



Wine Press - Red, White & Sparkling Wines Ideal For Thanksgiving (and leftovers)

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Wine Press - Red, White & Sparkling Wines Perfect For Thanksgiving

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Let me begin this story by saying that almost any great wine goes perfectly with Thanksgiving dinner.

Between the turkey, the stuffing, pumpkin pie and all the other foods often associated with this holiday, you almost can't go wrong with a great red, white or sparkling wine.

I've written here before about many different Thanksgiving wines.

But this year, I thought I would do something a little different.

Because some of us might not be traveling to see family or friends, many of us might have more leftovers than usual this Thanksgiving.

The idea of eating turkey and stuffing several days in a row might seem monotonous to some people. (Personally? I could eat Thanksgiving leftovers for weeks.)

But fear not. If you do decide to cook a turkey and all the fixings, these recommended wines should help you make it through several days of leftovers. These wines also cover a wide price range just in case you want to save a little or splurge just a bit. That's why I've recommended a few wines under \$20 a bottle and a few wines over \$20 a bottle.

One thing to keep in mind is many, refrigerated white wines will last for days (about a week in many cases) after you open the bottle. So will some red wines kept at room temperature.

That's why I would recommend having these different wines in this order. But again, it's your holiday. Drink the wines you love whenever you feel like drinking them.

THANKSGIVING DAY

If it's just two of you or maybe four adults, I would recommend having a sparkling wine or Champagne on Thanksgiving Day. (And if it's just yourself, you can always buy sparkling wine or Champagne by the half bottle.) Here's why. First, there's nothing more festive for celebrating the holiday than the sound of a popping cork. Second, sparkling wine and Champagne go great with roasted turkey. Third, once you open a bottle, you should finish it the same day. Unlike many red or white wines, sparkling wine loses some of its sparkle after a few hours. (Let me add you can read more about many more sparkling wines and Champagnes in the next few weeks to come.)

Sparkling Wines Under \$20

When it comes to affordable, dry sparkling wines, few wine regions can hold a candle to Spain, which produces many affordable **Cava sparkling wines**. And while some **Italian Prosecco** wines are sweeter, there are many great dry wines for under \$20 a bottle.

Sparkling Wines Over \$20

If you're going to splurge for Thanksgiving, get the best sparkling wine in the world - **Champagne**. And while I've said this before, I'll say it again. Champagne can only come from the Champagne region of France. So what makes Champagne so great and perfect for Thanksgiving dinner? It's crisp, bone dry finish pairs perfectly with the hearty flavors often associated with many turkey meals. Here are two of my favorite, dry Champagnes. And again, let me add that you can read more about many other Champagnes perfect for the holidays in the next few weeks.

FRIDAY

The day after Thanksgiving, you will almost surely have lots of leftovers, no matter how many people you have over for dinner the day before. Now's the time I would recommend opening a nice bottle or two of white wine. Why? Because as I briefly

explained a few paragraphs ago, an open bottle of white wine kept in a refrigerator (preferably under 40 degrees Fahrenheit) should last about a week. So if you open one or two bottles today, there's no pressure to finish these wines right away either.

WHITE WINES

Many crisp, dry white wines pair perfectly with Thanksgiving dinner. In particular, I'm especially partial to **New Zealand Sauvignon Blancs** as well as certain **German Rieslings** and **Chardonnays from France's Burgundy region and California**. Below, you can find several recommendations in all price ranges. Hope you enjoy.

2018 Chateau Montelena Napa Valley Chardonnay (\$60 SRP)

I'll write more about this outstanding white wine soon, but I just wanted to make sure I recommended this crisp, flinty and slightly floral Chardonnay from California's Napa Valley. There's a reason this classic white wine is one of the best known and most respected white wines made in California. And I can't think of a better white wine to recommend for this Thanksgiving.

SATURDAY

If you still have Thanksgiving leftovers two days later, congratulations. Just remember to get up once in a while from your turkey coma before sinking back into the couch for several more hours. On this day, I would recommend opening up a red wine. If you decide to open a nice red on Thanksgiving Day itself, just keep in mind that most red wines only taste great the first or second day. It's rare for many wines to keep all their flavors and aromas for three days or more. So if you did decide to open a nice red wine on Thursday, don't be surprised if the wine isn't quite as exciting on Saturday.

RED WINES

When it comes to Thanksgiving feasts and leftovers, you can't go wrong with **Pinot Noir** or **Zinfandel**, two very different but complementary red wines when it comes to pairing them with many of the foods served on Thanksgiving. I would also recommend certain **Cotes Du Rhone** wines - and a few surprises listed below - for their versatile, earthy flavors.

Red Wines Under \$20

2016 E. Guigal Cotes Du Rhone Rouge (\$13.99 at Table & Vine)

This classic red wine from France's Rhone region never goes out of style. And the 2016 vintage in particular is just as great - if not better - than the outstanding 2015 vintage. Made with a blend of 50 percent Syrah, 40 percent Grenache and 10 percent Mourvedre, you can't go wrong with this earthy, robust yet smooth red wine for Thanksgiving.