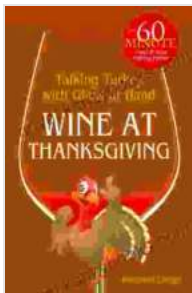


Wine At Thanksgiving: Talking Turkey With Glass In Hand

Thanksgiving is a time for family, friends, and of course, food. And what goes better with a delicious Thanksgiving meal than a glass of wine?

But with so many different wines to choose from, it can be difficult to know which one to pair with your turkey. That's why we've put together this guide to help you choose the perfect wine for your Thanksgiving dinner.

When choosing a wine to pair with turkey, there are a few things you'll want to keep in mind:



Wine at Thanksgiving -- Talking Turkey With Glass In Hand. The 60-Minute Food & Wine Pairing Primer (The 60-Minute Wine MBA Book 2) by Will Budiaman

★★★★☆ 4 out of 5

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File size : 568 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 75 pages
Lending : Enabled



- **The type of turkey you're serving.** If you're serving a roasted turkey, you'll want to choose a wine with a bit of body to stand up to the

richness of the meat. A full-bodied red wine, such as a Cabernet Sauvignon or Merlot, would be a good choice.

- **The flavors of the other dishes you're serving.** If you're serving a traditional Thanksgiving meal with all the fixings, you'll want to choose a wine that will complement the flavors of the other dishes. A white wine with a bit of acidity, such as a Chardonnay or Sauvignon Blanc, would be a good choice.
- **Your personal preferences.** Ultimately, the best wine to pair with turkey is the one that you enjoy the most. So if you have a favorite wine, don't be afraid to serve it with your Thanksgiving dinner.

Here are a few of our top picks for wines to pair with turkey:

- **Cabernet Sauvignon:** A full-bodied red wine with flavors of dark fruit, spice, and oak.
- **Merlot:** A medium-bodied red wine with flavors of red fruit, cocoa, and vanilla.
- **Chardonnay:** A full-bodied white wine with flavors of apple, pear, and citrus.
- **Sauvignon Blanc:** A light-bodied white wine with flavors of grapefruit, lime, and grass.

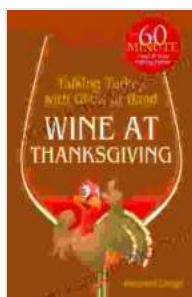
Here are a few tips for choosing the right wine for your Thanksgiving dinner:

- **Start with a small sample.** Before you commit to a whole bottle of wine, try a small sample to make sure you like it.

- **Consider your guests.** If you're serving wine to guests, be sure to consider their preferences.
- **Don't be afraid to experiment.** There are no hard and fast rules when it comes to pairing wine with food. So feel free to experiment to find the perfect combination for your taste.

Thanksgiving is a special time to share with family and friends. And what better way to celebrate than with a glass of wine? With so many great wines to choose from, you're sure to find the perfect one to pair with your Thanksgiving dinner.

Cheers!

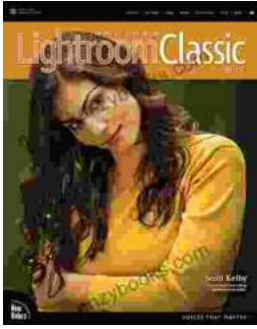


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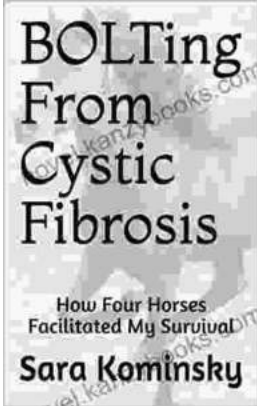
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