BALSALL
CREEK

Thanksgiving Wine Pairing Guide

PART ONE · THE WINES

Here's the full lineup of current releases, with what each bottle does best at the Thanksgiving table.

SHORT ON TIME? HERE'S THE CHEAT SHEET

If you only grab three bottles, make it these. They'll carry you through nearly everything on the table. **Special pricing on these three through November 23rd.**

2022 ESTATE CHARDONNAY	2022 GAMAY NOIR	2022 SPARKLING BRUT
~~$55~~ **$45**	~~$45~~ **$35**	~~$85~~ **$65**

2025 ROSÉ OF GAMAY NOIR — $40

Think of this as Gamay's lighter side. Crisp and fresh, it's the wine to hand people while the cooking is still happening. Pour it with cheese boards, charcuterie, deviled eggs, and whatever appetizers are keeping hungry relatives out of the kitchen. It's also a nice match for a cranberry-forward salad.

2023 ALIGOTÉ — $45

Bright, clean, and zippy, Aligoté is the palate refresher of the lineup. Reach for it with fresh and lighter dishes: green salads, roasted vegetables, a shrimp cocktail starter, or anything with a squeeze of lemon. It's also a natural with Oregon oysters and shellfish. If someone at the table skips the heavy stuff, this is their bottle.

2023 SAUVIGNON BLANC — $45

Bold, citrusy, and a little spicy? Sauvignon Blanc doesn't flinch. It's the wine for the dishes that bring some personality: cranberry relish with orange zest, jalapeño cornbread, or anything with fresh herbs. The aromatic, fruit-forward style stands up to flavors that make other whites back away.

2022 ESTATE CHARDONNAY CHEAT SHEET — ~~$55~~ **$45**

Our lighter, crisper take on a classic. It won't bury the meal in oak or butter. Instead, it complements creamy dishes and lightens them on the palate. Pour it with turkey, mashed potatoes, creamed corn, green bean casserole, and Dungeness crab cakes.

2023 OWENS RESERVE CHARDONNAY — $75
2023 1850 HERITAGE CHARDONNAY — $95

Bigger body and more richness, but not a butter bomb. This is the one for people who want a fuller white with their meal. It's a great partner for roasted turkey with gravy, mac and cheese, and buttery rolls, and it holds its own with richer side dishes.

2022 GAMAY NOIR CHEAT SHEET — ~~$45~~ **$35**

The Swiss Army knife of Thanksgiving. Light-bodied, juicy, and low in tannin, Gamay plays well with nearly everything on the plate, from turkey and stuffing to cranberry sauce and sweet potatoes. It even has a surprising talent for pecan pie. If you only open one red, make it this one. Slightly chilled, it's even better.

2023 OWENS RESERVE PINOT MEUNIER — $75

More tart and a touch savory, Pinot Meunier loves bacon and smoked meats. If your turkey is coming off the Traeger, or your Brussels sprouts have bacon in them, this is your bottle. The bright acidity cuts through smoke, salt, and fat.

2022 ESTATE PINOT NOIR — $55

Fruit-forward and approachable, our Estate Pinot Noir is a natural with turkey and a friend to cranberry sauce, roasted root vegetables, and mushroom dishes. A reliable crowd-pleaser, and a true "what grows together goes together" pick for an Oregon table.

2023 OWENS RESERVE PINOT NOIR — $75
2022 1850 HERITAGE PINOT NOIR — $95

Bigger, more savory, and more structured. This one is for the Cabernet drinkers in the family, who often struggle at Thanksgiving because big tannic reds tend to clash with the meal. This is the bridge: the weight and depth they want, with the freshness the food needs. Try it with dark meat, gravy, sausage stuffing, and mushroom dishes.

2022 SPARKLING BRUT CHEAT SHEET — ~~$85~~ **$65**

Celebratory and surprisingly versatile. The bubbles and acidity cut through fried and salty foods, so it's a fantastic start to the meal and a great partner for anything crispy: fried turkey, croquettes, or fried appetizers. It also earns its place next to the cheese board. Open one when the first guests walk in.

