

GERVAIS & VINE WINE CLUB “Thanksgiving Wine Suggestions”

Sauvignon Blanc – a crisp white wine that is noted for its earthy, herbaceous flavors – a prime candidate specifically for turkey and herb-filled stuffing.

Viognier – a white wine with low levels of acidity and characterized by light floral flavors often surrounded by delicate touches of peaches and pears.

Riesling – a white wine that may either be bone dry or fairly sweet, excellent with any dishes that may have a bit of spice to them.

Gewurztraminer– another white wine that may present itself dry or sweet, depending on the style. This wine has a zestiness that allows it to pair nicely with side dishes that may have a bit more kick to them, but also settles well with a variety of dessert options.

Pinot Noir – this red wine is a traditional favorite for Thanksgiving. It is easy going enough to complement just about any flavor you can throw at it.

Syrah/Shiraz – another red wine that picks up the intensity and flavor, yet graciously handles the cornucopia of flavors in a traditional Thanksgiving meal. The peppery notes will accent a flavorful helping of stuffing as well as both the white and dark turkey meats.

Beaujolais Nouveau - a light, fruity red wine that goes very well with turkey and all of the fixings. This wine is released from France on the third Thursday of November, just in time to highlight your Thanksgiving feast!

And, of course OUR FAVORITE BRIT CHAMPAGNE!

Roasted Chicken with LOTS of Garlic

One 2.5-3.5 pound Roasting Chicken
2 TB Rendered Chicken Fat or
Unsalted Butter

Kosher Salt
Freshly Ground Black Pepper
3 heads Garlic, broken into cloves,
blanched and
Peeled

1 cup White Wine
1 cup Chicken Stock or Low-Salt
Broth
Half Lemon
2 TB Unsalted Butter

Preheat oven to 450°

Rinse chicken inside and out under
cool water. Dry thoroughly with
paper towels.

Place chicken on a rack in a roasting pan and
roast for 30 minutes, basting with pan
drippings occasionally.

Add garlic to pan and reduce temp to 400 and
continue to roast for 15-20 more minutes,
basting and stirring garlic.

Add wine to pan and continue to roast for
another 15-20 minutes, or until done. You can
tell it's done when you pierce the thigh and the
juice runs clear.

Transfer chicken to a platter and tent loosely
with foil.

Put pan on burner, remove rack and bring
wine, drippings and garlic to a boil, scraping
up the browned bits in the pan. Cook until
reduced by half. Squeeze lemon into sauce and
add butter, stirring until fully incorporated.
Remove from heat and adjust seasoning.

To serve, cut chicken into serving pieces and
pour sauce and garlic over them.

Green Bean and Shi-Take Mushroom Casserole

THIS ONE IS FOR THANKSGIVING or any
HOLIDAY MEAL

2 cups milk
Bay leaf
4 tablespoons unsalted butter
1/4 cup flour
1/4 teaspoon Dijon mustard
Freshly grated nutmeg
Salt and pepper
1 cup grated white cheddar
2 lbs chopped green beans, cut in 2-
inch pieces, blanched
2 cups sliced assorted wild
mushrooms (such as portobello,
shiitake, or cremini)
1/2 cup freshly grated Parmesan
1/2 cup buttered bread crumbs

Make sauce: In a saucepan scald milk
and bay leaf. In another saucepan,
melt butter over medium heat. Add
flour and cook, whisking constantly,
2 minutes.

Remove bay leaf from milk and
slowly pour into butter-flour mixture,
whisking constantly. Season, to taste,
with mustard, nutmeg, salt and
pepper. Cook, stirring occasionally,
until thickened, about 5 minutes.

Remove from heat and add cheddar,
stirring until melted and smooth.
Heat oven to 350 degrees F. Fold
green beans and mushrooms into
sauce, then transfer to a buttered
casserole. Sprinkle top with Parmesan



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NOTES