

Pairings for Thanksgiving

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For the **Beer Fan**



Appetizer

Choose a light beer with a clean finish, nothing too hoppy or heavy

Kolsch
Germany's favorite session ale

Radler
Light lager with grapefruit

Wit Beer
Bright with notes of coriander & orange peel

1st Course

Choose Belgian-style beers with fruity, spicy notes that pair well with salads and veggies; cuts into bitterness

Blonde ale
Candy sugars & spices galore

Fruit lambic
Dry, low ABV flavor explosions

Geuze
Blends of aged & young lambic

2nd Course

Choose lagers or something with heft

Altbier
Crisp, flavorful & dry

Dunkel
Balanced hops & malt sweetness

West Coast IPA
Hop forward with a malt backbone

Dessert

Choose sweet, dark or malted beers

Oatmeal Stout
Grainy, silky, full mouthfeel

Rauchbier
Smoky wheat malts & ever-changing character

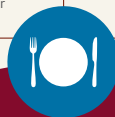
Kellerbier*
Unfiltered lager

**Note:* This is a personal favorite option for any course, any day.

Recommendations from James Mullally, co-owner of Bierhaul. Thornton

FOR THE WINE CONNOISSEUR

APPETIZER	1ST COURSE	2ND 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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