2024 LATE HARVEST SAUVIGNON BLANC — $29

Save this for dessert. Sweet but lively, it's a great match for lighter-colored fruit pies like apple, pear, or peach, and for anything with a custard or cream base. Pour a small glass alongside the pie, or skip the pie and make this the dessert.

Now flip it over for Part Two: what to pour with each dish.

Thanksgiving Wine Pairing Guide

PART TWO · THE MENU

Here's the meal, course by course. Mix and match, or keep it simple with the cheat-sheet three.

APPETIZERS & PRE-MEAL GRAZING

Garden Salads — ***Aligoté or Sauvignon Blanc***
Bright greens and vinaigrettes need a wine with its own acidity. Aligoté keeps things clean and fresh, and Sauvignon Blanc is the pick if the salad has citrus, goat cheese, or cranberries.

Meat & Cheese Board — ***Sparkling Brut or Rosé of Gamay Noir***
Bubbles cut through rich, salty bites and reset your palate between them. The Rosé is a nice option for guests who want something still.

Shrimp Cocktail — ***Sparkling Brut or Aligoté***
Crisp, zippy, and built for a squeeze of lemon. Both let the shrimp stay the star.

Crab Cakes — ***Estate Chardonnay or Sparkling Brut***
Sweet, delicate crab with a rich, crispy crust. The Chardonnay complements the richness without overpowering the crab, and the Brut's bubbles are made for anything fried.

Pork Belly — ***Pinot Meunier or Estate Pinot Noir***
Rich, fatty, and often a little sweet or glazed. The Meunier's tartness cuts right through the fat, and the Pinot's bright fruit balances the richness. If you'd rather pour bubbles, the Brut does the same job.

Deviled Eggs — ***Sparkling Brut or Estate Chardonnay***
Creamy and a little tangy. Bubbles lighten them up, and the Chardonnay complements the richness.

Baked Brie or Cheese Ball — ***Estate Chardonnay or Rosé of Gamay Noir***
Warm, gooey cheese loves a crisp white. Add a fruity topping like cranberry or fig and the Rosé steps in nicely.

Stuffed Mushrooms — ***Estate Pinot Noir or Pinot Meunier***
Earthy and savory, which is right in Pinot's wheelhouse.

Butternut Squash or Pumpkin Soup — ***Reserve Chardonnay or Aligoté***
Choose the Reserve Chardonnay for a creamy, rich soup, or Aligoté for a lighter, brothy one.

Bacon-Wrapped Dates — ***Pinot Meunier or Sparkling Brut***
Sweet, salty, and smoky. The tartness of the Meunier or the bubbles in the Brut keep it from feeling heavy.

MAIN COURSE

Turkey, Oven Roasted — ***Estate Chardonnay or Gamay Noir***
The classic bird is easy on the wine. The Chardonnay lightens the butter and pan drippings, and the Gamay is juicy enough to work with everything else on the plate.

Turkey, Smoked (Traeger) — ***Pinot Meunier or Reserve Pinot Noir***
Smoke and salt call for something tart or savory. Pinot Meunier's acidity cuts through the smoke, and the Reserve Pinot has the depth to match it.

Turkey, Fried — ***Sparkling Brut or Estate Chardonnay***
Crispy and rich needs bubbles. The Brut scrubs the palate clean, and the Chardonnay is a good still option.

Turkey, White Meat — ***Estate Chardonnay or Reserve Chardonnay***
Lean and mild, so it needs a white with a little weight. Go with the Estate for something crisp, or the Reserve for more richness, especially if there's gravy involved.

Turkey, Dark Meat — ***Estate Pinot Noir or Reserve Pinot Noir***
Richer, deeper flavor pairs well with Pinot. Pick the Estate for fruit-forward and the Reserve for more savory depth.

Ham — ***Gamay Noir or Rosé of Gamay Noir***
Salty and often sweet-glazed, ham loves a fruity, low-tannin wine. Gamay, in either form, is the safe, delicious answer.

