

EAT SMART BE FIT LIVE WELL

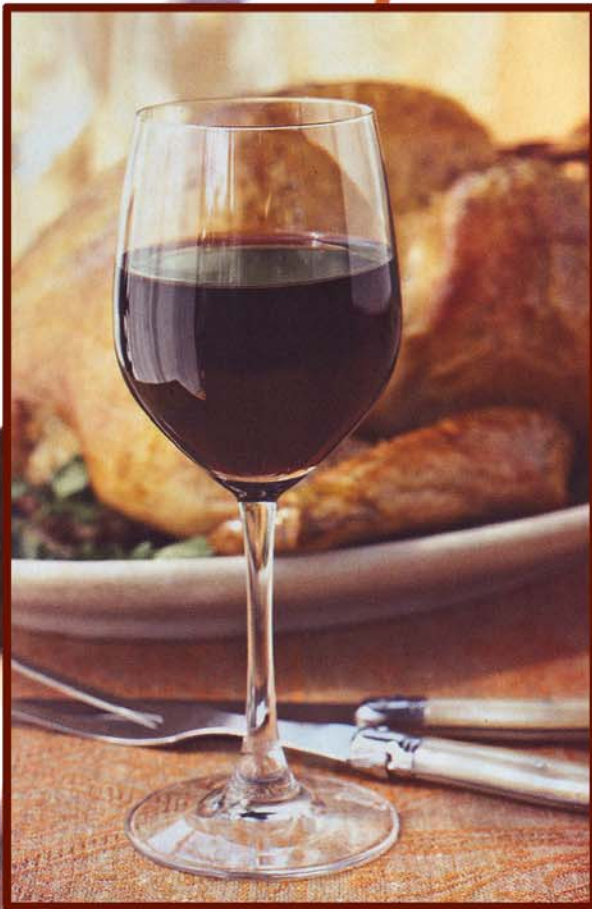
# Cooking Light

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## holiday cookbook

begins on page 119

113



### Turkey's Best Tablemates

Each year, The Red Cat restaurant in New York City prepares a traditional Thanksgiving meal. And Raoul Segarra, wine director, meets the challenge of pairing wines to the eclectic flavors of the holiday table. His rule: Match to the meal's centerpiece, and everything else will follow. "You need a fresh, juicy wine to pair with white-meat turkey, which can be dry," he says. Segarra recommends red wines that are low in tannin, and his top three picks can meet almost any budget:

■ **Around \$20:** The fruity DeLoach Russian River Valley Pinot Noir 2005 has ripe cherry aromas, with a hint of spicy clove. Its underlying earthiness will complement the savory flavors of the table, like stuffing and gravy.

—Jeffery Lindenmuth

at CookingLight.com



Casseroles for company page 220

Thanksgiving table wine page 266

Roast turkey m

Circulation: 1,746,201 monthly readers

cranberry dishes page 240