

Your ultimate holiday wine guide: 50+ budget-friendly bottles you can find at Dallas stores

What to pair with turkey, beef and pies? What to pour cheaply at parties? Here is your guide.



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When hosting holiday meals and parties, you put lots of thought into the food you'll serve. But what about the wines? They deserve your attention, too. For 15 years, The Dallas Morning News Wine Panel has picked wines for many holiday foods and occasions, from Thanksgiving dinners to toasting the New Year. This year, we've compiled a guide for choosing wines for holiday meals and parties. Read on for wine pairing tips, budget-friendly party wines, and a slew of sparklers.

Herby and roasted

Oven roasted turkey with herbed dressing welcomes a variety of wines. Pinot noir is a can't-miss partner, but your favorite fruit-forward, dry rosé (still or sparkling) would also be a good match. As for whites, sauvignon blanc, a dry Alsatian riesling, or a gruner veltliner are versatile, food-friendly choices. The vibrant acidity of these whites cuts through the richness of traditional Thanksgiving sides.

Tip: When serving pinot noir or any other red wine, chill it slightly (60 F to 65 F) to highlight its fruity character.

Wine suggestions:

Siduri Pinot Noir, Willamette Valley, 2019, Oregon, \$25.97 to \$32.99 at Central Market, Sigel's, Spec's and Total Wine

Elk Cove Vineyard Pinot Noir, Willamette Valley, 2019, Oregon, \$26.99 at Central Market, Costco, Dallas fine wines, Pogo's, Spec's, Eatzi's, Total Wine

McMurray Ranch Pinot Noir, Russian River Valley, Sonoma County, California, \$25.99, widely available