

# FOOD & WINE

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**33**  
RECIPES FOR  
YOUR HOLIDAY TABLE  
AND BEYOND



WHAT TO DRINK NOW

# The Ultimate Holiday Wine Guide

31 perfect bottles for Thanksgiving and beyond

By Ray Isle

Photography by Victor Protasio



**THERE ARE THREE THINGS** that are certain in life: death, taxes, and the fact that if you are a wine writer, you will write “the best wines for Thanksgiving” columns. I certainly have. Over the years, I have suggested an alarming number of options, partly because “wine to go with turkey” is sort of a nonstarter—turkey, being one of the milder of our feathered (and roasted) friends, goes with darn near everything. So, to that end, in the pages of *Food & Wine*, I have so far recommended Syrah (odd); bargain Bordeaux (go figure); Riesling (I continue to fight!); wines to go with everything on the table other than turkey; lighter-bodied wines; sommelier picks; budget bottles; magnums (why not); Zinfandel (America’s grape, even though it originally came from Croatia); and finally, pairing wine with the guests rather than the food. This latter suggestion I still think holds weight—your humorless great-aunt Alice does not want a natty Loire white that smells like a horse saddle, nor does your nephew Noah, he of the tats and piercings, want an old-school buttery Chard with his vegan-bird-substitute thing. What does all this amount to?

Well. I’m tempted at this point to suggest that the wisest course is simply to buy delicious wines by the case about a week before Thanksgiving so that you have an ample supply on hand straight through until January 2. In fact, that is what I’m going to do: The holidays create enough stress, with all the entertaining, present-buying, turkey-deep-frying, belligerent-uncle-mollifying, and whatnot. Lower what stress you can. Don’t shop for wine last minute. Instead, seek out some of the suggestions here, buy more than one bottle (ideally 12, because you’ll typically get a discount), read my list of “[Holiday Wine Do’s and Don’ts](#),” and make sure some relative’s child didn’t set off with your corkscrew in pursuit of the cat. You’ll be good to go.



## Bargain Bubbles

Sparkling wine tends to cost a little more than still wine, or at least good sparkling does. But when the average bottle of actual Champagne is \$50 in a store, it's well worth noting that there are lots of great sparkling producers out there from other regions whose wines run roughly half as much. Stock up on the bottles here for every holiday party need. (Except where noted, all of these are nonvintage cuvées.)

### **2018 JUVÉ & CAMPS RESERVA DE LA FAMILIA CAVA GRAN RESERVA BRUT NATURE (\$25)**

Juvé & Camps is one of the great names in Cava, still family-owned after almost 250 years. Its golden-hued, flagship bottling is made from organic grapes and suggests ripe apples, springtime flowers, and toasted nuts.

### **LANGLOIS CRÉMANT DE LOIRE BRUT RÉSERVE (\$25)**

Langlois-Chateau, owned by the Champagne Bollinger group, farms about 175 acres of vineyards in the Loire Valley and from them makes this spot-on Crémant de Loire. It's super-fresh, suggestive of toasted bread and lemon zest, with a minerally finish.