

125+ AMERICAN CHARDONNAYS REVIEWED

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# WINE ENTHUSIAST

MAGAZINE

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## ALL-AMERICAN CHARDONNAY

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CELEBRATE SUMMER WITH OUR COUNTRY'S MOST POPULAR VARIETY

INSIDER'S GUIDE TO

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## Tapas Fiesta

When customers order a glass of wine at a bar or restaurant in Spain, most often the wine is accompanied by a complimentary *tapa* or *pinxto*, or small plate. Roaming from bar to bar with a group of friends—enjoying a drink and snack at each—is a distinctly Spanish pleasure. By the end of the night, all are satiated with wines and snacks.

For an easy night of summer entertaining without traveling to Spain, pick up a few bottles of Spanish wine and mix up some simple Iberian treats with a couple of homemade dishes.

- Start your evening off with a sparkling Cava, and move on to whites like Albariño from Rías Baixas or Verdejo from Rueda, finishing with a lusty red like Tempranillo from Ribera del Duero.
- Serve one plate at a time paired with a specific wine. This really keeps the Spanish spirit of tapas alive. Also, everyone drinks the same wine simultaneously, sparking conversation.
- Keep small bowls of Marcona almonds and zesty olives on hand. They'll make even your hungriest guests happy between courses or while waiting for latecomers to arrive.
- High-end bars in Spain serve preserved products like *bonito del norte* (tuna from the Cantabrian Sea), cockles in brine, Basque peppers and white asparagus from Navarra directly from the jar (or can) to prove their provenance. Don't be afraid to do the same.
- Jamón Serrano (Serrano ham) and *lomo embuchado* (pork loin) are wonderful as their own course or alongside cheeses such as Zamorano, Idiazábal and torta Cañarejal, a runny sheep milk cheese that's more fun than fondue.
- For an easy pinxto, fry up slices of fresh chorizo and serve on toothpicks. If there is no Spanish specialty store in your area, Despaña Brand Foods can ship anywhere in the U.S. ([despanafoods.com](http://despanafoods.com)).
- Seek out recipes from the top authorities on Spanish cuisine: Penelope Casas, Janet Mendel, Anya von Bremzen and renowned chef José Andrés.
- End your night on a sweet note. Pair Cabrales blue cheese with Sherry or *vino dulce* from Málaga. —MIKE DESIMONE & JEFF JENSSEN

## SNAPSHOT



### Cocktail Takeover, New York City

On Tuesday, April 3, [citysip.com](http://citysip.com) and 350 guests took over Hotel Chantelle—a nightlife venue named after a World War II-era safe house in France. Seven guest bartenders—including New York City's Jessica Duré of Dick and Jane's—mixed spring-themed cocktails on the roof, then flooded the lobby-level bar for Santa Teresa Rum punch. The takeover wrapped up at SGTs, the club downstairs, for a Corzo cocktail nightcap.

## LUXE life



**QUEEN MARY 2** Until about 50 years ago, kings and commoners alike crossed the Atlantic on ocean liners. But today the only regularly scheduled nonstop trans-Atlantic passages are on the Cunard cruise ship, the Queen Mary 2, with about 20 crossings annually. But what a cruise—seven days between New York and Southampton in the United Kingdom. The feel is that of a floating country club with some 2,600 members. Even the small state-rooms are comfortable, and the large suites are impressive. Casual wine and food are available 24 hours, while formal restaurants, including the Todd English, are elegant. Tuxedos or jackets are required on the ship's three formal nights. Evening events include stage shows and concerts, complimentary gaming lessons at the Empire Casino, dances and even a costume ball. Days are taken up by deck games, a Veuve Clicquot Champagne bar, lectures, full-service gyms, an impressive library, Canyon Ranch spa and upscale shopping at Hermès, Ralph Lauren and H. Stern. Depending on the voyage date, inside cabins begin at approximately \$1,200, based on double occupancy, one way. [cunard.com](http://cunard.com). —ROGER MORRIS