

[HOLIDAYS](#) / [GUIDE TO THANKSGIVING](#)

# Thanksgiving Wine Woes Solved

Perfect pairing tips from Drync for your Thanksgiving Day table

Nov 13, 2013 | 4:03 pm By [Drync](#)

★ ★ ★ ★ ★ 1 rating

[f](#)
[🐦](#)
[p](#)
[+ SHARE](#)

[✉](#)
[🖨](#)
[💬](#)



Shutterstock

**Please every palate with these wine solutions!**

With **Thanksgiving** just around the corner, entertaining is on the forefront of all of our minds, and spectacular culinary creations are being meticulously planned throughout the country at this very moment.

#### MOST POPULAR

---

**11 Foods Doctors Won't Eat at Thanksgiving Dinner – and Why**

---

**Brooklyn Pizza Institution Delivers For the First Time in 50 Years**

---

**9 Thanksgiving Toasts – Classic, Modern, and a Little Wacky**

---

**10 Cool Themed Parties for the New Year**

---

**What Time Does Burger King Stop Serving Breakfast?**

---

#### RECIPE OF THE DAY

---



With the U.S. now leading the world in wine consumption, wine has really become a staple at the dinner table, particularly for special occasions.

So, what wines do you pick for the greatest culinary celebration of the year? With so many flavors on one little plate, it is actually not that simple! From juicy turkey with rich gravy and tart cranberry sauce to sweet potatoes (with marshmallow), oniony green bean casserole, Brussels sprouts, and butternut squash, the traditional Thanksgiving dinner may very well be the most difficult meal to pair with wine.

In addition, many of your guests are likely to have certain wine preferences (red, white, sweet, dry, bold, light, etc.). You may now be asking yourself, how does one please every palate?

Before you resort to sticking your head in the oven with the turkey, here are some wine suggestions for maintaining sanity and happiness for everyone.

#### RELATED ARTICLES

---

**Superstar Thanksgiving Wines**

•  
**Thanksgiving Wines for Less Than \$15**

•  
**A Thanksgiving Wine Pairing Primer**

[Bacon and Chocolate  
Cornbread Stuffing](#)

[▶ Read more](#)

MOST RECENT

---

• [This Is the One  
Perfect Wine for  
Thanksgiving Dinner](#)

• [Napa Valley  
Winemakers Enjoy a  
Good, Early Harvest  
for 2016](#)

• [Vintner Is Coming:  
We're Finally Getting  
Game of Thrones  
Wine](#)


• [13 Wine Experts  
Choose Perfect Bottles  
for Your Thanksgiving  
Table](#)

• [8 Reasons It's Time  
to Reconsider Merlot](#)

CITY GUIDES

---

SELECT CITY



## 1)Aperitif

Start out with some bubbles. Not only does it make everyone happy and chatty, but it also sets a great tone for your meal. Bubbly always calls for a toast, so sharing some thankful words and cheer with your guests is also a great way to get the festivities started. You don't have to break the bank here, either, as a domestic sparkler is quite fitting, given the American holiday theme. If you are eating on the earlier side, you might want to keep things light and serve a sparkling cocktail, like prosecco and pomegranate juice, or opt for a slightly sweet Italian sparkler that is naturally low in alcohol. Some suggestions include:

[Gloria Ferrer Blanc de Noirs](#)  
[Navaran Cava](#)  
[Schramsberg Blanc de Blanc](#)

## 2)Dinner

Have two to three wine options at dinner, offering a white and a red. The key to finding a wine that pairs with Thanksgiving dinner is to avoid strong flavors. Stay away from grassy wines like sauvignon blanc, or heavy wines with a lot of tannin like cabernet. Instead, opt for softer, fruitier wines. For white wine, (if you can pull it off with your crowd), flavors consisting of a slight sweetness like gewürztraminer and riesling are excellent complements to a Thanksgiving meal. Big round chardonnays also pair nicely, but if you don't like oak you could go with a fuller-style pinot gris from Oregon or Alsace. Some suggestions include:

[Elk Cove Pinot Gris](#)  
[Neyers Chardonnay](#)  
[Conundrum](#)

For red wine, light and fruity is the way to go. The best red for Thanksgiving is actually released that very week — Beaujolais! There are grand promotions around Beaujolais Nouveau, and a lot of great deals to be had, but the real value is with Grand Cru Beaujolais, from towns like Morgon and Fleurie. These are amazing light, elegant wines with beautiful depth of flavor. If you want something with a little more body to go well with the gobbler and its accouterments — pinot noir, sangiovese, and zinfandel are a little more rich, but still heavy on the fruit and light in tannin. Some suggestions include: **Guy Breton Morgon Vieilles Vignes**  
**Hamilton Russell Pinot Noir**  
**Bogle Old Vine Zinfandel**  
**Carpineto Dogajolo.**

### 3) **Dessert**

Thanksgiving is probably the one family meal a year when dessert takes center stage, and pumpkin, apple, and pecan pies gain superstar status. They deserve the right wine and that wine must be sweet! Dry wine with sweet desserts ruins everything and Aunt Marge just doesn't deserve that. Since most Thanksgiving desserts tend toward the nutty side, rather than fruity, it's best to stick with white sweet wines, as they tend to have more honeyed or nutty characteristics. Some suggestions include:

**Sandeman 20-Year-Old Tawny Port**  
**Neige Sparkling Apple Wine**

- *Aimee Cronin*