

DRINK THESE WINES NOW

Need a thrillingly crisp white for your holiday cocktail party? A robust red for Thanksgiving dinner? These 10 affordable bottles offer a spectrum of great choices—buy them by the case and save yourself yet another trip to the store.

BY RAY ISLE

2013 Raventos i Blanc L'Hereu

(\$19)
Equal in quality to Champagnes that cost twice as much, this Spanish sparkling wine is, year in and year out, an unbeatable bargain.

2015 Ravenswood Besieged Sonoma County Red Blend

(\$16)
A boisterous blend of red varieties (Petite Sirah, Zinfandel) from some of Sonoma's oldest vineyards.

2014 Bishop's Peak Cabernet Sauvignon

(\$20)
Paso Robles warm-climate richness, given focus and nuance by talented winemaker Eric Johnson.

2015 Frescobaldi Massovivo Vermentino

(\$18)
A floral, almondy white that comes from vineyards right on the Tuscan coast. Perfect as an aperitif.

2014 Domaine de la Bécassonne Côtes du Rhône White

(\$17)
Château-neuf-du-Pape superstar André Brunel makes this supple, full-bodied Rhône white. It's quite possibly the perfect turkey wine.

ALL
\$20 OR
LESS

2014 Grochman Cellars Cuvée Commuter Noir Pinot Noir

(\$18)
An unusually fragrant, elegant Pinot for the price that comes from a small Willamette Valley winemaking

2014 La Crema Monterey Pinot Gris

(\$20)
Sonoma-based winemaker Grant Douglas Elizabeth and pear notes in this white cousin to Pinot Noir.

2015 Georges Duboeuf Village Beaujolais

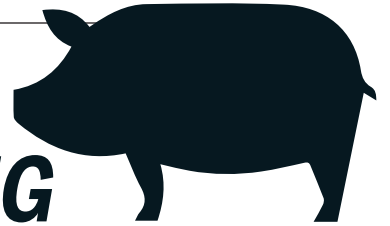
(\$13)
Duboeuf's classic flower-label bottling gets a boost from 2015 vintage.

2015 Chateau Bonnet Bordeaux Rose

(\$15)
Delicate and citrusy, this rose from a region better known for its potent reds will taste great with almost any holiday dish.

2014 Buehler Russian River Valley Chardonnay

(\$18)
Russian River Chardonnays typically command higher prices—this one has all the complexity without the sticker shock.



IN PRAISE OF PORKSGIVING

Sure, it's turkey's time to shine, but don't discount the other white meat. We're hog wild for these new porcine treats, each of which deserves a spot on your Thanksgiving table.

CURE ALL

Do more than just bring home the bacon—bring on the ultra-savory bacon jam, fat-rimmed pancetta and hickory-smoked sausage, too.

BLACKBERRY FARM BACON JAM

Cooked with Tennessee whiskey, the bacon in this jam takes on an extra-smoky flavor and will add an umami punch to any leftover turkey sandwich. \$16 for 8 oz.; blackberryfarmshop.com.

SALUME BEDDU PANCETTA

Bolster ho-hum kale salad with hunks of this cured pork belly, seasoned with warming spices like nutmeg and cinnamon, from beloved St. Louis butchers. From \$59; goldbely.com.

BIG FORK BACON SAUSAGE

Smoked over hickory and applewood, this breakfast meats mash-up will be the star of your stuffing. \$12 for 12 oz.; baconfreak.com.

MANGALITSA BY MØSEFUND HICKORY SMOKED BACON

This New Jersey farm's plump Hungarian breed is a favorite among chefs. The thick-sliced bacon is an inspired companion to roasted root vegetables. \$16 for 12 oz.; mangalitsa.com.



Even those of us with bacon fatigue loved Blackberry Farm's subtly salty spread, especially its awesome, slightly crunchy texture."

—F&W EDITORS

OLLI SALUMERIA PRE-SLICED TOSCANO

Give your cheeseboard some fat-marbled luxury with aromatic wild-fennel-inflected Italian salumi. \$5 for 4 oz.; olli.com.

FAT CHANCE

After tasting jar upon jar of artisanal lard (there's quite a renaissance happening right now), we found two worth their weight in gold.



FATWORKS LEAF LARD

Achieve flaky piecrust perfection with this delicate, neutral-flavored lard from pasture-raised pigs. \$17.50 for 14 oz.; fatworksfoods.com.

EPIC PORK

LARD Berkshire pork fat is rendered slowly in large kettles to create this superclean-tasting oil with a high smoke point, perfect for frying or just slathering on turkey skin. \$9 for 11 oz.; epicbar.com.

SNACK ATTACK

To keep you going until the main event, we suggest nibbling on these salty-sweet, bacon-fueled bits.

BLACK PIG MEAT CO. RODEO JAX BACON CARAMEL

POPCORN You know popcorn is a brain food, right? Add some grease to those gears with these perfectly popped kernels coated in porky goodness. \$24 for three 5-oz. bags; blackpigmeatco.com.

NOSH THIS BACON CRACK

Founder Kai Kronfield combines his two loves—chocolate and bacon—in this Guittard chocolate-coated toffee nugget filled with applewood-smoked bacon. Yep. \$15 for 4 pieces; noshthis.com.