





The winners of the Thanksgiving Recipe Contest have been named! Here are some great suggestions for wine pairings for each winning recipe from the contest sponsor,

Calandro's Supermarket.



"The 2009 Petra Zingari Toscana Rosso is a Super Tuscan blend of Merlot, Sangiovese, Syrah & Petite Verdot. Its fruity flavors and vegetal background pair well with Italian dishes, red sauces, and grilled vegetables, making it a perfect complement to lighter Thanksgiving dishes like this wonderful **Eggplant Caponata** appetizer."

Side Dish: Crawfish Cornbread **Wine:** 2012 Foxglove Cabernet Sauvignon (Paso Robles)

"The Foxglove Cab is one of the finest values in California Cabernets available right now. It's fresh and vibrant, with tons of Red Cherry notes combined with a delightful, rustic smokiness. It pairs especially well with rich, savory dishes making it a natural fit for almost any Thanksgiving dish, but especially good to accompany the delicious **Crawfish Cornbread** recipe here."

Entree: Seafood Stuffed Bell Pepper **Wine:** 2012 Foxglove Chardonnay (Central Coast)

"Foxglove's current Chardonnay is a unique, unoaked Chardonnay that is ripe & balanced with notes of pineapple and zesty lemon. Its unusual character makes it especially good to add the next level to creamy pasta and seafood dishes, making it perfect to pair with a spectacular **Seafood Stuffed Bellpepper** recipe."

Dessert: Teeter's Pound Cake Wine: 2013 Saracco Moscato D'Asti

"**Teeter's Pound Cake** is such a rich, luscious, textured and flavorful dessert that it deserves a wine with a light, crisp, natural sweetness. Saracco Moscato D'Asti is the perfect pairing, because it has all of these characteristics while also adding a nice acidity and light fizziness that enhances the richness of this particular Thanksgiving pound cake recipe even further."





