

TURKEY TIP

Use a 5-gallon food-grade plastic bucket (like Encore brand at Lowe's) for turkey brining sans spills.



[let's get cooking!]



BEST BREW

Cozy up with Alltech's Kentucky Bourbon Barrel Ale all winter long. \$15/4-pack, kentuckyale.com

Bottles to Give Thanks For

BY DARCY LENZ

Pairing for a patchwork feast of flavors and textures is no easy feat, so we asked some of the nation's top sommeliers to help us select the perfect wines for Turkey Day. Each came back with a solid safe bet (both tasty and versatile) and a wild card (expressing some of the finer nuances and creativity of pairing). You're sure to have the right bottle for the occasion with any of these 10.



Laura Williamson
Master Sommelier,
Wine Director, Mandarin
Oriental, New York



Alpina Singh
Master Sommelier,
Proprietor, The Boarding
House, Chicago



Marika Vida-Arnold
Certified Sommelier, Wine
Director, The Ritz-Carlton
New York, Central Park



Yoon Ha
Master Sommelier,
Wine Director,
Benu, San Francisco



Matt Bradford
Advanced Certified
Sommelier, Wine Director,
Canoe, Atlanta

SAFE BET

2013 Eyrie Pinot Gris, \$16

Go for opulent whites showcasing transparent qualities unhindered by oak or heavy complexities, such as the iconic Eyrie Vineyards pinot gris.

2014 Alsace Hugel Gentil, \$12

Featuring delightful qualities of each of its components, this blend is an ideal complement to the cornucopia of flavor at the Thanksgiving table.

2012 Vietti Tre Vigne Barbera d'Asti, \$15

Many red selections for Thanksgiving are pinot noir or Beaujolais, but I'd go for an Italian barbera. High acid and low tannin make it so food-friendly.

2014 Domaine de la Solitude Côtes du Rhône Rosé, \$15

This grenache-driven rosé is the ultimate shape-shifter; it can expand and contract based on what's on the tip of your fork.

2013 M. Lapierre Raisins Gaultois, \$15

This is a perfect holiday wine, as it cuts through heavy dishes, similar to the way a fresh cranberry dressing accentuates the meal with brightness.

WILD CARD

2012 Matthiasson Ribolla Gialla, \$50

This is a superb discovery for guests. Luscious texture and a racy kumquat and rangpur lime backbone balance the exotic and decadent wine.

2013 Biale Royal Punishers Petite Sirah, \$40

Many advocate a red with light tannins for turkey, but I find bolder, rich reds like this fruit-driven sirah work just as well, if not better.

2013 Hatzidakis Assyrtiko de Mylos, \$18

Go Greek! Given the contrasts of this meal, a high-acid wine is in order. But there needs to be neutrality to make it work with most traditional dishes.

2012 Meyer-Fonné Grand Cru Kaefferkopf Pinot Gris, \$35

This powerful white has the authority to match savory turkey and stuffing and the playfulness to engage the rest of the sides.

2008 Elvio Corno Bordini Barbaresco, \$43

This is a beautiful, dry, and berry-laden wine based on the nebbiolo grape. If you're going with smoked turkey, this is the bottle you want.