

15 Wines To Make Your Thanksgiving Dinner Perfect

Picking the right wine, or two, to serve at Thanksgiving dinner can be a daunting task so we have taken the guess work out for you with fifteen fabulous bottles.



Let's just say it out loud, Thanksgiving is the dining spectacle of the year. In sheer anticipation alone, it eclipses any July 4th cookout or Christmas/Hanukkah/Kwanza feast. But, while you spend your days crafting the perfect menu, chorizo stuffing is a must in my house; take your wine selection seriously. A good one will elevate all the delicious dishes you will be serving.

Wine and Thanksgiving go together like mashed potatoes and gravy-essential, delicious and slightly indulgent. Plus, the vino can act as a perfect social lubricant to get the conversations flowing. Just make sure to steer clear of any political talk this year.

Here are fifteen fantastic wines that will leave your guests smiling and asking for more. You can't go wrong with a few bottles from this list, from bold reds to slightly floral whites, plus a glass or two of bubbly. So, stock up and get ready to sit back and listen to the praise flow as everyone stuffs themselves slightly silly.

Ponzi Vineyards Pinot Noir Reserve 2021

This gem reflects the distinctive terroir of Oregon's Chehalem Mountains. With estate fruit from some of the area's oldest vines, it balances dark fruit notes with exotic spices. Spiced chocolate and clove aromas lead to hints of pomegranate and cinnamon, complemented by fine, chalky tannins. This elegant Pinot Noir pairs beautifully with Thanksgiving staples like roasted turkey and savory sides. Pick it up here for around \$75.

Bollinger Special Cuvée

Ring in the holiday season with an authentic French classic, Bollinger Special Cuvée. It is made from a delicate mixture of Pinot Noir, Chardonnay, and Meunier grape. The blend ages 30-36 months on the lees. An impressive 30% ages in oak (the rest ages in stainless steel). Fifty percent of the blend comes from reserve wines aged under cork in magnum bottles up to 15 years. It boasts a rich complexity with peach, apple, and pear flavors. It pairs well with everything, especially shellfish, poultry, and hard cheeses. Pick it up here for around \$95.