



Turkey-Approved American Wines for Thanksgiving

Thanksgiving is the official, beloved start of the holiday season, celebrating American independence and conviviality, in life and around the table. Let's explore pairings for a day of roast turkey with all its seasonal accompaniments, friends and family included.

The Pacific Ocean breezes and morning fog that moderate the intense sun in Monterey's Santa Lucia Highlands produce excellent Chardonnay, evident in the **2015 Mer Soleil Chardonnay Reserve**.

Twelve to 15 months' aging in new and seasoned French oak with partial malolactic fermentation unveils a buttery, creamy texture with a sleek finish. Made by the famed Wagner family, which has been making wine in the Napa Valley since 1915, this wine is a luscious tango of perfumed white peach and vibrant acidity. It tastes like a wine of passionate dedication, an affable pairing for crisp skinned turkey, mashed potatoes or butter-braised carrots. **90 AG** \$26.99

The Hermann J. Wiemer estate in New York's Seneca Lake has produced Riesling for nearly 40 years. German-born Hermann Wiemer fused a lifelong education, from family- to university-training, seeing the promise



of the Finger Lakes' cool climate and gravelly soils for producing exceptional wines. Rieslings can range from sweet to dry and possess a bracing acidity to balance the grape's natural sugars. The **2016 Hermann J. Wiemer Semi-Dry Riesling** from the Finger Lakes is estate bottled and grown, offering juicy mango flavors cut with a clean citrusy sword, making it shine with creamy butternut bisque or spicy sausage stuffing. \$15.49

Situated in the Russian River Valley on the edge of the Green Valley, Martin Ray Vineyards occupies one of the oldest continually operating wineries in California. Dedicated to making wines of place, Martin Ray winemakers strive to let the wines tell the appellations' singular stories through thoughtfully nurtured wines. The **2017 Martin Ray Rosé of Pinot Noir** from Sonoma sources the best grapes from the Russian River Valley,

Carneros and Green Valley vineyards. Fermented in stainless steel, notes of stone fruits, berries and orange zest are accented by balanced acidity making it an especially good pairing for hors d'oeuvres, cheeses and orange-spiked cranberry sauce. **90 JS** \$11.99

Just south of Monterey lies Talbott's Sleepy Hollow vineyard in Santa Lucia Highlands. The maritime influences of cool fog and Pacific winds tempered by morning sunlight nurture healthy vines, allowing for long hang time and fully ripened fruit. Aged 10 months in new and seasoned French oak, the **2014 Talbott Logan Estate Grown Pinot Noir** tastes of blueberries, blackberries and cinnamon with a soft kiss of vanilla, the culmination of which makes this a stunning dance partner to mushroom stuffing, roast turkey and gravy. **92 WE** \$22.99

Michael David's 2015 Earthquake Zinfandel from Lodi was named for

San Francisco's 1906 earthquake, considered one of the worst natural disasters in US history. Aptly named, the wine is shockingly good with depth and intensity. Sustainably- and family-farmed by six generations, Michael David's wines are the product of old vines and create a lush, lasting impression. Flavors of strawberry jam and baking spices make this ideal for bacon- and chipotle-flecked mashed sweet potatoes or smoked turkey. So for daring cooks and guests with bold wine tastes, Earthquake Zin will rock your table. **90 WE** \$21.99

Unfettered by angst, Thanksgiving is about friends, family and a treasured dinner. Whether traditional or experimental, we wish for you a day of festivity, favorite seasonal dishes and excellent wine. *Happy Thanksgiving.* ♦

Incredible Savings!
15% off all Wine —
Every Bottle,
Every Day!!!

Did you know... The more alcohol and the less sugar there is in a wine, the less it weighs, physically; so if you pour pinot noir into a glass of semi-dry riesling, for example, the pinot noir will rise to the top.

Wine Tastings Friday, 4-7 & Saturday, 2-5

Days not mentioned will feature New Arrivals.

