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Sumptuous Thanksgiving Wines - In the Red Wine Zone

The wines I'm going to mention in this posting will be from ones that I know well and always enjoy. The true fun will be pairing them with my Williams-Sonoma Thanksgiving recipe book (Simon-Schuster), again. I just found this book, and am really looking forward to Wednesday!

2007 Red Côte Rosé, Suisun Valley (\$12.99)

Butternut Squash Soup

* **STARTER:** Since Rosé is produced from red grapes, and since Jeff Miller began the week with his introduction "Misting" story, let's start with one of his wines; his 2007 Red Côte Rosé. This wine is made from Cabernet Sauvignon grapes, and has rich, flavorful notes; yet, it's a delicate wine. I can see this pairing really well with a hearty soup, like this butternut squash one. The spice of nutmeg, and the tartness of granny smith apples subdued by the added cream, along with the squash's own flavors, then topped with coarsely chopped pistachios will make this a great food and wine pairing.

