



# Dave Mitchell

## the Leadership Difference

### Laugh and Learn

November 2011

## Welcome to the Leadership Difference

### Greetings!

Dave gives us a little something to think about while enjoying this Thanksgiving with family and friends. He includes some wine tips for the big dinner as well.

## Giving Thanks for the Diverse Styles

One of the fantastic things about interactive style is that it is not determined by DNA. Our life experiences mold our mental schemas and determine our sensitivities: emotional, logical, conceptual or tactile. While this creates a rich and beneficial diversity around us, it sure can be irritating when the family assembles for Thanksgiving. This year, rather than be annoyed by Cousin Shelly, let's celebrate the wonderful contributions of varied interactive styles.

You know those family members who are the first to jump up and help with clearing the dishes, cleaning the kitchen and packing up all the leftovers for others? They are likely the Romantics and their self sacrificing nature leads them to lend a helping hand. They are the most likely to raise a heartfelt toast at dinner and share wonderful stories about others around the table. Cheers, Romantics!

Game on. Whether it is the traditional NFL football game on television or a pickup game in the yard, the Warriors love a good competition. Their intensity helps to make even a lighthearted game of Catch Phrase more interesting. And you can often count on the Warrior to bring a great bottle of wine for dinner, too! Kudos, Warriors!

Want to know how to carve that turkey? Ask an Expert. Literally. The family historian and keeper of all knowledge will get every last morsel of meat on the platter. They also have the family recipe for that wonderful green bean casserole. When it comes to divvying up the leftovers, no one organizes the servings as fairly as an Expert. Here's to you, Expert!

It's time to start a few new traditions and the Mastermind is just the family member to introduce them. A new dish, a cool activity, a signature martini...rest assured the Mastermind will make this year's celebration a little different from years past. Maybe it is time to serve duck or tenderloin instead of turkey...and it will be the Mastermind leading the way. Good on ya, Mastermind!

This Thanksgiving, may we all look past those annoying characteristics of our family and friends and celebrate what makes them so special. And let's hope they do the same for us. As my late stepmother-in-law always said, "We all have our peccadilloes."

## Wining with a Turkey

In my mind, there are three distinct strategies for wine service on Thanksgiving.

### Strategy One: Safe and Secure

The traditional Thanksgiving menu is pretty challenging to pair, so it is wise to use two of the world's most versatile food wines: Chardonnay (unoaked) and Pinot Noir. I recommend going with the French versions of each from the Burgundy region. The wines aren't cheap, but Thanksgiving is a special occasion, splurge!

- Bouchard Pere & Fils Bourgogne Reserve 2009 (Red)\$27
- William Fevre Chablis Domaine 2009 (White) \$30

### Strategy Two: Spicy and Innovative

If you want to impress your family and friends with your wine knowledge, serve a Gewurztraminer and a Zinfandel. Both wines have a flavor profile that works well with the traditional Thanksgiving menu and are just unique enough to surprise.

- Seghesio Zinfandel Sonoma County Sonoma 2009 \$24
- Hogue Gewürztraminer Columbia Valley 2009 \$11

### Strategy Three: Loaded and Stuffed

For many families, Thanksgiving is about over indulging in food, drink and football. Who cares if the wine matches the dishes, just drink what you like - in excess. Pick a big bold Cabernet and a juicy Riesling and start slamming. Enough of these two wines and you won't care that the Turkey is dry. Soon, you won't be able to pronounce Tony Romo.

- Columbia Crest Cabernet Sauvignon Horse Heaven Hills H3 2009 \$15
- Chateau Ste. Michelle - Dr. Loosen Riesling Columbia Valley Eroica 2009 \$24

## Win - Win - Wine

Each year we offer our two wine programs at a discounted rate for corporate holiday parties. What is Your Wine Personality? combines a classic wine tasting event with a hilarious discussion about interactive styles. Are You America's Next Top Winemaker? is an excellent team building program during which participants work together to make their own signature wine blend. And just as we have done in the past, 20% of our fee is donated to charity. You can choose the charity, or this year, we are supporting Afterhours in Denver, CO. They provide meals and other provisions to the homeless. For more information, contact Dave ([dave@theleadershipdifference.com](mailto:dave@theleadershipdifference.com)) or Lisa ([lisa@theleadershipdifference.com](mailto:lisa@theleadershipdifference.com)). Offer applies to events scheduled in November or December.



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