

Nov 4, 2021, 11:20am EDT | 431 views

Seven Wines To Enhance Your Thanksgiving Meal



Sherrie Nachman Contributor ①

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This year, it looks like Thanksgiving is finally back! It's time to gather with family and friends and celebrate all that we are thankful for. To make your Thanksgiving dinner even more joyous, choose one of these wines that will enhance all options, including classic turkey, vegan choices and the all-important leftovers.



Enjoy several glasses of terrific wine this Thanksgiving RAEANN SERRA

A sparkling choice: Banshee Ten of Cups Brut NV (SRP \$24): On September 1, Banshee Wines announced the addition of their first sparkling wine to the Banshee portfolio, Ten of Cups Brut California NV. Inspired by the namesake Tarot Card, the limited-production release is

crafted using the traditional Méthode Champenoise with a blend of Chardonnay, Pinot Noir and Pinot Meunier. Vibrant, bright and aromatic with notes of green apple and citrus, matched with marzipan and honeysuckle, this sparkling wine an excellent way to welcome guests upon arrival.

A first course Chardonnay: [Frescobaldi Castello Pomino Bianco Benefizio Riserva 2018](#) (SRP \$37): A dinner is getting started, pour a glass of this golden wine that demonstrates all the richness of this barrique-aged Chardonnay. The elegant woody notes range from hazelnut to spicier aromas perfectly balanced by acacia and lilac's floral scents. This wine tastes fresh and presents a significant bouquet of aroma to the palate that is further enhanced by the generous alcohol content and dried fruit finish. It pairs perfectly with starters and goes particularly well with caviar and smoked salmon canapés.

A splurge bottle: [Medlock Ames Fifty Tons Cabernet Sauvignon 2018](#) (SRP \$105): If you are looking for something special to share with your guests, consider the Fifty Tons Cabernet, a delicious wine with hints of blackberry and blueberry aromas, as well as cassis, sea spray, and toasty oak. You can taste powerful deep berry flavors mixed with fresh juicy red fruit elements and a luxurious chocolate character that leaves a long, lingering finish. The intensity of flavors are kept in check by the silky tannins and an expertly integrated acidity giving this wine incredible balance and elegance to pair with just about any Thanksgiving course.

A main course red: [Donnafugata Sherazade Nero d'Avola 2019](#) (SRP \$20): The Sherazade Nero D'Avola Sicilia DOC 2019 has a brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of red plum and cherry, combined with light spicy and balsamic scents. The palate is fleshy and perfectly reflects the bouquet revealing an extraordinary freshness. With fine-grained tannins, this fragrant wine pairs really well with bright cranberry sauce and turkey.

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A main course white for vegetarians: [Villa Maria Private Bin Marlborough Sauvignon Blanc 2020 \(SRP \\$16\)](#): The pioneers of New Zealand Sauvignon Blanc, Villa Maria have perfected an effortless wine style with this expressive, clean, fruit-forward Sauvignon Blanc. The 2020 vintage showcases the youthful, fresh and vibrant characteristics of Marlborough. Initially, the cool climate Awatere aromas jump out of the glass, such as lemongrass, jalapeño peppers, and fresh herbs. In contrast, the Wairau Valley has warmer summer months, influencing vineyards to produce an aromatic white with ripe citrus and tropical fruit flavors. This world-class Sauvignon Blanc displays fresh herbal flavors that would be a great match for any vegetarian or vegan dishes.

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A perfect dessert wine: [EnRoute Pinot Noir, Russian River Valley, "Les Pommiers" 2018 \(SRP \\$60\)](#): EnRoute was established by the Far Niente Family of Wineries and Vineyards in 2007 as a culmination of over 30 years of passion for Pinot Noir. The EnRoute portfolio is headlined by their flagship “Les Pommiers” Pinot Noir, a vintage that brings elegant New World aromatics of ripe red berries and dried flowers behind a silky mid-palate and finish. A blend of fruit from some of the finest vineyards in the Russian River, this smooth Pinot features spice notes that make it a perfect match for a slice of Thanksgiving pie.

Something to drink with the leftovers: [Beaumont Pinotage 2017 \(SRP \\$34\)](#): Beaumont is a family owned and managed winery situated in the heart of the town of Bot River in the Overberg, South Africa. Founded by husband and wife Jayne and Raoul in 1974, Beaumont wines are the embodiment of gathering around the table and celebrating the joy of connectivity. The 2017 Pinotage is full of red berry flavors, and fine tannins, making it an ideal pairing for your favorite post-holiday leftovers.



Sherrie Nachman

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