

## UNPREDICTABLE FOOD & WINE PAIRINGS

By Lana Bortolot

In America tomorrow is the big day: Thanksgiving. Of course most of us will roll out the traditional recipes and ingredients, with turkey taking center stage at the table. Now what about your side dishes? Along with the standby family favorites—sweet potatoes, stuffing, cranberries—there will be the standby wines: a Sauvignon Blanc or a Pinot Noir. Nice, but shall we say, a little predictable? Why not mix it up?

You can easily pop open an unpredictable bottle that not only complements the turkey and trimmings, but also your side dishes.

These wines will stand up to Thanksgiving's diversity of flavors—from the tartness of cranberries and the sweetness of yams to the earthy riches of stuffing and root vegetables. And no matter how you trim your turkey, they'll hold strong. So, pack up the Pinot, stash the Sauvignon and let the pairings begin!

### Ratcheting up the Reds

**If you are truly over Pinot Noir, come back to poor, maligned Merlot. The Merlot-based blend selection from Lieb Cellars in Long Island wins points for its savory Bordeaux-like qualities, but staying bright throughout the meal.**

**Snooth Editorial Says:** Try it with this recipe for Roast Beef and Arugula Crostini with Olive-Red Pepper Relish.

