



# Grapevine

November 2021

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## 90s-Rated Wines to Grace Your Thanksgiving Table

Crimson and gold leaves are falling and fireplace flames are flickering. To pair with the spectrum of colorful dishes on your Thanksgiving table, here are our suggested wines to take you from appetizers to dessert.

From Napa Valley, we'll kick off the day with the **2017 Domaine Carneros Brut by Taittinger**. Made according to the *méthode traditionnelle* whereby the second fermentation takes place in the bottle, the wine is composed of Chardonnay and Pinot Noir, then aged *en bouteille* for three years. Dry with notes of juicy pears, apples and savory notes, it has a lengthy finish. Whether for appetizers or to take you right through dinner, this lovely sparkling wine will lend a celebratory note to your table. **93 WE** \$27.99

Staying in the Napa Valley, **Cakebread Cellars' 2019 Sauvignon Blanc** is blended with 1% Sémillon and is whole cluster-pressed, creating a less astringent, more delicate wine. Fermented in stainless steel, neutral oak and concrete egg, it is a clean, complex wine with balanced citrus, melon and flinty notes, making it a terrific pairing for appetizers, green vegetables, turkey or simply as a palate cleanser between courses. **91 JS** \$30.99



And one more from Napa Valley is the organic **2019 Brendel Noble One Chardonnay**. Unoaked, this elegant Chard is Burgundian in style. Aged eight months in stainless steel, it has a mineral-driven profile backed by ripe tropical fruits and a restraint that makes it more than suitable for dressing, root vegetables and mashed potatoes. The soft golden color will lend a delicious air of refinement and will pair just as easily with the firelight accompanying your repast. **91 WW** \$25.49

Riesling is a must for any Thanksgiving table. From Seneca Lake in the Finger Lakes comes **Hillick & Hobbs' 2019 Estate Dry Riesling**, made by famed winemaker, Paul Hobbs, a western New York native.

Whole cluster-pressed, the wine undergoes partial malolactic fermentation and aging in stainless steel. Aromas of white flowers and tangerine segue to a palate of bright acidity and minerals. Whether it's butternut bisque, pumpkin pie or apple crisp, this Riesling will honor the day. **94 JS** \$33.49

Pinot Noir brings poetry to any table. Its light to medium body, excellent acidity and low tannins make it food-friendly and versatile, while still retaining its mystique. The **2019 Lange Estate Pinot Noir** from Willamette Valley is supple and fragrant. Its palate of red fruits and a smooth finish will compliment a variety of dishes from cranberry sauce to turkey. **92 WE** \$21.99

Finally, we would be remiss not to include a Zinfandel,

offering spice and body to meet head on rich gravy, dark-skinned turkey or even cherry pie. The **2017 Day Zinfandel** from Sonoma is made from grapes grown in the Russian River Valley, Dry Creek and Alexander Valley and is blended with a touch of Petite Sirah. Partial whole cluster fermentation and 11 months' aging in mostly seasoned French oak barrels allows the wine to develop a complex palate of plums, black raspberries and cedar. Medium- to full-bodied, the Day will please those wine lovers who want something richer without overshadowing the meal. **92 JD** \$27.99

A bountiful feast deserves well chosen wines that will enhance, not overpower. Consider one or all of these for your table; you and your guests will be thankful. *Happy Thanksgiving.* ♦

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

*Did you know...why a Dry Riesling makes such a good pairing for Thanksgiving dinner? A Riesling that is neither sweet nor cloying, but rather a dry wine with ripe stone fruits and bracing acidity, counters richness and harmonizes the myriad flavors of multiple dishes on your table.*

## Wine Tastings Fridays 3 to 6 and Saturdays 1 to 4

Wine Tastings are back. Stop in Friday, Saturday or both and taste what's new in the store. Stay tuned to your email in-box for our weekly missive. Just a heads-up for this month...

