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Thanksgiving planning: For the holiday table, look for young wines

The right wine choice for the Thanksgiving bird is easy -- white or red. What really matters is not the color, but the style. To stand up to not only the turkey, but the yams, cranberry sauce, stuffing and all the other fixings, the wine has to be bold and beautiful. Because the guest list may be long, the wine should also be priced to please a good-sized throng.

Fortunately, the bounty of the Thanksgiving harvest is matched by the largess of recent wine vintages around the world. While there is a time and place for mellow old wines from the cellar, Thanksgiving isn't one of them. The bounteous fruit of younger wines matches better with turkey and the trimmings, and younger wines tend to cost less, too.

If you have enough glassware, serve both red and white. It's nice to proceed from white to red, or to offer guests their choice. Reds should be served at cool room temperature. Remove whites from the refrigerator about 15 minutes before serving so the flavors are not numbed. Fill the glasses no more than halfway to let the bouquet expand.

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Proshyan Pomegranate Wine (non-vintage) (\$10; Armenia; Ararat Imports; (919) 875-3999): For guests hooked on sweet wines -- and there are many -- this unusual fortified wine made from pomegranates will be quite pleasing.

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