Fri 11/9: Wines from Tuscany

Fri 11/16: American Wines to Pair with Thanksgiving dinner from Page 1

Sat 11/17: More Thanksgiving dinner partners

Wed 11/21: A Festive Thanksgiving Eve Tasting

Fri 11/23: Easygoing Wines for Turkey Leftovers

Sat 11/24: Three-fer Wines

Fri 11/30: November Staff Picks

Butternut Bourbon Bisque *Courtesy of friends of W&SS* Serves 6

3 Tbsp grape seed or other neutral oil, more for squash
1 large butternut squash, halved lengthwise and seeded
1 ½ cups chopped leeks
1 medium clove crushed garlic
1 Tbsp chopped, fresh ginger
1 ½-2 tsp ground cumin, to taste
¼-½ tsp cayenne, to taste
¼ cup soy sauce
3 Tbsp Woodford Reserve Bourbon
6 cups strong vegetable or chicken stock (not too salty)
salt and pepper to taste
¾ cup crème fraîche, more for garnish, optional
2 Tbsp minced chives, for garnish, optional

Heat oven to 400 degrees. Rub cut surface of squash with oil, lay face down on parchment-lined baking pan and prick top (skin side) all over with a fork. Roast for approximately one hour until soft.

Meanwhile, add oil to a large Dutch oven and heat over medium heat to bubbling; add leeks, garlic, ginger, cumin and cayenne, and sauté over until mixture is softened and just starting to color. Add soy sauce and Bourbon, stir for one minute. Scoop squash into Dutch oven and stir to coat with mixture. Add stock and bring to a boil,

cover and lower heat to maintain a gentle simmer. Cook for 30 minutes. Remove from heat and either puree with an immersion blender or let cool and puree in a blender, then return to Dutch oven. Add salt and pepper to taste.

Return Dutch oven to low heat, whisk in crème fraîche and heat for ten minutes, stirring occasionally. Ladle into bowls and serve with a dollop more of crème fraîche and a teaspoon of chives, if desired.



Thanksgiving Sangria

1 bottle Little Black Dress Pinot Grigio
1 cup Nine Pin Hard Cider
2 cups 14 Hands Brut by Chateau Ste. Michelle
1 cup ginger brandy
1 Honey Crisp apple
1 Bosc or Bartlett Pear
Brown sugar for glasses

Mix the first four ingredients into a large chilled pitcher and stir. Roughly chop the apples and pears and add to pitcher. Chill at least one hour.

Meanwhile, wet rims of glasses, press into brown sugar and chill. When ready to serve, pour sangria into the chilled, sugar-rimmed glasses, spoon in the apples and pears and toast to a day of thanks spent with loved ones.



November 2018 Staff Wine Picks

Sheila: 2016 CrossBarn Chardonnay by Paul Hobbs (Sonoma Coast) \$22.99 (reg \$26.99) 93 JS Sustainably produced, hand-harvested grapes are stainless steel-fermented, with a touch of oak, and undergo malolactic fermentation and five months' aging sur lie; creamy palate with flavors of yellow pears and a clean finish. *Scallop risotto

Ian: 2016 Joseph Drouhin Morgon (Hospices de Belleville) \$18.99 (reg \$22.99) Made from the Gamay grape grown in the volcanic soils of Beaujolais, it is aged in stainless steel, yielding subtle aromas of berries and cherries; excellent acidity and a refined mineral character. *Pan seared breast of duck

Brian: 2016 Franciscan Cabernet Sauvignon (Napa County) \$16.99 (reg \$19.99) 92 JS More than 85% Cabernet Sauvignon is blended with small amounts of Merlot, Malbec and Petit Verdot and aged 20 months in small, French oak barrels, resulting in rich, dark fruit flavors and a touch of vanilla. *Short rib sliders with caramelized onions

Ted: 2013 Monte Antico Toscana Rosso (Toscana) \$9.99 (reg \$11.99) 90 JS An 85/10/5 blend of Sangiovese, Merlot and Cabernet Sauvignon is aged for one year in seasoned and new Slavonian and French oak, then six months in bottle; full-bodied, lush and fruity. *Thanksgiving Eve spaghetti and meatballs

Bill: 2014 Castello Banfi Belnero Rosso IGT (Montalcino, Toscana) \$23.99 (reg \$28.99) 90 AG Made mostly from Sangiovese, it is fermented in hybrid stainless steel and wood tanks, then aged in French oak, undergoing malolactic fermentation; it has violet and cherry nuances bolstered by licorice and cedar. *Tagliatelle w/ mushrooms and pancetta

Tony: 2015 Viña Real Crianza (Rioja) \$13.99 (reg \$16.49) 92 JS Made mostly from Tempranillo with small amounts of Garnacha and Mazuelo y Graciano, the wine is aged 12 months in French and American oak, then for a few months in bottle before being released; intense black fruit aromas. *Grilled lamb burgers w/ Manchego