BEYOND THE TURKEY

Prime Rib or Roast Beef — ***Reserve Pinot Noir***
For the table that goes beyond turkey. It has the weight and savory depth to handle red meat without the tannic clash of a big Cabernet.

Vegetarian Main (Stuffed Squash, Mushroom Wellington) — ***Gamay Noir or Reserve Chardonnay***
Gamay for earthy, herby dishes, and the Reserve Chardonnay when there's cheese, cream, or pastry involved.

SIDES

Classic Sage Stuffing — ***Gamay Noir or Estate Chardonnay***
Herbs, butter, and bread are comfortable with both. Gamay if you're pouring red, Chardonnay if you're pouring white.

Sausage Stuffing — ***Pinot Meunier or Reserve Pinot Noir***
The savory, spiced sausage wants a wine with some tartness or depth.

Oyster Stuffing — ***Aligoté or Estate Chardonnay***
A Pacific Northwest favorite. The briny oysters want a wine with crisp acidity, and Aligoté is the classic oyster partner. The Chardonnay is the pick if your stuffing leans buttery.

Mashed Potatoes and Gravy — ***Reserve Chardonnay or Reserve Pinot Noir***
Rich and comforting. Pick a white or a red with some weight to match.

Sweet Potatoes — ***Gamay Noir or Sauvignon Blanc***
Candied or marshmallow-topped, you want something fruity or bright to balance the sweetness. If yours are savory with herbs and butter, go Gamay.

Green Bean Casserole — ***Estate Chardonnay or Gamay Noir***
Creamy, salty, and crunchy on top. Both wines lighten it up.

Cranberry Sauce — ***Gamay Noir or Rosé of Gamay Noir***
Tart and sweet, with a fruity wine that can keep up. It's also a good excuse to open the Rosé.

Brussels Sprouts — ***Pinot Meunier or Aligoté***
Smoky, bacon-topped sprouts pair with the Meunier, while Aligoté's acidity brightens a lemony or simply roasted version.

Mac and Cheese — ***Reserve Chardonnay or Sparkling Brut***
Creamy and rich can handle either body or bubbles.

Roasted Root Vegetables — ***Estate Pinot Noir or Gamay Noir***
Earthy, slightly sweet, and a natural fit with light reds.

Corn (Creamed or Cornbread) — ***Estate Chardonnay or Sauvignon Blanc***
Creamed corn likes the Chardonnay. Jalapeño or herb cornbread is where Sauvignon Blanc shines.

Dinner Rolls — ***Sparkling Brut or Estate Chardonnay***
Buttery rolls and bubbles are an underrated pair.

DESSERTS

Pumpkin Pie — ***Late Harvest Sauvignon Blanc or Sparkling Brut***
Spice and cream need a wine with a touch of sweetness. The Late Harvest is a natural match, while the Brut is a lighter option.

Pecan Pie — ***Gamay Noir or Late Harvest Sauvignon Blanc***
Here's the surprise pick. Gamay's bright red fruit cuts through the pie's richness and keeps it from feeling cloying. Prefer to match sweet with sweet? The Late Harvest does that beautifully.

Apple, Pear, or Peach Pie — ***Late Harvest Sauvignon Blanc***
Lighter-colored fruit pies are the Late Harvest's sweet spot.

Cheesecake or Custard-Based Desserts — ***Late Harvest Sauvignon Blanc or Sparkling Brut***
Creamy and rich, so either sweetness or bubbles will lift it.

Chocolate Desserts — ***Gamay Noir or Reserve Pinot Noir***
Skip the sweet wine and go for a fruity red.

Sticking with the cheat-sheet three? Gamay Noir or Sparkling Brut will carry you through dessert.

RAISE A GLASS

Stock up with **Special Pricing on the Cheat Sheet Wines —** 2022 Estate Chardonnay, Gamay Noir, and Sparkling Brut — through November 23rd, in addition to regular club member discounts. Shop online and order by November 15 to ship, or mention this guide when you stop by the winery. We'd love to see you in person.

18430 NE CALKINS LANE, NEWBERG, OREGON Open Thursday–Monday, 10:30–5. *Happy Thanksgiving, and cheers!*