**Three-fer Wines — 3 for \$25.99**

**November staff picks**

**Beaujolais Nouveau and easygoing white wines for fall**

**Thanksgiving pairing wines from page 1 of the newsletter**

**More pairing wines to take you through the holiday season**

### Roasted Brussels Sprouts with Bacon, Mustard and Walnuts

- 1 1/2 lbs Brussels sprouts, halved
- 3 Tbsp extra-virgin olive oil
- Salt and freshly ground black pepper
- 4 oz thick-cut bacon, cut into lardons
- 1/2 cup walnuts, toasted and coarsely chopped
- 2 cloves garlic, grated or finely minced
- 2 shallots, sliced
- 2 Tbsp apple cider vinegar
- 1 1/2 tsp honey
- 1 Tbsp grainy mustard



Preheat the oven to 450 degrees. Toss the Brussels sprouts with 2 tablespoons of the oil, salt and pepper on a parchment-lined, rimmed baking sheet. Roast, stirring once or twice, until tender and golden, 35 to 40 minutes.

Meanwhile, add the bacon to a medium sauté pan and render over medium heat, 4 to 6 minutes until the bacon is starting to crisp. Add the remaining 1 tablespoon oil, shallots and a pinch of salt. Cook until the shallots start to soften and turn golden. Add the walnuts and stir for one minute. Create a hollow in the center of the pan and add

garlic, letting it cook for 30 seconds, then combine with shallot and walnut mixture. Tilt pan, pushing solids to the edge. Into the pooled bacon fat, stir the vinegar, honey and mustard. Whisk into the bacon fat until emulsified.

Transfer the Brussels sprouts to a large serving bowl, add the bacon mixture and toss well. Serve with the Chardonnay on page 1 or Sheila's staff pick, below.

### Rye and 'Rol

Makes 4 cocktails

*The club soda topper in this long cool cocktail will compliment and counter the warming rye and pleasantly bitter Aperol, taking you through meal prep and appetizers, yet leaving you awake and ready for dinner and wine.*

- 6 oz Woodinville 100% Rye Whiskey
- 6 oz Aperol
- Club Soda
- Orange slices for garnish



Combine Rye Whiskey and Aperol in a shaker filled with ice. Stir and strain over four ice-filled Collins glasses. Top each with club soda and a garnish of orange. *Happy cooking.*

## November 2021 Staff Wine Picks

**Sheila: 2018 Sequoia Grove Chardonnay** (Napa Valley) **\$24.99** (reg \$28.99) **91 JS** Fermented and then aged on the lees for ten months in French oak barrels, it also saw malolactic fermentation. With balanced acidity, the palate is citrusy, with notes of stone fruit and melon, culminating in a creamy finish. *\*Buttery baked cod with lemon and herbs*

**Ian: 2019 Dr. Konstantin Frank Blaufrankisch** (Finger Lakes) **\$18.99** (reg \$21.99) **93 JS** The Blaufrankisch varietal's origins are German and Austrian. Characteristics, including deep berry and cherry tones with acidity and dense structure, are amplified by 18 months' aging in seasoned and new French oak. This is a rich, spicy wine. *\*Beef Stronganoff over egg noodles*

**Brian: 2018 Louis M. Martini Cabernet Sauvignon** (Sonoma) **\$15.99** (reg \$18.99) **92 JS** A blend of grapes from select Sonoma vineyards, this classic California Cab is fruit-driven with notes of ripe red fruits, blackberries, dark chocolate, oak and spice. Fresh and beautifully balanced with a round finish. *\*Red wine-braised short ribs*

**Bill: 2018 Brancaia Tre** (Toscana) **\$16.99** (reg \$19.99) **91 AG** *Tre* represents the three grape varietals in this wine — 80/10/10 Sangiovese, Merlot and Cabernet Sauvignon. Aged one year in French barrels and cement tanks, the a few months in bottle, the flavors lean to plums, cherries, milk chocolate and orange peel. *\*Sausage and white beans with sage*

**Ben: 2020 Carl Loewen Riesling Kabinett** (Mosel) **\$20.99** (reg \$24.99) From the Herrenberg vineyard's slate and volcanic soils, grapes are whole cluster-pressed and undergo natural fermentation (no inoculation or temperature control) in German casks. Juicy peaches and apricots with excellent acidity and minerals. *\*Pork schnitzel*

**Carol: 2019 Lange Pinot Noir Classique** (Willamette Valley) **\$21.99** (reg \$25.99) **92 WE** From a sustainably farmed vineyard in the Dundee Hills, the wine is aged in seasoned and new French oak, resulting in soft raspberry and strawberry flavors, characteristic Pinot acidity and a silken finish. *\*Roasted salmon with Delicata squash*