

# HOLIDAY POUR

Five Thanksgiving wines to please everyone

By Peter Hoffman / Photos by Spencer Lookabaugh

The biggest eating day of the year is upon us, and there's so much to do: Polishing silverware, ironing napkins, figuring out which uncle likes what kind of stuffing and if you really need to have five pies. One thing you shouldn't have to worry about is what to drink, so we called up Faye Muncie, the owner of German Village's Hausfrau Haven, to ask for her recommendations. There's a focus on American wines here since, well, it's Thanksgiving!

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**Scharffenberger Brut Bubbly  
Mendocino Non-Vintage \$24.99**

Lots of hors d'oeuvre before dinner can be tricky, as they are often very filling, but beginning with a glass of cold bubbles is necessary. Nothing welcomes your guests more. To start, try this softly-textured wine. It has notes of fresh baked apples and toasted almonds.







**Argyle Rosé of Pinot Noir**  
Oregon 2020 \$17.99

It's nice for the cook, who has often been awake for weeks fretting about the meal, to have something to nip on while they're trying to find room for the casserole on the overflowing counter. This Pinot will do the trick. "It's bright and zingy," Muncie said, meaning the cook will happily sneak sips to keep them company.



FOR THE  
DINNER

**Eyrie Pinot Gris Willamette  
Valley Oregon 2019 \$24.99**

This vineyard produced the very first Pinot Gris in the United States. "His original production was only twenty-five cases," Muncie said. "There was not a lot to sell, so he traded wine for salmon from the local fishermen." This Pinot Gris has tart tastes of lime and passion fruit, making for a round and full-bodied experience.

**Au Bon Climat Chardonnay Santa  
Barbara California 2018 \$22.99**

Originally from Akron, Jim Clendenin has created internationally-acclaimed Chardonnay since 1982. While Chardonnay may not have a great reputation, this one will change your mind. "You'll taste tropical and orchard fruits as well as notes of butterscotch. It's creamy and juicy," according to Muncie.

**Zanon Zinfandel Dry Creek Sonoma  
California 2017 \$19.99**

"Hometown boy Scott Zanon lives here in Columbus," Muncie said proudly. "He makes good on his goal to bring Dry Creek appellation Zinfandel to Ohio." This Zinfandel is a bit spicy from black pepper and baking spices, but fruity with boysenberry and raspberry, brought together by the warm kiss of vanilla oak.

POUR UP, COLUMBUS