

TURKEY DAY VINO

Should you sip white or red with a Thanksgiving feast? According to Bill Netherland, sommelier and wine director for Cypress, Blossom, and Magnolias, the body of the wine is more important than its color. "With turkey, I go for a bright, juicy profile with crisp acidity," he says. "It could range from pinot gris to Beaujolais." Here, his picks for every budget

Under \$20

Leitz Dragonstone Riesling, Rheingau, 2013

"Made from grapes grown amongst the steep slopes of Germany's Rheingau region, this riesling is a crisp, mouthwatering affair. You'll taste flavors of Fuji apple, pink grapefruit, and apricot. All that wonderful fruitiness is balanced with great minerality and juicy acidity." Available at Whole Foods, \$19



Under \$50

Venica & Venica Ronco del Cero Sauvignon Blanc, Collio, 2013

"In Collio, the extreme northeastern corner of Italy, grapes are exposed to both a cool alpine climate and proximity to the warm Adriatic Sea. Those conditions ripen this sauvignon blanc perfectly. Expect fleshy peach and nectarine flavors on a fresh, racy frame." Available at Avondale Wine & Cheese, \$26



Under \$75

Failla Occidental Ridge Pinot Noir, Sonoma, 2012

"This is the pick that will probably end up on my table this year. Hailing from the chilly hills near the Pacific Ocean, it delivers a vibrancy and energy that carries sweet red cherry and cranberry flavors across the palate with perfect balance. A hint of spice echoes fall flavors." Available at Bottles, \$65

