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Domestic Partners

American Pinot Noir deserves a spot on your Thanksgiving table

by ANDRÉ HUESTON MACK

■ **ABOUT EIGHT YEARS AGO** I was scrolling through my Instagram feed the day after Thanksgiving, catching up on all the amazing bottles friends and colleagues had uncorked the night before. For the most part they were trophy wines from Europe. This struck me as odd. I couldn't imagine Italians celebrating a meaningful national holiday with anything other than Italian wines. Would a Parisian open a Napa Cabernet on Bastille Day? It would be treasonous.

American food heritage is deeply important to me; it's the driving force behind my restaurant, *Sons*, which opened last year and serves American ham every bit as delectable as prosciutto and jamón ibérico. Ever since that day eight years ago, I've served only American wines at my family's Thanksgiving, the bottles sandwiched between the turkey—indigenous to North America—and the apple pie. Americans produce world-class wines that I am proud to serve on special occasions—and on Tuesdays, for that matter.

Pinot Noir is a perfect Thanksgiving wine because of its versatility. Domestic Pinot Noirs balance fruit with a refreshing acidity that complements everything from turkey to cranberry sauce to candied yams. Here are a few to seek out:

1. **Matt Taylor Komorebi**

Vineyard Pinot Noir
Matt Taylor worked at a number of prestigious wineries in both California and France prior to starting his own label. Serve this bottle—which features notes of Sonoma forest floor mingled with red berries and tart cherries—with a centerpiece turkey. \$71

2. **Westmount**

Pinot Noir Rosé
This Willamette Valley rosé delivers both red wine flavor and the thirst-quenching acidity of a white wine. I serve this with hors d'oeuvres, but I also make sure to sock away an extra bottle for the day after Thanksgiving—it pairs perfectly with turkey sandwiches. \$20

3. **Pray Tell Pinot Noir**

Tom Caruso left a career in publishing to pursue winemaking, a skill he learned from his grandfather. He founded Pray Tell in McMinnville, Oregon, and his Pinot Noir is a star. This spicy, barrel-aged selection plays nice with sausage-and-sage stuffing smothered in gravy. \$38

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