

Greenwich Sentinel

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COLUMN

THANKSGIVING What Wine to Serve Your Guests

BY JEB FIORITA

Thanksgiving...Have a Glass and Enjoy Time with Friends and Family

We want to start out this column by saying "thank you." It is because of you, our customers and friends, that we have been able to keep our doors open and celebrate not only holidays but special and every day occasions. The last two years have been difficult for us all. And many of us have lost friends and loved ones. So, as we gather around a Thanksgiving table let's raise a glass, smile and truly give thanks.

When you start the day, whether preparing the food or sitting around a fire, there are many options you have. And we suggest you start with the obvious... and that is drink what you like. The rules of drinking a specific wine or champagne with appetizers or the main course have gone out the window.

Have red wine with ham or white wine with turkey. You know what you like to drink. Now, do we have some suggestions? Of course, we do.

Appetizers are a great start to the festivities. And when serving a vegetable/cheese platter or hot/cold finger foods a great place to start is a refreshing glass of **Champagne** or **Riesling**. When it comes to Champagne, we would recommend the following...**Emile Leclere**, **Baron Fuente** or **Comte Remy Vallicourt**. Each has a crisp taste and variations of a fruit on the palate. These are wonderful options to begin the day. Other options in the champagne "family" are Rose Champagne and Prosecco. These are also nice variations when kicking off the festivities. Two of the most popular **Prosecco** are **La Marca** and **Altaneve**. And they each have a Prosecco Rose which is absolutely delicious.

Now, if Champagne or Prosecco is not your thing, then you can also enjoy a refreshing **Riesling**. This wine from Germany has a sweet taste with a hint of fruit that compliments any appetizer. A few suggestions that we have are **Ruhmann** (a Gewürztraminer) **Dr. Loosen**, **Relax** and **Trotamundos**, a wonderful Chilean Riesling where the grapes have been harvested from the Mosel valley in Germany. These wines compliment any appetizer combination.



Now, for the main course. We suggest a red option to balance out the meal. You may want to start out with a **Pinot Noir** or a **Beaujolais**. And placing either in the refrigerator for 15 minutes before serving will add a slight chill and enhance the aroma and taste on the palate. **Boen** is a full body California Pinot with rich flavors of bright cherry, herbs, and hints of vanilla. As for a Beaujolais, this is a holiday favorite. Val's has several selections, including **Georges Duboeuf Beaujolais Nouveau**. The grapes for this wine are harvested on the third Thursday in November, when grapes are at their youngest. This gives the wine a vibrant fruit forward taste. **Mommessin Moulin-A-Vent Beaujolais** is a wonderful option that is produced in one the

highest rated wine producing regions in France... **Moulin-A-Vent**. This wine has an aroma of bright fruit including strawberry and cherry and very light on the nose. A nice **Cabernet** is also a solid choice for your Thanksgiving meal. Here we have many selections including **Oberon**, by Michael Mondavi and **Quilt** by fifth generation California winemaker Joe Wagner.

Once the meal is consumed and the dishes cleaned time to relax! And after entertaining with family and friends, coffee is not going to do it. We suggest a nice glass of **Chateau Guiraud Sauternes**. This is a sweet French wine with apricot, honey, peaches, and other tropical fruits on the palate. While a little more expensive, the cost is well worth it. If Italian is more your style, a **Vin Santo** may be the way to go. This wine dates back to the Roman Empire and has a great balance of sweetness and acidity.

Thanksgiving is a time to enjoy with family and friends. We at Val's (Greenwich, Glenville and Stamford) are blessed to call our customers...friends. Thank you for allowing us to assist you with your needs throughout this holiday season.

Best Wishes
Jeb Fiorita and The Val's Family