

270 WINES RATED 90 POINTS OR HIGHER INSIDE **73**



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**ANSELM
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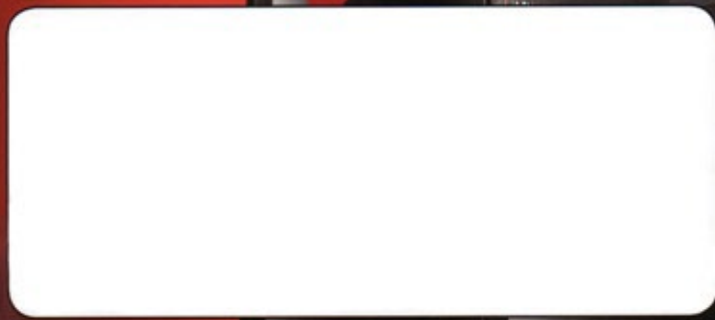
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**SAM
NEILL'S**
PINOT NOIR
EPIPHANY





Beautiful Bottles

It's soirée prep-time: You've polished the silver, pressed your best tablecloth and retrieved your finest china—but what about your wine choices?

Since you're making your dining table look beautiful, don't just plunk down any old bottle in front of your guests. At Easter and Passover, it's a lovely gesture to ensure that every design element is well thought out before friends and family arrive. They say to never judge a book by its cover, but these bottles are beautiful inside and out.

Bottega Gold NV Prosecco (85 points, \$30) sports a flashy gold bottle and the bubbly inside is great as an apéritif or paired with spicy dishes.

A stylish O, reminiscent of an Easter egg, is featured on the broad-shouldered bottle of Estate Biblia Chora's 2009 Ovilos (86 points, \$38). This Greek blend of Sémillon and Assyrtiko is excellent with seafood or poultry.

The attention-grabbing yellow dot on the label of Feudi di San Gregorio's Cutizzi Greco di Tufo (90 points, \$33) is a clue to the modern style of this unfussy Italian white, which pairs well with shellfish or turkey.

Ideal with red meat or pasta, Michele Chiaro's 2007 Barolo from the Cannubi cru (93 points, \$104) has a raised crest on the glass and label art depicting one of the original buildings in this historic vineyard.

The stately, antique-style bottle of Dinastfa Vivanco's 2008 Colección Vivanco 4 Varietales Rioja (91 points, \$82) features a raised crest. This Tempranillo-based blend is a natural with beef or lamb.

Golan Heights Winery's 2006 Yarden Rom (91 points, \$150) is an elegant kosher red with a beautiful lamp on the classic gold-trimmed label. An Israeli blend of Syrah, Cabernet and Merlot, it's perfect for Passover.

A bold graphic of a rooted grapevine and an explanation of what makes this Chilean wine notable is printed right on the glass of Root:1's 2010 Cabernet Sauvignon from Colchagua Valley (85 points, \$12).

Encased in a sleek glass sheath, Inniskillin's 2007 Niagara Peninsula Vidal Blanc Icewine (92 points, \$60/375 ml) is perfect with dessert—or as dessert.

If you're keeping kosher for Passover, let Laurent-Perrier's Kosher Brut (90 points, \$30) round out your Seder.

—MIKE DESIMONE AND JEFF JENSEN

SNAPSHOT



PHOTO COURTESY OF TRYAN MCCUNE OF PATRICK MCMULLAN PHOTOGRAPHY

Fashion Fête, New York City

For the past 11 years, Italian wine producer Ecco Domani and its Fashion Foundation have celebrated innovative style in the barrel room and beyond, awarding over 60 designers (including the likes of Zac Posen, Proenza Schouler and Derek Lam) the opportunity to springboard their careers to the next level. This year's awardees (pictured above at the Robert restaurant at the Museum of Art and Design in New York City) received grants and the chance to showcase their collections at New York City's fall Fashion Week. —BRANDON HERNÁNDEZ

LUXE life

THE ARTISTRY OF WINE

A wine tasting experience of epic proportions gives taste buds a run for their money at the superluxe Montage Laguna Beach hotel in California, with its intimate The Artistry of Wine tasting seminars. The exclusive weekly events, located in the Loft, one of the beachside resort's restaurants, feature premium bottles from different regions (past series have spotlighted Southern Italy and the Rhône Valley). But that's not all that the hotel's accomplished sommeliers have up their sleeves. Montage also offers a secret wine tasting program, available only upon request. The seminar gives wine lovers a taste of the hotel's most expensive bottle of wine, Domaine de la Romanée-Conti's 2003 Romanée-Conti. Guests also sip pours from magnum-sized bottles of Louis Roederer's 1989 Cristal Rosé, Joseph Drouhin's 2006 Marquis de Laguiche Montrachet and Chateau Pétrus's 1990 Pomerol. In addition, patrons also experience a private cooking demonstration and a five-course tasting menu at the Chef's Table in the hotel's Studio restaurant, incorporating ingredients from organic gardens on the premises. The wine extravaganza spares no expense from plate to glass, with a price tag of \$48,000 for a group of eight.

montagelagunabeach.com —MICHELLE WON PARK

