. This big and buttery white wine is at the opposite end of the spectrum from the previous two, coating your mouth with smooth, full-bodied, heavy Chardonnay creaminess. Don't be afraid to use it with your potatoes and gravy, as it certainly lives up to its name.

The **2015 Horton Tower Series Cabernet Franc** is produced in Orange County, Virginia. This Southern red wine is all dark fruit and smoke, with hints of black pepper spice and vanilla from oak. I love a Cabernet Franc, but especially for Thanksgiving. It's lighter than its relative, Cabernet Sauvignon, and smokier and spicier than a Pinot Noir, and is a perfect wine for red meats, pork, or a peppery dish.

Speaking of Pinot Noir, no Thanksgiving table is complete without one. I think you'll like the **2016 Fly By Pinot Noir**

out of California. Another beautiful accent bottle, this fruit-forward Pinot is typical of the New World style and holds its own with a medium-light body. Slight tannins give the wine a nice structure, and big red fruits like cherry and cranberry, perfect as a turkey accompaniment, complete this lovely value Pinot.

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For the South American-style churrasco Thanksgiving, don't forget your Argentine Malbec. The **2017 Domaine Bousquet Malbec** is a perfect blackberry and dark cherry fruit-forward red wine. Not too heavy, and the tannins don't overwhelm, but I'd still match this with something weightier. For the environmentally conscious at the table, note that this wine has been Organic Certified and is even found in the "environmentally conscious" aisle at Whole Foods.

Finally, for all you "big red" drinkers, I recommend the economical **2017 Casillero del Diablo Reserva Cabernet Sauvignon**. Concha y Toro from Chile makes a great go-to Cab. Dominating the nose is black pepper, mixed with black cherry and dark chocolate. An easy-drinking Cab, this is one you can match with any heavier cheesy dish or smoky meats.

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