

Eau de Vie

a wine, spirits, and travel newsletter

Vol.47 November 2022

GEWURZTRAMINER: #1 WINE PICK FOR THANKSGIVING

Yes, it's a big word but it's not hard to say. Just work it out. Or you could [watch this little pronunciation video](#). You don't have to add a German accent. Why? Because this wine is actually from France.

Gewurztraminer is a compound German word meaning spicy traminer. Traminer is an unremarkable wine grape from northern Italy. When it was brought over the Alps and planted on the French side of the Rhine it took on a high acid characteristic. This made it a bit of a lip stinger (although not spicy in any true, Mexican or Thai food sense) prompting local wine makers to add the German word Gewurz meaning spice or herb to the name of the wine.

It was in Alsace that the traminer grape finally showed it's true potential. This is a very aromatic wine with lip-smacking acidity and high alcohol. It has aromas of tropical fruit, has a slight pinkish hue in the glass, and the alcohol while often over 14%, is well balanced in good examples and is perceived as sweet. This makes the wine well suited to a heavy meal like Thanksgiving. The higher alcohol content also has a pleasing corollary effect of helping manage

the stresses of a large meal and family. Alsatian Gewurztraminer can be difficult to find but is worth the effort as the Washington versions can sometimes be overly sweet. This is the most elegant wine choice for a Thanksgiving meal and is my top recommendation.

But if you can't find Gewurztraminer and / or you must have a red wine you should search for **Pinotage** from South Africa.

If you've got someone at your holiday table that wants a big, bold, red wine then this is your wine. This wine is a hybrid of Pinot Noir and Cinsaut and it was hybridized in South Africa so you won't find it from any other place. This is a deep, red wine with supple smooth tannins and a pleasing smoky, earthy, rich aroma and flavor.

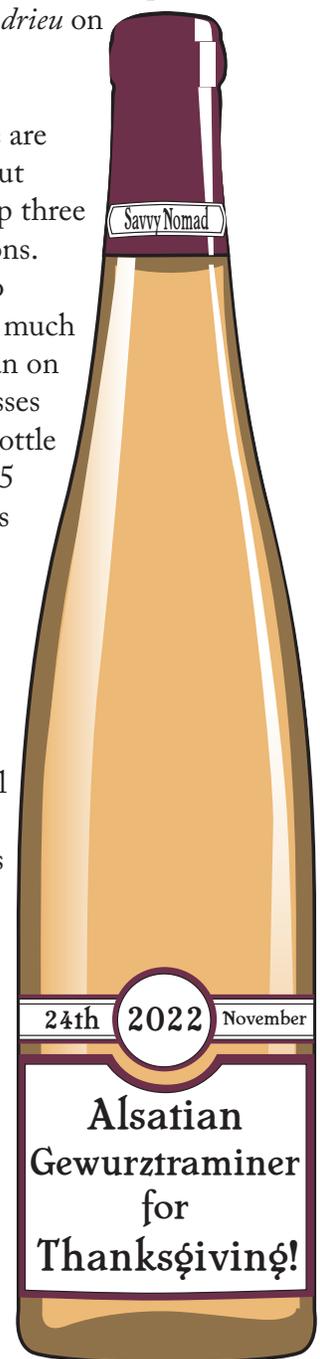
If you must have a white wine my recommendation would be **Viognier** (pronounced Vee-yon-yay) from France's Rhone River Valley, California or Australia. It has a nice aroma and mouth feel. Viognier has the aromas of peaches, honey and flowers. It is round and soft in the mouth but not too dry or too sweet. It has good acidity to chop through most heavy foods. California and Australian Viogniers will be cheaper than

French versions but not nearly as nice. The best French examples will be listed as *Condrieu* on the label.

Of course there are other options but these are my top three recommendations.

When trying to determine how much wine to buy, plan on at least two glasses per person. A bottle of wine holds 25 ounces, which is five, five ounce pours (which is a restaurant industry standard). So if you have planning a meal for 10 people, that's 20 glasses of wine: 20 glasses / 5 glasses per bottle = 4 bottles of wine at a minimum.

Happy Thanksgiving!



ON SAVVY NOMAD TV: ADVENT CALENDAR 2022; PENS, PAPER & JOURNALING; BUYING A BOAT IN FRANCE.

Last year I bought the Costco Wine Adventure Box, which is composed of 24 little bottles of wine packaged in an Advent calendar for adults. I then proceeded to make 24 wine “unboxing” review videos that were posted on YouTube. This was a ton of work but also a lot of fun.

These wines are nothing special. Frankly, they are mediocre wines, as the Brits would say, “to be honest” which leads you to think, are they not being honest...

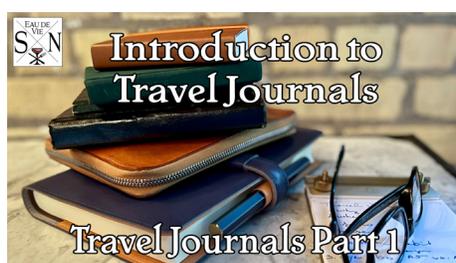
Anyway, the wines in the box are unremarkable but the box is fun none-the-less and Advent calendars are like 24 days of gifts. This year I’ve also purchased a 12 days of cheese advent calendar which I’ll be tasting along with the wine to see if anything good or bad happens.

If you want to join along you can watch this video (click the picture):



I’ve also expanded my topics to include Pens & Paper ~ why? Because I think traveling and journaling create a nice symmetry. And I had an idea for a journal

and when I searched the Internet for specific answers I couldn’t find them! So I thought maybe other people had these same questions. So I made a 4 part series that you could watch here:



And finally, with that same, “gosh this was a bit difficult to figure out, I wish someone would have made a video explaining this,” attitude I’ve started a new series of videos called Traveling French Canals in which I detail all I’ve learned about buying a boat in France. The first video in that series was posted this week. You can watch it here:



If any of this peaks your interest, and you haven’t already, please consider subscribing to our YouTube channel. (click the logo)

<https://www.youtube.com/SavvyNomadTV>



*Are you
interested
in learning
French?*

Sara and I are hosting a limited Winter French language learning club. This is a free club and open to anyone reading this newsletter. Here are the details:

14 Meetings on:

Fridays from 3pm to 5pm

November 11, 18, 25

December 2, 9, 16, 23, 30

January 6, 13, 20, 27

February 3, 10

The format is casual, with an emphasis on learning practical conversational French. We will be using the [Michel Thomas Method](#). Employing his audio recordings along with hand-outs and flash cards to expand our language skills. No previous French language skill is required.

If you are interested in attending please email me at:

david@savvynomad.com

