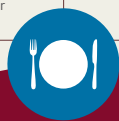


FOR THE WINE CONNOISSEUR

APPETIZER	1 ST COURSE	2 ND COURSE	DESSERT
Cheese, crackers, cured meats	Soups, salads, vegetables	Turkey, ham, dark meats	Cheesecake, apple pie, pecan pie
SPARKLING A brut-style wine pairs with fried or fatty appetizers.	PINOT GRIGIO The dry, fruity citrus flavors match with salads.	CHARDONNAY Rich, full-bodied and oak-aged flavors match earthy dishes.	RIESLING Ranging from dry to sweet, pair it with fruit-focused desserts.
MOSCATO Sweet with a fizz, the bubbles cleanse the palate.	SAUVIGNON BLANC Citrus, melon and grassy notes pair well with lighter first course dishes or greens.	ROSÉ Dry or sweet, its fruitiness complements and doesn't overpower rich, savory holiday foods.	TAWNY PORT Rich nuttiness that matches pecan, almond or hazelnut desserts.
VINHO VERDE Effervescent, crisp and light notes match salty foods.	GEWÜRZTRAMINER Dry or sweet, floral, spice and apricot aromas pair with rich soups or sweet potatoes.	ZINFANDEL Rich, fruit-forward notes match well-seasoned meats.	LATE HARVEST Very sweet and pairs well with confectionary desserts.



Please enjoy responsibly.

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For the Beer Fan

PAIRINGS FOR THANKSGIVING

APPETIZER Choose a light beer with a clean finish, nothing too hoppy or heavy	WIT BEER Light, floral, spice notes	PILSNER Refreshing taste; pairs well with cheeses	LIGHT LAGER Lower in alcohol
1ST COURSE Choose Belgian-style beers with fruity, spicy notes that pair well with salads and veggies; cuts into bitterness	SAISON Low alcohol	BELGIAN IPA OR BELGIAN TRIPEL	SOUR Not a Belgian-style but recommended for those with fruitier palates
2ND COURSE Choose lagers, like Schwarzbier or Vienna-style beers with caramel/malt flavors*	OKTOBERFEST Medium to full bodied lager, varies from pale/amber/dark brown. Choose a malty lager	VIENNA LAGER Copper to reddish brown ale	SCHWARZBIER Dark lager
DESSERT Choose sweet, dark or malted beers	PORTER Dark brown ale brewed with chocolate malts or brown malts	STOUT Roasted, bittersweet, coffee-like flavor	SOURS For extra fruity sweetness with dessert

*Note: The caramelization process of beers pairs with the caramelization process of preparing meats.
 Recommendations from Dave Phelps, the head brewer at Will's + Bill's Brewery, Berwyn