

Wine Down with Spec's Episode: Thanksgiving Special with James Barlow

by Collin Williams

Each year, we all get together with friends and family to share a meal, stories, and time for Thanksgiving. It is during this time that many of our favorite (and truly American) cuisine gets put on display. If you close your eyes odds are that you can easily remember the flavors and aromas of this time of year.

For us wine geeks there is no better holiday than Thanksgiving. Along with the cornucopia of possible wine and food pairings, this holiday allows us to crack open those high caliber bottles that have been laying in wait for just such an occasion. In fact, many of us make it a point to try different wines than normal in hopes that we can nail a perfect pairing.

From high acid foods like cranberry sauce to super savory dishes like turkey and gravy or dressing, Thanksgiving truly has something for everyone. At home, I like to use a progression-style of wine pairing, starting with light moving towards heavy. For example: the starter course (which usually involves simple grazing of different foods) we pair with Cava, followed by the salad course with a Chenin Blanc or Pinot Grigio, next the main course would be accompanied with a nice Russian River Pinot Noir or Rioja, and the pumpkin pie dessert would lend well to a sweet sherry or port.

Have you ever wondered what wine to pair with Thanksgiving meals? Or, have you been in search for something different this year to impress your friends and family? Then check out our Thanksgiving Special Episode of Wine Down with Spec's where Collin Williams and James Barlow share their picks for the holiday, share some tips on pairings, and taste and talk through a couple of great wines that are sure to be crowd-pleasers!

<http://www.youtube.com/watch?v=4fwbkW9RZV4>

Aria Pinot Noir Cava NV \$16.59 cash

100% Pinot Noir. Made in the same style as Champagne, this is a light bodied and floral wine with nice black cherry and ripe cranberry notes. Balanced, with creamy texture as well as spice notes on the finish. I personally love the color and deep berry flavors of this wine that will suit even a pairing with the main course.



Domaine de Cabasse Gigondas 2007 \$22.99 cash

This wine shows great blackberry and cooking spice flavors on the nose and palate. Light to medium bodied, the '07 Gigondas displays layers of flavors and complexity with an underlying note of "garrigue". Enjoy this one with the main course as it's sure to pair well with the spicy flavors of the holidays! ☞



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with feedback.

