

Thanksgiving Day ~ Wine Pairing Suggestions

Harvest White ~ This limited edition white wine is an interpretation of Harvest season! It has aromas of floral, poached pear and honey surrounded by a specially selected oak that emphasizes the spice and vanilla flavors. \$19.95

Viognier ~ Viognier's flavors of apple, pear, honey and its clarifying acidity give it a significant pairing edge with sweet potatoes, turkey meat and spice-laden or herb-filled stuffing. It is a top pick white wine for Thanksgiving dinner. \$21.95

Chardonnay ~ Our Unoaked Chardonnay is a crisp white wine with citrus-based flavors that can be surrounded by herb or mineral undertones, making it a prime pairing candidate for turkey and mashed potatoes. This "award winning" wine can be also proudly served during the appetizer course to dinner particularly with seafood and dips. \$19.95

Pinot Grigio ~ Mill River's Pinot Grigio is a favorite pairing wine with Thanksgiving dinner. It compliments savory dishes, garlic and herbs, enhances the gravy and turkey. It is a versatile wine that all family members will love and appreciate. \$17.95

Plum Island White ~ Our Plum Island White Wine is slightly sweet and is capable of handling garlic and onions, herbs and rich, flavorful dishes. This white wine is a natural for the demands of Thanksgiving Day. It is a very approachable wine that appeals to all age groups. \$15.95

Plum Island Red Dory ~ This wine blend graciously handles the cornucopia of flavors in a traditional Thanksgiving meal. The spicy notes of the Merlot will partner well with the herb-infused stuffing and both the white and dark turkey meat. After all the very first Thanksgiving was on the east coast! \$17.95

Plantation Dry Red ~ A fuller bodied Syrah, Merlot Cabernet wine blend that ups the intensity yet maintains a balancing effect on many traditional Thanksgiving side dishes. This would be a great wine pick for those looking for a traditional red wine with the capacity to accommodate spice, bitter and sweet flavor profiles. \$19.95

Breaking Point ~ This medium body “Pinot Noir style red” is the owners favorite for Thanksgiving. It’s savory aromas of ripe cherry and notes of vanilla from the French oak barrels compliment the Thanksgiving dinner perfectly. \$18.95