

## VITAMIN DAILY

OCTOBER 11TH, 2013

## 7 WAYS TO DRINK YOUR WAY THROUGH THANKSGIVING

TIRED OF TURKEY DINNER BEING SERVED WITH A SIDE OF AWKWARD CONVERSATION WITH "UNCLE BERNIE"? BRING YOUR CORKSCREW AND EVERYTHING WILL BE ALRIGHT.

**MonMousseau Cuvé Brut, \$20**

We always have a bottle of this easy drinking French bubbly from the Loire Valley in the wine fridge for impromptu celebrations. Like Fridays! With its toasty brioche flavour, I'd sip this in front of a roaring fire any day. \$20 At BC Liquor Stores, [www.bcliquorstores.com](http://www.bcliquorstores.com)

**The Bub, Haywire, \$24.90**

The first release of this crisp bubbly made with pinot noir and chardonnay grapes sold out in three days. But the new vintage from Summerland's Okanagan Crushpad is here just in time for Thanksgiving. And give thanks you will for the refreshing green apple on the palate that pairs perfectly with everything from caviar to turkey sandwiches. \$24.90 at 604-800-0601, [www.haywirewinery.com](http://www.haywirewinery.com)

**Serendipity Winery Rosé 2011, \$17.90**

At a recent long table dinner on the farm, we tried this dry rosé, paired with a poached egg on a bed of chanterelle mushrooms, bitter greens and garlic crostini. Before everyone sits down for the big show, serve this chilled and with a cheese platter. \$18 at [www.serendipitywinery.com](http://www.serendipitywinery.com)



—SB

**Le Vieux Pin's 2011 Syrah Cuvée Violette, \$31.99**

If this year you are heeding the call for a juicer bird (duck, anyone?), serve it with this smooth and balanced Syrah with notes of fruits and pepper. And for the carnivore, meat-or-nothing guest at your table, it goes incredibly well with a grilled

steak, too. \$31.99 at [Everything Wine](http://EverythingWine.com).

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