



## Buried Roots

By Braydon Scully

### So...What Wine with Turkey?

With Thanksgiving upon us, I am faced yet again with what to serve with the Thanksgiving bird. Harvest and wine production for the 2019 season is in full swing at wineries around The County as you read this article. Get out and meet your local vintners, who are hard at work right now putting together future offerings, but who are still quite happy to offer you some libations for your upcoming dinner. So a harvest celebration is clearly on the table this issue!

My first advice, as it is for any dinner or special event, is to drink what you like. There should not be any hard and fast rules that force anyone to not truly enjoy what they are drinking.

The traditional choice for Turkey is Chardonnay, for which we are blessed, or perhaps cursed with a lot of choices! The county expression of Chardonnay with crisp acidity, minerality and bright flavours is a truly perfect choice to pair with Turkey and the traditional side dishes.

Great choices from the county this season are many, but here are a few I can heartily recommend:

**Stanners Vineyard - Chardonnay 2016 - \$30**

**Trail Estate - Estate Chardonnay 2017 - \$35**

**Huff Estates - South Bay Chardonnay 2017- \$30**

**Closson Chase - Vineyard Chardonnay 2017- \$30**

**Lighthall Vineyard - Lighthall Chardonnay 2017 - \$35**

For the red wine lover Pinot Noir is the go to choice and once again the county is well positioned to provide for your needs! My recommendations include:

**Closson Chase - Vineyard Pinot Noir 2017 - \$35**

**Rosehall Run - JCR Pinot Noir 2017 - \$40**

**Keint-He - Portage Pinot Noir 2016 - \$25**

**Karlo Estates - Lake on the Mountain**

**Pinot Noir 2017 - \$35**

**Lighthall Vineyard - Pinot Noir 2017 - \$35**

For those of you who like to celebrate with sparkling wine, you are in luck. Sparkling wine and in particular Rosé sparkling wine is an absolute standout with Turkey! Several quality producers of sparkling are here in the county. Have a look for:

**Hinterland - Rosé Traditional Method 2009 - in magnum only - \$150 (Now, I get that is a bit on the high side but it is well aged with significant time spent in the bottle on the lees prior to disgorgement. If you can stretch for it, this will definitely be a memorable large bottle!)**

**Hinterland - Les Etoiles Traditional Method 2015 - \$43**

**Huff Estates - Rosé Cuvée Janine 2016 - \$30**

**Rosehall Run - Stardust Brut Cuvée 2011 - \$50**



Stretching outside the boundaries of The County offers up a plethora of additional choices both for grape varietal and style. One grape that must be mentioned for pairing with turkey is Gamay, either from its home base in Beaujolais or from right here in Ontario where Niagara is producing some of the best wines available from this grape. Unfortunately the Picton LCBO has yet to get the memo on this and does not stock any really worthwhile Niagara Gamay's for you to try.

One Beaujolais that is available and has been mentioned in this column before is the 2017 vintage of **Georges Duboeuf - Beaujolais Brouilly 2017 - \$19**

There were also a few notable wines that I think will offer good value available in the September 28th LCBO Vintages release that will pair well with the holiday. Unfortunately we are at the mercy of the almighty LCBO for what they deem to send our way, but fingers crossed and go have a look for some of the following.

**Pierre Sparr - France, Alsace - Brut Rosé**

**Cremant D'Alsace - \$20**

**Hidden Bench - Niagara - Estate Riesling 2017 - \$25 (dry)**

**Cloudline - Oregon - Pinot Noir 2017 - \$27**

**Jules Taylor - New Zealand - Pinot Noir 2017 - \$25**

**Chartron et Trébuchet - France, Burgundy - Macon Villages 2017 - \$24 (Chardonnay)**

Thanksgiving for me is a time for mindfulness of our connection to the land and the seasons we experience every day. At this time of harvest, please have a thought for all of the farmers and growers who have worked so hard this year. If you are travelling outside the county to visit friends and family there is no better way to share this place than to take along a few bottles of our best wines or some fresh produce to showcase what The County has to offer.

In Vino Veritas! And Happy Thanksgiving!

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