

Good Housekeeping

NOVEMBER 2008

goodfood

WINE PICKS

Toasts for Turkey Day

The annual question: Which wines go best with the mouthwatering flavors—savory, tart, sweet, salty—of the holiday feast? Our answer: whites like Riesling with enough honey notes to meld with your Aunt Patti's marshmallow-topped sweet potatoes and the tangy acidity to complement the rest of the meal. Or try a red like fruity-but-not-sugary Pinot Noir, which pairs beautifully with turkey and stuffing. Better yet, pick up a bottle of each—all of the finds here are less than \$20.



CHATEAU STE. MICHELLE RIESLING
Columbia Valley, WA | 2007 | \$9
Tastes like white peaches and apricots



PACIFIC RIM DRY RIESLING
Columbia Valley, WA | \$11
Tastes like honeydew with a hit of lime



CASTLE ROCK PINOT NOIR
Mendocino County, CA | 2006 | \$13
Tastes like fresh-picked raspberries



CHALONE VINEYARD PINOT NOIR
Monterey County, CA | 2006 | \$17
Tastes like super-ripe red cherries



PACIFIC RIM DRY RIESLING

Columbia Valley, WA | \$11

Tastes like honeydew with a hit of lime