SommWine

Thanksgiving and Christmas Wine and Food Pairing Guide

Turkey Dinner

generally a medium-weighted red with or without new oak ageing, or medium to heavy weight white

$	$$	$$$
bright cherry fruits in a Gamay Noir from Beaujolais or Beaujolais-Villages, France	a Cabernet Franc such as a Chinon from France known for raspbery and tart cranberry fruits	a cherry fruited Gamay Noir from El Dorado, Ca
a medium rich white wine from Dão, Portugal made with Encruzado	heavy weight whites such as a peachy Viognier, or Roussanne or toasty oak and buttery Chardonnay	cherry, plum and earthy notes in a Pinot Noir from Central Otago, NZ or Russian River Valley, Ca

the best thing about Turkey, is it goes well with pretty much any wine. Get creative with your choices and have fun!

Honey Glazed Ham

look for red wines packed with fruit with little to no oak or medium-weighted white wines with a touch of residual sugar to compliment the honey

$	$$	$$$
again, those fruity, juicy red fruits in a Gamay Noir from Beaujolais or Beaujolais-Villages, France	red Zinfandel that's packed with strawberry fruit (it's ok if this one has oak as Zin is so fruity even with the oak)	a Pinot Gris from Oregon that has been fermented in cement or wood barrel
a slightly off-dry Pinot Gris from New Zealand	an off-dry aromatic Gewürtraminer from Alsace, France	

the honey glaze is the challenge in this pairing. Either choose a wine that has a bit of residual sugar in it or choose a wine that has lots of juicy fruit.

generally avoid overly dry tannic wines without enough fruit

Prime Rib or Roast Beef

Because beef is heavier than both Turkey and Ham, we will need a heavy weight wine so the wine doesn't get 'lost' on your palate.

$	$$	$$$
California Cabernet Sauvignon! in all price points as well as Australian Shiraz, and Chianti Classico Riserva from Italy, or a bold Syrah from Washington State . The common thread is that all of these wines are heavy weights and have high tannin to cut through the rich meat and fat of the beef.		Brunello di Montalcino (Sangiovese) or a Super Tuscan (a blend of Sangiovese + Cabernet Sauvignon or Merlot) from Italy
white wine works with beef!! Drink a pineappley, oaky + buttery, California Chardonnay!		

Roasted Cauliflower

With vegetarian main courses in particular, the sauce is more important in the pairing than the vegetable

$	$$	$$$
(rosé) Prime yourself with a pink rosé. Provence if the cauliflower is without the sauce and Tavel (FR) or any rosé made in the saignée method if you need more weight to match the creamy sauce. Wines from the New World (US, Oz, NZ, etc) are generally packed with fragrant strawberry fruit!		
try a Fiano d'Avellino from Italy! This medium-weighted wine has pear fruits, a slight smokiness and a waxy texture which will compliment the richness of the cauliflower		
Cauliflower served with creamy, garlic sauce will work with the above wines as well as a richer, nutty and buttery Chardonnay		

*all the wines listed in the Turkey section will taste great with this dish!

Price Guide

$	$5 - $17
$$	$18 - $34
$$$	$35 - $60

if you're interested in exploring wine and food pairing more, sign up for our virtual wine tasting 'Pairing with Panache' or take one of our online wine courses scheduled for January 2021

Practicing proper wine and food pairing may lead to a pandora's box of fun!