

Thanksgiving-Themed Ethnology Gathering
November 16, 2018

Cocktail:

Wild Turkey American Honey Spiced Cider (serves 8)

4 cups apple juice
4 cinnamon sticks
1 Tbsp whole cloves
Zest from ½ orange
12 oz **Wild Turkey American Honey**
8 tsp cranberry sauce
24 cranberries (for garnish)
8 orange slices (for garnish)

Bring apple juice to a simmer in a medium sauce pan. Add cinnamon, cloves and orange zest. Simmer another 5 minutes.

Meanwhile, add 1 ½ oz Wild Turkey American Honey to each of 8 rocks glasses. Strain ½ cup apple juice through a fine sieve into each glass. Add 1 teaspoon of cranberry sauce to each glass and stir (cranberry sauce will settle to the bottom). Garnish with 3 cranberries and an orange slice.

Digestif:

Sparkling Pomegranate

1 part **Stirrings Pomegranate Liqueur**
2-3 parts sparkling water (or sparkling wine)
Pomegranate seeds (for garnish)

Combine in champagne flute

Wines:

2017 Leitz Rheingau Riesling (Germany - \$14.99) This is an entry-level feinherb style riesling that has crisp acidity, juicy aromatics and is dangerously drinkable. Nuances of peach and apricot; ripe apples and a hint of star fruit.

2017 Ponga Sauvignon Blanc (New Zealand - \$12.99) Pale straw in appearance with brilliant clarity. Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit. The crisp and clean aromas are accented with chalky, mineral tones. A vibrant wine with great acid backbone and a deliciously satisfying finish.

2016 Curvos Loureiro Vinho Verde (Portugal - \$12.99) Medium straw in color with moderate cloudiness, this wine reveals apricot, peach, lime and saline on the nose. The mouth feel is bone dry and lighter bodied with more stone fruit and green apple undertones. The finish brought out the high acidity and the 12% abv was barely noticeable.

2017 Il Ramato Pinot Grigio (Italy - \$19.99) Crispy and dry rose wine. Dark pink color, on the nose, aromas of red berries and grapefruit with notes of cinnamon. Light tannins. High acidity in style. On the palate, hint of floral, approachable, delicate, herbal, a touch of citrus and dry. It has long finish.

2017 Fitz Roy Carmenere (Chile - \$19.99) Dark garnet in color, this Carmenere has aromas of black plum, rich soil, toasted vanilla, and licorice. Fruity with dried raspberry, tar, roasted cherry, white pepper, black licorice, and a moderate oakiness. The tannins are soft and silky with a warming medium-length finish.