

The best wines to pair with your Thanksgiving meal, according to a sommelier

Food lovers — unite! Thanksgiving is nearly here, which means it is time to start thinking about the wine you'll pour (if you haven't already).

With the variety of flavors on the table, finding wines that work well with each dish is a challenge. Not to mention, wines that please everyone's taste buds. Never fear. The wine world is chockful of options.

Susan Anderson, the general manager at Martin's Wine Cellar, who has over 20 years of wine knowledge and experience, is here to steer us in the right direction. First things first, give the people what they want.

"You have to ask exactly what they're cooking," Anderson says when choosing what type of wine to bring to a Thanksgiving meal, "but also ask what they like to drink."

Entrées

Often the star of the show on the Thanksgiving table, turkey pairs well with chardonnay. If you're thinking of smoking a turkey, Anderson says to go with a weightier, more full-bodied chardonnay because it can handle the richness of the smoky notes.

The specifics

- Textbook Sonoma County chardonnay
- Ramey Fort Ross chardonnay
- Gary Farrell Russian River Valley chardonnay
- Bishop's Peak pinot noir (pairs well with turducken)
- Ridge Three Valleys red blend Sonoma County
- Ridge Vineyards Zinfandel East Bench Vineyard Dry Creek Valley
- **E. Guigal Crozes Hermitage (pairs well with ham)**
- Domaine Du Petit Pérou Morgon Côte Du Py
- Fleurie red Beaujolais wine (pairs well with gumbo)