

Pairings for Thanksgiving

FOR THE *Wine Connoisseur*

 APPETIZERS Cheese, crackers, cured meats	 SOUP & SALAD Soups, salads, vegetables	 MAIN COURSE Turkey, ham, dark meats	 DESSERT Cheesecake, apple pie, pecan pie
SPARKLING A brut style pairs with fried or fatty appetizers.	PINOT GRIGIO The dry, fruity citrus flavors match with salads.	CHARDONNAY Rich, full-bodied and oak-aged, matches 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.	PINOT NOIR Lighter body and tart acidity hit all the right notes when paired with any main course.	TAWNY PORT Rich nuttiness that matches pecan, almond or hazelnut desserts.
ROSÉ Dry or sweet; its fruit-forward freshness complements salty, fried or flavorfully spicy pre-dinner bites.	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 sweet, confectionary desserts.



Please enjoy responsibly.

Happy Holidays

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This Thanksgiving, don't forget about cider — the crisp, refreshing complement to every dish on your table. From dry, sparkling varieties that cut through rich flavors to sweet blends that echo fall's harvest, cider brings out the best in turkey, sides and pie alike. Here's how to find your perfect pour for every course, courtesy of the experts at Dressler Estate.

Cider Parings

First Course:

Lighter-flavored cider to pair with snacks and stimulate the appetite.

Examples: Fruited cider or hopped cider

Second Course:

Low-tannin, high-acid cider cuts through the flavors of the second course and cleanses the palate between bites.

Examples: These ciders usually do not reference specific apple varieties, as they are blends of common eating and juicing apples

Third Course:

High tannin-cider produced from cider-specific apple varieties will have a drying effect on the palate, standing up to the richer, meatier flavors of the third course.

Examples: These ciders will reference specific apple varieties or orchard sites

Fourth Course:

Barrel-aged ciders, with notes of oak and toffee, will complement sweeter desserts.

Examples: Whiskey or bourbon barrel-aged ciders, or merlot barrel-aged cider for wine lovers

