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THANKSGIVING

# 10 Chef-Approved Wines to Drink at Thanksgiving

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BY: **ARIANNA FRIEDMAN**

This **Thanksgiving**, take a page out of **Ina Garten's** book and simplify your drink menu by uncorking a bottle of vino. After all, delightful company and good food are only made better with fine wine. To help us navigate a medley of Turkey Day flavors, we tapped 10 chefs from around the country and got their go-to holiday pours.



COURTESY

#### 4. **DANIELLE WALKER AND JUSTIN WALKER, BEVERAGE DIRECTOR AND EXECUTIVE CHEF AT EARTH AT HIDDEN POND, KENNEBUNKPORT, ME**

"At our house we start with Eric Bordelet Poire D'authentic pear cider. This is off-dry cider made biodynamically from 40-50 year old heirloom trees. We also love the Vie de Romans Dessimis Pinot Grigio Friuli Isonzo (\$33; [grapeswine.com](http://grapeswine.com)).

We first fell in love with this wine last year when the 2012 vintage transformed to an orange wine while oxidizing in our glasses, which made it a fun conversation!"

Available at **KL Wines** | \$13